

Broccoli Wine Soup

*Deborah Lee Gollnitz - Madison, CT
Treasure Classics - National LP Gas Association - 1985*

Yield: 4 to 6 servings

*1 large bunch broccoli
4 scallions
1 large apple, core removed
3 cubes chicken bouillon
5 cups boiling water
1 1/4 cups dry white wine
1 teaspoon fresh lemon juice
2 drops Tabasco sauce
1/4 cup fresh chopped parsley
1 lemon, sliced and scored
salt (to taste)
pepper (to taste)*

Preparation Time: 30 minutes**Cook Time: 35 minutes**

Remove four small florets from the broccoli. Place the remaining broccoli, the whole scallions and apple in a four-quart saucepan with the chicken broth and boiling water. Simmer for 30 minutes. (Add the reserved florets for the last minute of cooking and then remove and set aside for garnish.)

Strain the vegetables from the stock. Puree' in a food processor or blender. Put back into the stock.

Add the wine, lemon juice, hot sauce, parsley, salt and pepper. Stir until well blended.

Serve hot in individual bowls. Garnish with broccoli florets and lemon slices.

Per Serving (excluding unknown items): 550 Calories; 6g Fat (12.7% calories from fat); 24g Protein; 71g Carbohydrate; 24g Dietary Fiber; 0mg Cholesterol; 4677mg Sodium. Exchanges: 7 Vegetable; 2 Fruit.