

Tim Farmer's Country Kitchen

CAULIFLOWER SOUP

*1 head cauliflower
1/3 cup sunflower oil
Salt and pepper to taste*

Cut cauliflower into small pieces, place in Ziploc bag and pour in oil. Shake until oil covers all of pieces and place on a baking sheet. Sprinkle with salt and pepper and place in oven on 400 degrees for 15-20 minutes.



*2 tablespoons olive oil
1 medium onion, chopped
1/4 cup white wine
4 cups chicken broth
1 /2 cups shredded cheese (white cheddar and pepper jack)
1/2 teaspoon rosemary
1/2 teaspoon thyme
2 chicken bouillon cubes
1/3 cup heavy cream
Dash Morton Nature's Seasoning
Pepper to taste*

Soften onions in olive oil over medium heat. Add white wine and reduce. Add chicken broth a little at a time to get right consistency. Add cauliflower pieces (reserving some aside to remain whole). Cook for about 15 minutes until pieces are soft. Add remaining ingredients and blend for a creamy consistency. Add remaining cauliflower pieces and serve.

www.timfarmerscountrykitchen.com