***Recipe #S1 Cream Of Broccoli Soup***

***Serving Size and Ingredients: 1 cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 9 1/3 cups  | 18 2/3 cups | 37 1/3 cups | Chicken Broth |
| 3 cups + 2 Tbsp | 6 1/4 cups | 12 ½ cups | Onion, Chopped |
| 12 ½ cups | 25 cups | 50 cups | Broccoli, Cut |
| 1 Tbsp + ¼ tsp. | 2Tbsp + ½ tsp. | 3 Tbsp + 1 tsp | Thyme, Dried, Crushed |
| 12 ½  | 25 | 50 | Bay Leaves, Small |
| 3/4 cups + ½ Tbsp | 1 ½ cups + 1 Tbsp | 3 cups + 2 Tbsp | Margarine |
| 3/4 cups + ½ Tbsp | 1 ½ cups + 1 Tbsp | 3 cups + 2 Tbsp | Flour |
| 1 ½ tsp. | 1 Tbsp. | 2 Tbsp. | Salt |
| 6 ¼ cups | 12 ½ cups | 25 cups | Non-Fat Milk |
| ½ tsp. | 1 tsp. | 2 tsp. | Garlic Powder (Optional) |
| ½ tsp. | 1 tsp. | 2 tsp. | Pepper (Optional) |

NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145°F; ground meat or meat mixtures to 155°F; raw eggs not prepared for immediate service to 158°F; poultry, stuffed meat / fish / pasta to 165°F. Maintain 140°F for only 4 hours. When cooling leftovers, food must reach 140°F to 70°F within 2 hours and 70°F to 40°F within 4 hours. When reheating, reach an internal temperature of 165°F for 15 seconds. Reheat food only one time.

***Recipe #S1 Cream Of Broccoli Soup***

 ***Instructions:***

1. ***In a sauce pan combine chicken broth, chopped onion, broccoli, thyme, bay leaf and garlic powder. Bring mixture to a boil. Reduce heat; cover and simmer for 10 minutes or until vegetables are tender. Remove bay leaves.***
2. ***Place half of the mixture in a blender or food processor, cover and blend 30 to 60 seconds or until smooth. Pour into a bowl; repeat with remaining vegetables mixture, set all aside.***
3. ***In the same sauce pan melt the margarine. Stir in flour, salt and pepper. Add the milk all at once, stir rapidly with a wire whisk. Cook and stir until mixture is thickened and bubbly. Stir in the blended broccoli mixture. Cook and stir until soup is heated through. Season to taste with additional salt and pepper if needed.***