

# Cream of Broccoli Soup

1 lb Margarine  
2.5 lbs Broccoli Crowns  
1 cups White Onions Pureed  
1 gallon Chicken Broth  
1 Cup Flour (Rice Flour)  
1 pint heavy cream  
3 Cups Shredded Cheddar Cheese  
2 Tbsp Granulated Onion  
2 tsp White Pepper

1. Chop broccoli in food processor reserving some florets
2. Melt margarine in large pot, cook chopped broccoli until tender
3. Add flour and cook 5 minutes constantly stirring
4. Add broth, cheese, heavy cream, onions, broccoli florets, granulated onion, white pepper and cook about 20 minutes. Soup will thicken