

Cauliflower Mash

Recipe by Wende/The Rickett Chronicles

Ingredients:

- 1 head cauliflower
- 2 tbsp butter
- 1/3 pkg cream cheese, room temperature
- parmesan cheese
- salt and pepper, to taste



Directions:

In a large pot, add about a cup or so of water, just enough to cover the bottom of the pot by a couple of inches. Separate florets and remove stem and any leaves. Add cauliflower once the water is boiling and put a lid on the pot. Steam cauliflower until it is fork tender. Drain and return to pot. Start with 2 tablespoons butter and 1/3 package of cream cheese. Add butter and cream cheese to pot with cauliflower and mash with a fork or masher. Mash to a consistency to suit your taste. Add more butter and cream cheese, if needed. Add salt and pepper. Place cauliflower in a serving dish and top with parmesan cheese.

Variations: