

Curried Cauliflower Soup

Serves 6

Yukon gold potatoes add body and creaminess to this soup without the use of cream. Let the soup cool just slightly (it should still be very warm) before serving. The flavors come out more when it's not piping hot.

1 large cauliflower head, stem removed and head cut into small florets
3/4 lb Yukon Gold potatoes, peeled and cut into 1/2-inch cubes
2 large celery ribs, trimmed and finely chopped
2 medium carrots, peeled and finely chopped
1 medium yellow onion, finely chopped
3 garlic cloves, minced
2 tablespoons unsalted butter
2 tablespoons olive oil
1 tablespoon garam masala spice
6 cups homemade chicken or vegetable broth (or less-sodium store-bought broth)
Kosher salt, to taste
Freshly ground black pepper, to taste
Garnish: minced parsley or chives

Add the butter and olive oil to a large Dutch oven over medium-high heat. When the butter melts, add the finely chopped celery, carrots, and yellow onion. Cook, stirring often, for 5 to 7 minutes or until vegetables are soft. Add the garlic and cook until fragrant, about 30 seconds.

Stir in the garam masala. Add the cubed potatoes and cauliflower florets and stir to combine. Add the chicken broth. Bring to a boil. Reduce the heat and simmer, covered, for 20 minutes or until potatoes and florets are very soft.

Remove the soup from the heat. Working in small batches (for safety reasons never fill your blender more than halfway full when working with hot liquids), add a few ladles of soup to the blender and process until smooth. Return the pureed soup to the pot and puree the rest of the soup in batches. Season the pureed soup to taste with salt and pepper. Garnish with minced parsley or minced chives. Enjoy.

This recipe came from Minced at www.mincedblog.com.