



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CREAMY VEGETABLE SOUP

8 oz. bacon, cooked	1 cup water
1 carrot, sliced	1 cup corn (canned or frozen)
½ medium onion, finely chopped	2 cups whole milk
3 garlic cloves, minced	3 tablespoons all-purpose flour
2 cups medium broccoli florets	1 teaspoon salt
4 large potatoes, cubed	½ teaspoon ground pepper
32 oz. chicken broth	1 ½ cups shredded mild cheddar cheese

1. Cube bacon and cook in a Dutch oven or large pot with thick bottom, once the bacon is cooked remove from pot, leave bacon grease.
2. Slice the carrot, finely chop the onions and cut the broccoli into medium florets. Cube the potatoes into even sized cubes and add to a bowl of water to keep from browning. Set aside.
3. In the Dutch oven, sauté the carrots and onions until carrots are tender. Add minced garlic and cook until fragrant.
4. Pour in the chicken broth, water, and add potato cubes. Bring to a boil and cook for 10 minutes, or until potatoes are just cooked.
5. Stir in the corn and broccoli florets and cook until the broccoli is cooked through.
6. Whisk together the milk and flour and add to the pot along with salt and pepper.
7. Turn heat to low, add the bacon back with the cheese and cook until cheese completely melts, stirring frequently.