

Cheese and Broccoli Chowder

Ingredients

2 Cups Water
1 Cup Celery, chopped
1 Cup Carrots, chopped
1/2 Cup Onion, chopped
1 Pound Fresh Broccoli, washed and chopped

Cheese Sauce

1/2 Cup Butter
1/2 Cup Flour
2 Teaspoons Salt (or to taste)
1/4 Teaspoon White Pepper
4 Cups Milk
Tabasco Sauce, as desired
1 Pound Processed Cheese Spread, cut in 1/2-inch cubes or 4 Cups Grated Cheddar Cheese
2 Cups Ham, cut in 1/2-inch cubes

Directions

In a large saucepan, combine water, celery, carrots and onion. Bring to boil; reduce heat. Simmer, covered, for about 5 minutes or until tender/crisp. Add broccoli; cook until broccoli is tender/crisp, about 4-5 minutes. (To keep broccoli bright green, leave the cover slightly ajar.) Do not drain vegetables.

To make sauce, melt butter in large saucepan; blend in flour, salt and pepper. Cook, stirring, for 1 minute. Stir in milk; cook until mixture thickens. Add several drops of Tabasco sauce if desired. Stir in the cheese and cook until melted; add the ham cubes. Combine cheese mixture with undrained vegetables; stir to blend. Yields 12 servings.