



## **Dutch Vegetable and Gouda Soup**

1/4 cup (1/2 stick) butter  
1 1/2 pounds russet potatoes, peeled, diced  
1 1/2-pound cauliflower, trimmed, cut into florets

1 pound carrots, peeled, sliced  
1 large onion, chopped  
4 cups (or more) boxed chicken broth  
coarse salt and freshly ground pepper

6 1-inch-thick French bread slices, slightly toasted  
12 ounces Gouda cheese, sliced

Melt butter in heavy large Dutch oven over medium-high heat. Add potatoes, cauliflower, carrots and onion; sauté until onion is golden brown, about 10 minutes. Add 4 cups broth; bring to boil. Reduce heat; simmer until vegetables are tender, adding more broth if soup is too thick, about 30 minutes. Season to taste with salt and pepper. Remove half of the vegetables and puree in blender, add back to the soup. *(Can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before continuing.)*

Preheat broiler. Pour soup into individual broiler proof soup bowls. Arrange bread slices atop soup. Place cheese slices over, covering bread completely. Broil 6 inches from heat source until cheese melts and is golden, watching closely to avoid burning, about 2 minutes. Serve immediately. I have used a brulee torch to melt the cheese but the bread should be slightly toasted first.