

## **Cream of Broccoli Soup**

1/2 cup water  
2 tablespoons butter  
2 medium onions, coarsely chopped  
4 cloves garlic  
6 cans (14.5 oz) vegetable broth  
3 lb broccoli, cleaned and cut into pieces  
2 cans evaporated milk  
1 tsp salt  
1/2 tsp pepper  
2 lb Velveeta cheese

Heat water and butter in a soup pot until butter is melted. Add the rest of the ingredients except milk and cheese. Bring to boil. Reduce heat and simmer until broccoli is tender. Do not overcook the broccoli to retain its color. Add milk. Puree hot mixture in food processor or blender until smooth. Return to pot and reheat to just under a boil. Add chunks of cheese to hot soup. Stir until melted.