

Broccoli Bisque

This easy, creamy soup has a sublime flavor. It's a great way to eat broccoli.

- 4 cups broccoli florets or “crowns” (washed and cut into small pieces)
- 2 cups mock chicken broth or vegetable broth (2 tsp. broth powder in 2 cups water OR canned or homemade vegetable broth)
- 2 med. potatoes (preferably russets), peeled and cut into 3/4” chunks
- 1 cup chopped onion
- 2 teaspoons dried tarragon leaves
- 2 cups plain nondairy milk,
- 2 tablespoons almond butter
- 1 tablespoon Dijon mustard
- 2 teaspoons salt (when doubling recipe use 3 tsp. salt; taste as you add it)
- 1/4 tsp. black pepper

Place broccoli, broth, potatoes, onion, and tarragon in a large (8 quart) cooking pot. Bring to a boil, then reduce heat to medium. Cover pot with a lid, and simmer vegetables until tender, about 10 minutes.

Stir nondairy milk, almond butter, mustard, salt, and pepper into the cooked broccoli mixture. Puree the soup in batches. Using a measuring cup transfer 2 cups of the unblended soup to a blender jar. Blend soup until it is smooth, stopping blender to push down contents as necessary. Pour each batch of the pureed soup into a large bowl. When all the soup is blended return it to the original cooking pot, and warm it over medium heat, stirring often, until it is heated through. If desired, add more salt and pepper to taste. Store leftover soup in a covered container in the refrigerator. Makes about 7 cups of soup.

Adapted by Kay Bushnell from a recipe in *Vegan Vittles* by Joanne Stepaniak.