

Betty's Bacon and Cheddar Topped Broccoli Soup



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In this video, Betty demonstrates how to make Bacon and Cheddar Topped Broccoli Soup. This is a hearty soup that is creamy, but does not use milk or cream for the thickening.

Ingredients:

1 tablespoon extra virgin olive oil
½ large red onion, coarsely chopped
2 pounds fresh broccoli (Break off florets and set florets aside. Peel any tough stalks, coarsely chop and set aside, separately.)
1 medium Russett potato, peeled and coarsely chopped
5 cups chicken broth
1 additional tablespoon extra virgin olive oil
sea salt, to taste
freshly ground black peppercorns
6 slices bacon, cooked until crisp, then crumbled
1 cup sharp cheddar cheese, finely shredded

Heat 1 tablespoon olive oil in a large, deep saucepan over medium heat. Add ½ red onion, chopped. Cook, stirring occasionally, until onion is softened. Add coarsely chopped broccoli stalks, the chopped potato, and the chicken broth. Bring to a boil. Reduce heat and simmer for about 20 minutes, stirring occasionally, until broccoli and potatoes are quite tender. While broccoli and potatoes are simmering, toss the broccoli florets in 1 tablespoon olive oil on a rimmed baking sheet. Season broccoli florets with sea salt and freshly ground peppercorns, to taste. Spread broccoli florets out into an even layer. Roast broccoli florets at 450 degrees (F) for 5 minutes, or until lightly browned. When the chopped broccoli stalks and chopped potato are tender, taste for salt, and season soup mixture with salt and pepper, if needed. Transfer the soup mixture to a large blender. (If your blender jar is not large, transfer in batches.) Set blender to puree and blend until soup is smooth. Add ½ of the roasted broccoli florets to the soup in the blender and pulse a few times to separate, leaving them partially intact. Ladle soup into soup bowls and top with a few of the reserved broccoli florets, some crisp, crumbled bacon and finely shredded cheddar cheese, as desired. Serve immediately and enjoy! --Betty :)

This recipe is as seen on [http://Bettys-Kitchen.MyPrintableCoup....](http://Bettys-Kitchen.MyPrintableCoup...)