**Broccoli-Cheese Soup**

1 10 oz. pkg. frozen chopped broccoli

2 T. butter

2 T. onion, chopped

2 T. flour

1 chicken bouillon cube

1 c. whole milk

½ t. salt

½ c. grated Cheddar cheese

Put 1 cup water and chicken bouillon cube in a liquid measuring cup and heat in microwave about 3 minutes to dissolve bouillon cube.

 Melt butter in large saucepan. Add onion and cook about 5 minutes until clear. Stir in flour to make roux (stir the flour so it is completely covered with fat and no flour is showing). Slowly add chicken bouillon and milk. Stir and cook until thickened. Add frozen broccoli and salt. Heat long enough for broccoli to finish cooking, about 5 or 6 minutes. Just before serving, stir in cheese and allow it to melt. Keep hot, but **do not boil**.