

## Purr-fect Relic Cozy Mystery Series Recipes

# Broccoli Cheddar Soup

*Rich, creamy, and oh-so-comforting, this Broccoli Cheddar Soup is one of my favorite recipes—and a favorite of Stirling Cuthbert in the Purr-fect Relic Cozy Mystery series.*

### Ingredients:

- 5 tbs. butter, unsalted (divided)
- 1/3 c. yellow onion, minced or grated
- 1/4 c. all-purpose flour
- 2 c. milk
- 2 1/2 c. chicken broth (divided)
- 1 1/2 c. broccoli florets, chopped
- 3/4 c. carrots, small matchsticks
- 1 c. celery, sliced thin
- 2 1/2 c. sharp cheddar cheese (See Cook's Note)
- Salt and pepper, to taste
- Tabasco or other red pepper sauce (optional)



### Directions:

Shred the cheese and set aside. Sauté onion in 1 tablespoon of butter in a skillet over medium heat until tender. Set aside. Melt the remaining 4 tablespoons of butter in a large pot or Dutch oven. Over medium heat, incorporate the flour and cook for 3 to 4 minutes. Scrape the bottom of the pot constantly to prevent burning. Add milk slowly while whisking. Stir in 2 cups of the chicken broth and bring to a simmer. Continue to cook for about 15 minutes. The mixture will thicken. Add the broccoli, carrots, celery, and onions, and simmer until the raw vegetables have softened. About 10 minutes. Stir frequently to prevent scorching. Finally, add in the cheese and stir until melted. Add salt and pepper to taste. Serve with red pepper sauce, if you like to add an extra zing like Stirling Cuthbert in the Purr-fect Relic Cozy Mystery series.

**Cook's Note:** I find cheese shredded at home melts more smoothly than shredded cheese purchased in a package. Also, this soup may be made ahead and stored in the refrigerator for up to three days, but reheat it at a low temperature. If it's allowed to come to a boil, the cheese may separate and clump.

