



Weekly Recipes



Two -Cheese Potato and Cauliflower Soup



Ingredients:

- 1 Tablespoon Butter**
- 1 Cup Chopped Onion**
- 2 Cloves garlic, Minced**
- 5 cups Whole Milk**
- 1 Pound Yukon gold Potatoes, Peeled, if Desired, and Diced**
- 1 Pound Fresh or Frozen Cauliflower florets**
- 1 1/2 Teaspoons Salt**
- 1/8 Teaspoon Ground Red Pepper**
- 1 1/2 cups Shredded Sharp Cheddar Cheese**
- 1/3 Cup Crumbled Blue Cheese**

Instructions

1. Melt butter in large saucepan over medium-high heat. Add onion; cook and stir 4 minutes or until translucent. Add garlic; cook and stir 45 seconds. Add milk, potatoes cauliflower, salt and red pepper; bring to a boil. Reduce heat; cover tightly and simmer 15 minutes or until potatoes are tender. Cool slightly.
2. Place mixture in blender or food processor. Blend in batches until smooth. Return to saucepan. Cook over medium heat 2 to 3 minutes or until heated through. Remove from heat; add cheese. Sir until Melted.

*****Makes 4 to 6 Servings*****