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# Broccoli and Tasso Cheese Bisque

*Chef Patrick Mould*

*www.LafayetteTravel.com*

Servings: 6

**1/2 cup vegetable oil**  
**1 pound Tasso ham, cubed**  
**1 cup chopped onion**  
**3/4 cup chopped red bell pepper**  
**1/2 cup chopped green bell pepper**  
**1/2 cup chopped celery**  
**1 tablespoon garlic, minced**  
**1 cup flour**  
**8 cups chicken broth, heated**  
**2 cups heavy whipping cream**  
**1 pound Cheddar cheese**  
**1 pound fresh broccoli, cut into pieces**  
**2 teaspoons Tony Chachere's Creole seasoning**  
**1/2 teaspoon white pepper**  
**1/4 cup parsley, minced**  
**1/4 cup chopped green onions**

Heat the vegetable oil in a large saucepot over medium heat. Add the Tasso ham. Cook for 5 minutes (Be careful not to brown it).

Add the onion, red pepper, green pepper, celery and garlic. Cook for 5 minutes.

Add the flour and stir until a roux is formed (Do not brown the flour). Add the heated chicken broth and whip until a light sauce is formed. Simmer for 5 minutes.

Stir in the heavy cream, Cheddar cheese, broccoli, Creole seasoning and white pepper. Cover and simmer for 10 minutes, stirring occasionally.

Add the parsley and green onions.

Divide into six large bowls and serve.

## **Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 907 Calories; 75g Fat (73.5% calories from fat); 32g Protein; 29g Carbohydrate; 4g Dietary Fiber; 188mg Cholesterol; 1550mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 13 Fat.*