Creamy Mashed Cauliflower

Makes 8 servings

**Ingredients**

1 large cauliflower, cut into florets

2/3 cup chicken or vegetable stock

1 tsp. dried tarragon, chives, parsley, or herb of choice

2 tbsp. butter

1/2 tsp. salt

¼ tsp. pepper

2/3 cup half-and-half

**Directions**

Place the cauliflower and stock in a dutch oven or stock pot. Cover and place over high heat. Steam 10 minutes or until the stock has nearly evaporated.

Laddle the cauliflower into a food processor. Add the herb, butter, salt, and pepper. With the processor running, add the half-and-half in a steady stream. Puree until smooth.