

Creamy Roasted Cauliflower Soup.
From Red Hat Cookbook

1 lg cauliflower cut into florets
1 lg onion – sliced
1 garlic cloves, halved
2 T olive oil
2 14 oz cans chicken broth
1 c water
1 bay leaf
1 T chopped fresh thyme
1 t salt
1/8 t pepper

Preheat oven 400. In a large roasting pan toss the cauliflower, onion and garlic w olive oil. Roast for 30 minuets. Stir after 15 minutes.

In a large saucepan, combine the roasted cauliflower mixture with the chicken broth, water, bay leaf and thyme. Cover and bring to a boil. Reduce the heat and simmer covered for 20 minutes. Discard the bay leaf. In a blender or food processor, puree the soup in batches. Return the soup to the sauce pan. Stir in salt & pepper, heat through.