# Broccoli and Cheddar Cheese Soup

This recipe makes 2 large trays of Broccoli and Cheddar Cheese Soup*

Nessa's Nook: Broccoli and cheese soup from liquid cheese and freeze dried

**Ingredients:**

4 CCheddar cheese sauce(canned)

3 Cans Chicken Broth

½ C Freeze dried onions (can use 1 C fresh)

½ C Freeze dried carrots (can use 1 C fresh)

Pinch of salt

2 bags frozen Broccoli

**Directions:**

1. Add all ingredients into a large stock pot on the stove
2. Mix together and cook for about 15 min or till the veggies are cooked and/or rehydrated
3. Put in freezer and freeze until solid
4. Freeze Dry
5. Powder (I like the large zip top bag and rolling pin method)
6. I like to store non long term (plan to eat fast) in just a half gallon jar with an o2 absorber and vacuum seal the jar and put lid on
7. Store Appropriately (See Tips and Tricks for storage help)

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| **Cycle Time:** | **Rehydration:** Add a little bit of boiling water, stir, let stand, check and repeat until you reach desired consistency. |