

How to Make the Best Broccoli Beer Cheese Soup at Home

There are a few reasons why this recipe stands out:



TIME
15 min

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INGREDIENTS

- 2 cups fresh broccoli florets
- 1 cup diced onion
- 2 cloves garlic, minced
- 4 cups vegetable broth
- 1 cup beer (preferably a pale ale)
- 2 cups shredded sharp cheddar cheese
- 1 cup heavy cream
- Salt and pepper to taste
- 2 tablespoons olive oil

DIRECTIONS

1. This : Broccoli Beer Cheese Soup holds a special place in my heart, as it reminds me of cozy winter evenings spent with my family. I can still picture my grandmother stirring a pot on the stove, the rich aroma wafting through the house, inviting us to gather around the table. It's a dish that brings warmth and comfort, perfect for sharing with loved ones.

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Original recipe: <https://chefmaniac.com/how-to-make-the-best-broccoli-beer-cheese-soup-at-home/>