

# Wisconsin Cauliflower Soup

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	butter
1	medium	onion - chopped
1/4	cup	flour
1/2	teaspoon	salt
1	cup	half and half
1	cup	milk
1 1/2	cups	water
14 1/2	ounces	chicken broth
2 1/2	pounds	cauliflower
1	teaspoon	dijon mustard
1 1/2	cups	sharp cheddar cheese - shredded
1/2	cup	pepper jack cheese - shredded

Melt butter and chopped onion together in a large saute pan and saute for about 10 minutes over medium heat or until golden.

Add flour and stir to make a roux. Heat while stirring for a couple of minutes.

Slowly add half and half along with milk. Gradually add and stir the entire time. Following the milk, gradually add water and chicken broth and stir constantly.

Add chopped cauliflower and heat until boiling.

Reduce heat and simmer, covered, until cauliflower is tender, about 15 minutes.

Place contents of sauce pan into blender and blend until smooth. Remove center part to allow steam to escape.

Return to saucepan; heat over medium heat until hot, stirring occasionally. Remove from heat; stir in mustard and cheese until smooth.

Serve, topped with a little cheese for garnish.