



## Cauliflower Soup

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*Soups*

### INGREDIENTS

- 1 head cauliflower
- 2 cups celery
- 1/2 Cup dry wine
- 8 tablespoons butter,
- 1 med onion, diced
- 1 C. Cream
- Salt and pepper
- 4 – 5 cups water or chicken stock
- 1/2 teaspoon sherry (optional)
- 3 tablespoons minced fresh chives or parsley

### DIRECTIONS

1. Pull off outer leaves of cauliflower and trim stem. Using paring knife, cut around core to remove; Cut cauliflower crosswise into 1/2-inch thick slices.
2. Melt 3 tablespoons butter in large saucepan over medium-low heat. Add , onion, and celery and 1 1/2 teaspoons salt; cook, stirring frequently, until leek and onion are softened but not browned, about 7 minutes. Add wine and reduce about 3 minutes.
3. Increase heat to medium-high; add 4 1/2 cups water, or chicken stock Add cauliflower, cook until cauliflower is tender and crumbles easily, 15 to 20 minutes longer. Finish with cream and splash of sherry.
5. Process soup in blender until smooth, about 45 seconds. seasoning with salt to taste. garnish with fresh parsley or chives