

## Gerty's Faux Mashed Potatoes

Serves 4

Ingredients	Method
1 medium head cauliflower 1 tablespoon cream cheese, softened ¼ cup grated Parmesan ½ teaspoon minced garlic ⅛ teaspoon straight chicken base or bullion ⅛ teaspoon freshly ground black pepper 3 tablespoons unsalted butter Fresh or dried chives	Bring stock pot of water to boil over high heat Clean and cut cauliflower into pieces Cook in boiling water for about 6 minutes, or until well tender Drain well Quickly pat between several layers of paper towels (don't allow to cool) In food processor, puree hot cauliflower with cream cheese, Parmesan, garlic, chicken base, and pepper until almost smooth. Garnish with chives, rosemary or parsley Serve hot with butter
Alternatives	add roasted garlic and fresh rosemary



LAST BOTTLE OF BURGUNDY

MARCIA BREECE

[www.marciabreece.com](http://www.marciabreece.com)