

## Mashed Cauliflower Recipe--from [herding cats & burning soup blog](http://herdingcatsandburningsoup.com)



### Ingredients

Vegetable broth (or water if you prefer)

1 head cauliflower

1 tablespoon butter

splash of heavy cream or milk

- Cut cauliflower into small pieces
- Fill pot with cauliflower and cover with vegetable broth (add extra water until cauliflower is covered)
- Boil 10-12 minutes or until cauliflower is very tender
- Drain cauliflower but save broth
- Using a blender blend cauliflower, milk and butter until pureed.
- If mixture is too thick use vegetable broth to cut it
- Add salt and pepper to taste