

# Broccoli Cauliflower Soup

*Broccoli Cauliflower Soup*  
*Best of the Best from Minnesota Cookbook*

*3 cubes chicken bouillon*  
*3 cups water*  
*3 to 4 carrots, diced*  
*3 to 4 stalks celery, diced*  
*1 green pepper, diced*  
*1 head cauliflower florets*  
*1 bunch broccoli florets*  
*3 cups milk*  
*1/3 cup butter, melted*  
*1/3 cup flour*  
*2 to 3 cups Velveeta*  
*cheese, cubed*

Dissolve the bouillon cubes in the water in a soup pot. Cook the vegetables in the broth until tender. Add the milk.

In a bowl, cream the butter and flour until smooth. Add to the mixture, stirring to keep smooth. Turn the heat to low.

Add the Velveeta cheese. Heat until the cheese melts, stirring to prevent sticking.

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Per Serving (excluding unknown items): 1355 Calories; 90g Fat (58.9% calories from fat); 37g Protein; 104g Carbohydrate; 12g Dietary Fiber; 265mg Cholesterol; 5641mg Sodium. Exchanges: 2 Grain(Starch); 6 1/2 Vegetable; 3 Non-Fat Milk; 16 1/2 Fat.