

Bruna's Bonny Broccoli Cheese Soup

Ingredients

3 Tbsp butter
5 celery ribs, finely chopped
3 medium carrots, finely chopped
1 small onion, finely chopped
4 cups fresh broccoli florets, chopped
1/4 cup chopped sweet red pepper
4 cans (14 1/2 oz each) chicken broth
1/2 t pepper
1 t salt
1/2 cup flour
1/2 cup water
3 cups of shredded cheddar cheese
1 pkg of 8oz cheese, cubed
1 bottle of beer (12 oz)

Optional toppings for soup: additional shredded cheddar cheese, cooked and crumbled bacon, chopped green onion, sour cream, croutons

Directions:

- 1. In a Dutch oven, melt butter over medium -high heat. Add celery, carrots, and onion; saute until crisp-tender. Add broccoli and red pepper. Stir in broth, pepper and salt. Combine flour and water until smooth, gradually stir into pan. Bring to a boil. Reduce heat. Simmer, uncovered until soup is thickened and veggies are tender for 25 to 30 minutes.**
- 2. Stir in cheeses and beer until cheeses are melted. Do not boil.**
- 3. Top with additional shredded cheese, bacon, green onions, sour cream and croutons.**