

SLOW COOKER BROCCOLI CHEESE SOUP

Hope made this soup for the May 2018 LCW outing at San Andreas.

- 1 pound frozen broccoli florets
 - 1 yellow onion, diced
 - 2 carrots, finely diced
 - 5 cups chicken broth
 - 2 cans cream of celery soup
 - ¼ tsp seasoned salt
 - ½ tsp salt, or more taste
 - ½ tsp black pepper (and a little cayenne pepper, if you'd like)
 - 1-1/2 pound Velveeta cheese, cubed
 - 2 cups sharp cheddar cheese, grated
1. Add the broccoli, onion, carrots, chicken broth, cream of celery soup, and the salts and peppers to the slow cooker. Stir, place on the lid, and set the slow cooker on high for 4 hours.
 2. After 4 hours, use an immersion blender or masher to puree the soup. (If you use a blender or food processor, blend only 1 cup at a time.) Add the cheese, turn the slow cooker to low, and cook for 15 minutes.
 3. Stir to melt the cheese and mix it in. Taste the soup and correct the seasonings if needed.
 4. Serve warm! Soup keeps great in the fridge for a couple of days. Freezes well, too.