



- 1 1/2 lbs russet potatoes, peeled
- 1/4-1/2 cup grated parmesan cheese
- 7 cups chicken stock
- 1 1/2- 2 cups half & half
- 1 lb broccoli (coarse stems removed, cut into 1" flowerets)
- 2 garlic cloves, minced
- 1/4- 1/2 cup grated cheddar cheese

broccoli cheese

*potato* soup

cut peeled potatoes into 1" cubes. in large pot combine potatoes, garlic and stock. boil until potatoes are tender, about 15 minutes. skim off froth occasionally.

lower heat to medium and add broccoli. simmer until broccoli is tender, about 5 minutes. pour into blender or food processor (or use immersion blender and puree 5-7 seconds.

note: I like a little bit more texture so I only puree about 2/3 of mixture and use a hand masher on the remaining 1/3 in the pot.

return puree to pot over low heat and add half & half, parmesan cheese and cheddar cheese.

salt and pepper to taste

garnish with any remaining cheese