

## **Creamy Broccoli Soup**

### **Submitted by**

¼ c. chopped onion  
1 tsp margarine  
1 Tbsp flour  
2 c. milk  
4-oz. cream cheese, cubed  
½ lb. Velveeta cheese, cut into ½ in. cubes  
1 10-oz. pkg. frozen chopped broccoli, cooked and drained  
¼ tsp ground nutmeg  
½ tsp pepper

Cook and stir onions in margarine on med high heat until onions are tender. Blend in flour. Reduce heat to med., add milk and cream cheese. Cook until cream cheese is melted, stirring frequently. Stir in remaining ingredients; cook until heated through, stirring constantly. Serves 6.

May use frozen chopped spinach, frozen cauliflower florets, chopped or frozen asparagus spears instead of the broccoli.

## **Cream of Potato Soup**

### **Submitted by**

3 large potatoes, diced  
Chopped onion to taste

Add water just to cover – cook until done. Do not drain. Add 1 can of potato soup and ½ to ¾ can cheddar cheese soup. If you don't have cheese soup, add grated cheese to taste. Let melt. If it's too thick, add a little milk. Add salt and papper to taste.

## **Creamy Corn Soup**

### **Submitted by**

1 lb. bacon  
4 c. diced potatoes  
2 c. chopped onions  
2 c. sour cream  
2 ½ c. milk  
2 10 ½ oz. cans cream of chicken soup  
2 cans whole kernel corn, undrained  
Green onions, thinly sliced  
Cook bacon until crisp-drain and crumble. Set aside. Add potatoes, onions and small amount of water to skillet and cook 15 min. or until potatoes are tender. Put in crock pot. Add bacon. Stir in sour cream, milk, soup mix and corn. Cover. Cook on low for 2 hours.

## **White Chicken Chili**

### **Submitted by**

1 Tbsp. vegetable oil  
1 large onion, chopped  
3 cloves garlic, chopped  
1 4-oz. can diced Jalepeno peppers  
1 4-oz. can chopped green chili peppers  
2 tsp. ground cumin  
1 tsp. dried oregano  
1 tsp. ground cayenne pepper  
2 14.5 oz. cans chicken broth  
3 c. chopped cooked chicken breast  
3 15 -oz. cans white beans  
1 c. shredded Monterey jack cheese  
Heat the oil in a large saucepan over medium-low heat. Slowly cook and stir the onion until tender. Mix in the garlic, jalapeno, green chili peppers, cumin, oregano and cayenne. Continue to cook and stir the mixture until tender, about 3 min. Mix in the chicken broth, chicken and white beans. Simmer 15 min. stirring occasionally. Remove the mixture from heat. Slowly stir in the cheese until melted. Serve.