



Cauliflower Soup

Ingredients

1	Medium head cauliflower, broken into florets
1	Medium carrot, shredded
1/4 c.	Chopped celery
2 1/2 c.	Water
2 tsp.	Chicken or vegetable bouillon cubes
3 tbsp.	Butter
3 tbsp.	All purpose flour
3/4 tsp.	Salt
1/8 tsp.	Pepper
2 cups	2% Milk
1 c.	Shredded cheddar cheese (4 ounces)

Directions

1. In a large pot, combine the cauliflower, carrot, celery, water and bouillon. Bring to a boil. Reduce heat, cover and simmer for 12-15 minutes or until vegetables are tender (do not drain).
2. In another large saucepan, melt butter. Stir in the flour, salt and pepper until smooth. Gradually add milk. Bring to a boil over medium heat, cook and stir for 2 minutes or until thickened. Reduce heat. Stir in the cheese until melted. Stir into the cauliflower mixture.

Enjoy!!!