**Broccoli Cheese Soup**

**Prep Time:** Not available  
**Cook Time:** 20 Minutes  
**Ready In:** 25 Minutes  
**Servings:** 6

**INGREDIENTS:**
1 cup chopped Vidalia onion  
¼ cup butter or margarine  
¼ cup flour  
Salt and pepper to taste  
1 to 1 1/4 cups chicken broth  
2/12 cups milk  
2 cups fresh chopped broccoli, cooked crisp tender  
1 to 1 1/2 cups shredded cheddar cheese

**DIRECTIONS:**
1. Sauté onion in butter over medium heat  
2. Add flour, salt and pepper, cook and stir until mixture is smooth and bubbly  
3. Add broth and milk all at once, stirring constantly until mixture begins to thicken  
4. Lower heat to medium high heat and add broccoli, stirring until heated through  
5. Remove from heat and add cheese, stir until cheese is melted and smooth

**HELPFUL HINTS:**
Not available

**NUTRITIONAL INFORMATION:**
Not available