

***BROCCOLI AND CHEESE SOUP***

**Ingredients:**

- olive oil
- 2 onions
- 6 medium potatoes
- 1 pint water/stock
- 2 heads of broccoli
- 8 oz cheddar cheese - mature cheddar is good, add more cheeses if you want it only improves it
- salt, pepper, herbs and spices

**Instructions:**

1. Heat oil, soften 2 onions and 6 medium potatoes.
2. When yellowish, add about 1 pint of water or stock and one head of broccoli (broken into florets), salt and any herbs/spices you fancy.
3. Cook for about 20 minutes at a fast simmer.
4. Add another head of broccoli in florets, simmer for another 2/3 minutes.
5. Remove from pan while new broccoli is still crunchy and liquidise.
6. Add about 8 ounces grated mature cheddar to the serving dish and stir until it melts - top with lots of freshly ground pepper.
7. Serve with fresh brown bread.

*Courtesy of maryb@cix.compulink.co.uk (Mary Branscombe); Source: Originally from BBC Good Food magazine but somewhat adapted*

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