Kate Helvey

Junior

Dairy

Smith County

Creamy Cheese Soup

2 - 14.5 ounce cans chicken broth
2 to 3 large carrots, peeled and diced
4 medium potatoes, peeled and cubed
1 teaspoon onion powder
2 small heads broccoli (washed and diced)
3 tablespoons butter
1/3 cup flour
3 1/2 - 4 cups milk
4 cups shredded cheddar cheese
1 teaspoon salt
1/2 teaspoon garlic pepper
6 slices bacon, cooked and chopped

In a large pot, combine chicken broth, carrots, potatoes and onion powder. Bring to a boil, cover and simmer for about 10 minutes. Add broccoli, cover and simmer an additional 10 minutes.

While simmering, melt butter in a large saucepan. Whisk in the flour and cook until golden brown. Whisk in the milk and cook for an additional 5 minutes, until the sauce thickens. Add cheese and stir until it is all melted. Add salt and garlic pepper.

Pour cheese sauce into the large pot and stir until well combined. Add more milk for a thinner consistency and add any additional salt and pepper, if needed. Top with bacon pieces. Serve warm.