Martin Empty Bowls dmcbethme@gmail.com Martin, Tennessee



BROCCOLI BEER CHEESE SOUP

Yields: 6 servings

This is a great make-ahead recipe to come home to on a cold night.

2 cups water
1 Tablespoon butter
2 chicken bouillon cubes
1/4 cup chopped onion
5 oz. package egg noodles
1/8 teaspoon garlic salt
1 – 10 oz. package frozen chopped broccoli
1 – 10 oz. can cream of mushroom soup
1 ½ cups milk
6 oz. beer
1 cup shredded cheddar cheese or cubed Velveeta cheese
Salt and pepper to taste

- 1 Combine water, butter, onion and bouillon cubes in a large saucepan; bring to a boil.
- 2 Add noodles and garlic salt. Boil for about 5-6 minutes or until noodles are partially cooked.
- 3 Add broccoli, soup, milk, beer, and cheese. Cook, stirring, over medium heat until smooth and thoroughly heated.
- 4 Add salt and pepper to taste.

Submitted by Karen White.