

From the Kitchen at Stonewall Resort

BROCCOLI AND BACON SOUP

Ingredients:

4-6 cups broccoli flowerettes
4 cups chicken stock
6 slices crisp cooked bacon, chopped fine
½ cups chopped red onion
½ cup heavy cream
1 pkg. Knorr or McCormicks hollandaise sauce mix
1 tsp. salt
½ tsp. fresh ground black pepper
½ tsp. ground thyme

Directions

- Boil broccoli in the chicken stock in a 2 quart saucepan until fork tender.
- Take off the heat and cool, then add hollandaise mix (right out of the package) and onion before blending in a blender or use an immersion blender and blend the hot soup in the saucepan.
- Add salt, pepper, and thyme.
- Add bacon, heavy cream and simmer until the soup thickens.
- Serve with crusty toasted French bread.

Serves 4.