Betty's Brussels Sprouts Soup

Mrs. Roosevelt LeBlanc River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Servings: 10

1/2 cup butter 1/2 cup flour salt (to taste) pepper (to taste)

1 1/2 cups celery, chopped 1 cup onion, chopped 1 quart chicken broth

5 cups milk

2 1/2 pounds frozen brussels sprouts

In a saucepan, melt the butter. Stir in the flour, salt and pepper. Stir until smooth and set over low heat.

Saute' the celery and onion. Gradually add the chicken broth and milk.

Add the brussles sprouts that have been cut in half.

Cook for 35 minutes.

Per Serving (excluding unknown items): 250 Calories; 14g Fat (49.5% calories from fat); 11g Protein; 22g Carbohydrate; 5g Dietary Fiber; 41mg Cholesterol; 486mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 Vegetable; 1/2 Non-Fat Milk; 2 1/2 Fat

Soups, Chili and Stews

Dar Carrina Mutritional Analysis

Calories (kcal):	250	Vitamin B6 (mg):	.3mg
% Calories from Fat:	49.5%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	33.3%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	17.3%	Riboflavin B2 (mg):	.4mg
Total Fat (q):	14g	Folacin (mcg):	158mcg
Saturated Fat (g):	9g	Niacin (mg):	3mg
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	41mg		
Carbohydrate (g):	22g	Food Exchanges	
Dietary Fiber (g):	5g	Grain (Starch):	1/2
Protein (g):	11g	Lean Meat:	0

Sodium (mg):	486mg	Vegetable:	2
Potassium (mg):	774mg	Fruit:	0
Calcium (mg):	193mg	Non-Fat Milk:	1/2
Iron (mg):	2mg	Fat:	2 1/2
Zinc (mg):	1mg	Other Carbohydrates:	0
Vitamin C (mg):	88mg		
Vitamin A (i.u.):	1450IU		
Vitamin A (r.e.):	227 1/2RE		

Nutrition Facts

Servings per Recipe: 10

Total Fat 14g 22% Saturated Fat 9g 43% Cholesterol 41mg 14%	Serving
Total Fat 14g 22% Saturated Fat 9g 43% Cholesterol 41mg 14%	250 Calories from Fat: 124
Saturated Fat 9g 43% Cholesterol 41mg 14%	% Daily Values*
==g	4 Fat 9g 43% 41mg 14% 486mg 20% hydrates 22g 7% iber 5g 20%

^{*} Percent Daily Values are based on a 2000 calorie diet.