



## **BROCCOLI SOUP**

Sheila Davis Costello

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| <b>2 bundles broccoli steamed</b>    | <b>½ stick butter</b>                          |
| <b>1 - 1 lb. Mexican Velveeta</b>    | <b>1½ cans of milk</b>                         |
| <b>2 cans cream of mushroom soup</b> | <b>1 small can mushroom pieces &amp; stems</b> |
| <b>1 onion chopped</b>               |  |

Wash & steam broccoli in microwave (about 9 minutes). Sauté onions in butter. Add cream of mushroom soup stirring with onions. Add milk slowly at low heat and then chopped cheese; stirring constantly. Chop broccoli heads and add to soup mix. Add drained mushroom pieces.

## **CHICKEN CORN BISQUE**

Rita Bonner Witcher

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| <b>1 stick butter</b>                                      | <b>1 pint of half and half</b>                          |
| <b>1 bundle of green onions-chopped</b>                    | <b>1-8 oz. pkg of cream cheese</b>                      |
| <b>2 cans of cream of potato soup</b>                      | <b>1 large can of whole kernel corn (undrained)</b>     |
| <b>1 can cream of chicken soup</b>                         | <b>chicken-I use boneless, skinless chicken breasts</b> |
| <b>1 can of cream of mushroom soup with roasted garlic</b> |   |

sauté onions in butter--add soups, and half and half--cook over very low heat, stirring constantly--add softened cream cheese and corn--still stirring--salt and pepper to taste--then add cooked, cup up, chicken...you can use peeled and deveined shrimp, with a pkg. of shrimp boil instead of cream of chicken soup...

