

Carol's Broccoli Cauliflower Soup

- 4 cups chicken broth
- 2 cups chopped broccoli
- 2 cups chopped cauliflower
- 1 cup chopped celery
- 1 cup chopped carrots
- 1/2 cup chopped onion
- 4 cups milk
- 2/3 cup butter
- 2/3 cup flour
- 1 cup shredded cheddar cheese
- 4 ounces cream cheese, softened
- Salt and pepper to taste

Instructions:

In a large stockpot, combine the broth and vegetables. Bring to a boil, then reduce heat. Simmer until the vegetables are tender. Stir in the milk.

In a small saucepan, melt the butter, stir in the flour, whisking until smooth. Add this mixture to the pot, stirring until well combined.

Stir in the cheeses and simmer until melted and well combined, stirring continuously.

If desired, blend the soup slightly with an immersion blender. Season to taste with salt and pepper.