

CHEF SARA RHODES

PUREED CAULIFLOWER SOUP WITH GORGONZOLA CHEESE AND BACON

3 strips of bacon, cut into pieces
2/3 cup chopped onion
½ cup chopped celery
4 cloves garlic, minced
6 cups cauliflower flowerets
3 cups chicken stock
3 cups whole milk
1 Tbsp. chopped parsley
4 sprigs of fresh thyme, tied together with butchers twine
½ cup heavy cream
2/3 cup gorgonzola cheese crumbles
1 Tbsp. butter
Salt and pepper to taste
Louisiana Hot Sauce to taste



In a large stock pot over medium heat, cook the bacon pieces until crisp. Transfer to a paper towel and set aside.

Add the onions, celery and garlic to the pan and turn the heat down slightly. Cook until soft, about 5 minutes. Add the cauliflower and the potato. Cook for about 10 minutes, stirring occasionally. Add the stock, milk, parsley, and thyme. Bring soup to a simmer and simmer about 25 minutes or until cauliflower is tender.

When the cauliflower is tender remove from heat. Remove the thyme springs. Puree in batches in a blender. Return to pan. Over low heat, add the heavy cream and the cheese. Stir until the cheese is melted. Add the butter, salt and pepper and hot sauce. Garnish each serving of soup with the bacon pieces and a little more crumbled gorgonzola.