

Cauliflower Soup

4 tsp. butter
1 cup chopped onion
2 cloves garlic, minced
1/4 cup all-purpose flour
4 cups chicken broth
1 can diced potatoes, drained
1 head of cauliflower, cut into bite-sized pieces
1/2 cup half & half
Salt and Pepper to taste
2 tbsp. fresh sage, chopped
6 slices bacon, cooked & crumbled
3/4 cup sharp cheddar cheese, shredded

In a large Dutch oven, saute' onion and garlic in butter until tender. Stir in flour and cook 1 minute. Add broth, potatoes and cauliflower. Bring to a boil and cook over medium heat until cauliflower is very tender, about 20-25 minutes. With immersion blender, puree soup until desired consistency (I like it a little chunky). Add half & half, salt and pepper, and sage. Simmer 10-12 minutes, stirring often. Stir in bacon and cheese until cheese melts. Serve with oyster crackers. Serves 6-8.