



## Creamy Cauliflower Puree

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*serves 6*

1 large head cauliflower, trimmed and broken into florets

½ yellow onion, diced

2 cloves garlic, minced

2 tablespoons clarified butter

3 ounces cream cheese, cubed

salt and pepper, to taste

1 cup shredded sharp cheddar cheese

Preheat the oven to 350° F and butter an 8" x 8" baking dish (a deep-dish pie plate will work as well).

Place the cauliflower florets in a large sauce pan and cover with cold water. Bring to a boil and cook until tender, about 12 minutes.

While the cauliflower is cooking, melt the butter in a small skillet over medium-low heat; add the onions and cook, stirring frequently, until they are soft and translucent but not brown, about 7 – 8 minutes. Add the garlic and cook, stirring frequently, for another minute or two. Remove from heat and set aside.

Drain the cauliflower well and place it in a food processor or blender with the cream cheese; process to a smooth purée. Add the onion/garlic mixture and pulse a few times to blend it in with the cauliflower – don't over-mix. Taste; season with salt and pepper.

Pour the cauliflower mixture into the prepared dish and sprinkle with the shredded cheddar cheese. Bake for 15 minutes, or until cheese is melted and beginning to brown slightly.

Serve immediately. This is very good as a side dish or as a base for braised meats.