

**CREAM OF BROCCOLI SOUP**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
128 cal	14 g	6 g	6 g	16 mg	1156 mg	117 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BROCCOLI,FROZEN,CHOPPED	10 lbs	1 gal 2-2/3 qts	
ONIONS,FRESH,CHOPPED	12-2/3 oz	2-1/4 cup	14-1/8 oz
BUTTER	1-3/8 lbs	2-3/4 cup	
FLOUR,WHEAT,GENERAL PURPOSE	1-7/8 lbs	1 qts 3 cup	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
CHICKEN BROTH		4 gal	
MILK,NONFAT,DRY	1-1/3 lbs	2 qts 1 cup	
WATER,WARM	12-1/2 lbs	1 gal 2 qts	

**Method**

- 1 Thaw and chop broccoli. Set aside for use in Step 5.
- 2 Saute onions in butter or margarine until onions are tender. Do not remove onions from fat.
- 3 Blend fat with onions, flour and pepper to form a roux.
- 4 Prepare stock according to package directions. Gradually blend hot stock mixture into roux stirring constantly until smooth.
- 5 Add broccoli. Bring to a boil; reduce heat; simmer 15 minutes.
- 6 Reconstitute milk. Add to soup.
- 7 Heat to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.