

Creamy Cauliflower Sauce

Amount	Measure	Ingredient - Preparation Method
8	cloves	garlic - minced
2	tablespoons	butter
6	cups	cauliflower florets
7	cups	vegetable broth
1	teaspoon	salt
1/2	teaspoon	pepper
1/2	cup	milk

Saute minced garlic in butter in a large nonstick skillet over low heat. Cook for several minutes until the garlic is soft and fragrant but not browned. Remove from heat and set aside.

Bring water or vege broth to a boil in a large pot. Add cauliflower and cook, covered, for 7-10 minutes. Do not drain.

Use a slotted spoon to transfer cauliflower to a blender. Add 1 cup liquid, sauteed garlic/butter, salt, pepper and milk. Blend until smooth, adding more milk or broth as necessary.