

# Cauliflower Mash

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	head	cauliflower - about 2 lbs
2	tablespoons	unsalted butter
1	teaspoon	kosher salt

Chop off the stem of the cauliflower and break up the remainder into florets. Put the cauliflower in a steam basket over water in a pot with a lid. Make sure you have water up to the basket. Bring to a boil, and cook for 10-12 minutes, or until tender. Drain and coarsely mash the florets with a potato masher before putting into a food processor. Add the butter and salt and blend until smooth, 1-2 minutes. Scrape and serve.