

Cauliflower Soup – Marilyn Cardarella

Ingredients:

½ head of cauliflower
4 cups water
2 chicken bouillon cubes
4 tablespoons butter
2 cooking onions – sliced
4 cloves of garlic – minced
¼ cup fresh parsley
½ teaspoon kosher salt
¼ teaspoon pepper
2 strips of bacon
1 cup cream
½ pound of Velveeta cheese

Directions:

Sauté onions and garlic in butter.
Slowly add cream while stirring.
Add the water and bouillon and simmer until the bouillon dissolves.
Add cauliflower, seasonings, parsley and bacon (raw).
Simmer for 30 minutes.
Use a food blender and puree.
Once pureed, transfer it back to the sauce pan and add slices of Velveeta.
When the cheese is melted it is ready to server.
Garnish with Parmesan Cheese and a sprig of parsley.