

Broccoli Soup

Ingredients yield 2 qts

2 tablespoons vegetable oil

1 cup chopped onion (from about 1/2 medium onion)

Kosher salt

1/2 cup chopped celery (from about 1 medium stalk)

1 clove garlic, smashed

Freshly ground black pepper

2 medium Yukon gold potatoes, peeled and diced (about 3/4 pound)

4 cups water

4 cups broccoli florets cut small (1/2 inch)

1/4 teaspoon freshly grated nutmeg

Direction

- Heat the oil in a large saucepan over medium heat. Add the onions, celery and 1/2 teaspoon salt and cook until translucent, about 7 minutes.
- Add the garlic and 1/4 teaspoon pepper and cook for 2 minutes. Add the potatoes, 4 cups water and 1/2 teaspoon salt, raise the heat to high and bring to a simmer. Cover and cook until the potatoes are tender and very soft, about 15 minutes.
- Put mixture in a blender and puree or use a hand held emersion blender. Return mix to pot.
- Add the broccoli, nutmeg cover and cook until the broccoli is bright green, about 5 minutes. Add water if needed to adjust consistency and add salt and pepper to taste.