

## Cauliflower Cheese Sauce



### Ingredients

- 1 head cauliflower
- 1 ½ cups milk, warm
- 1 tsp. plus 1 tsp. kosher salt
- ¼ tsp. ground black pepper
- 1 ¼ cups shredded or chopped cheese\*

\*You can use any type of cheese, and mix and match. Perfect for using up the leftover cheese in your fridge. The sauce in the picture used approximately ¼ cup of shredded parmesan, ½ cup shredded cheddar, and 4 slices American cheese. Using a salty cheese will decrease the amount of salt needed in the sauce.

### Procedure

1. Chop up cauliflower and its stem into small pieces. Do not use the green leaves if they are present.
2. Bring 2-3 quarts of water to a boil. Add 1 tsp. salt. Add cauliflower and cook until very tender, almost mushy.
3. Drain cauliflower very well, and transfer to the bowl of a food processor. Blend for several minutes.
4. Add the warm milk while the motor is running. Then add the cheeses and season again with salt if needed and with pepper.

Serve over pasta or vegetables, or as a dip with bread or pretzles.

Yields approximately 4-5 cups depending on size of cauliflower and amount of cheese used!!!

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