# Cream of Broccoli Soup

2 Tbsp butter

1 medium onion, chopped

1 stalk celery, chopped

8 cups broccoli florets, bite-sized pieces

3 cups chicken or vegetable stock

3 Tbsp butter

3 Tbsp flour

2 cups milk

Salt and pepper

Melt 2 Tbsp of butter in a large pot and sauté onion and celery until tender. Add broccoli and stock. Cover and simmer for 10 minutes or so.

Pour the soup into a blender, filling it no more than halfway full. Be careful when blending hot liquids! Hold down lid of blender with a kitchen towel and carefully start blending by pulsing a few times before leaving the blender on to purée. Purée in batches until smooth, or leave it a little bit chunky if that is what you prefer. Pour soup into a pot. (Alternatively, you can use an immersion blender – but still be careful when blending hot liquids!)

In another pot, melt 3 Tbsp of butter, stir in the flour and cook for a couple minutes. Add the milk slowly, stirring constantly; stir until smooth. Add this to the soup, season with salt and pepper, and stir well. Enjoy!