

Hot Momma Broccoli Cheese Soup in a Jar

HOT MOMMA BROCCOLI CHEESE SOUP IN A JAR

INGREDIENTS

Bouillon:

- 4 Tbsp Celery Salt
- 4 Tbsp Dried Parsley
- 5 Tbsp Hot Momma Everyday Seasoning
- 2 Tbsp Ground Savory
- 1 tsp Dried Oregano
- 2 tsp Dried Thyme
- 1 tsp Sage
- 1 tsp Turmeric

Soup:

- 2 Tbsp Hot Momma Seasoning, mild or fiery con queso
- $\frac{1}{4}$ Cup Powdered Cheddar Cheese
- $\frac{1}{4}$ Cup Powdered Buttermilk
- 1 Tbsp Cornstarch
- $\frac{1}{2}$ tsp Garlic Powder
- $\frac{1}{4}$ tsp Paprika
- $\frac{1}{4}$ tsp Dried Mustard
- $\frac{1}{2}$ Tbsp Onion Powder
- $\frac{1}{4}$ tsp Pepper
- $\frac{1}{2}$ Cup Dried Broccoli
- 1 Tbsp Dried Carrots

DIRECTIONS

Mix bouillon until combined and set aside. Combine soup

mixture. Add 2 tsp of bouillon to soup mixture. Add entire soup contents to pint jar. Either keep or give as gift. Two ways to make soup: Add contents of jar to instant pot along with 3 cups of water. Pressure cook on high for 5 minutes and natural release for 15 minutes. Another way to make soup: Boil 1 $\frac{1}{2}$ Cups of water. Mix in contents. Add 1 $\frac{1}{2}$ Cups of water and bring to a boil. Place lid over pot, turn off the heat and let stand until broccoli is tender. Ac-salsa-rize!