

# Cauliflower Sauce



## Ingredients:

- 8 large cloves garlic, minced
- 2 tablespoons butter
- 5-6 cups cauliflower florets
- 6-7 cups vegetable broth or water
- 1 teaspoon salt (more to taste)
- ½ teaspoon pepper (more to taste)
- ½ cup milk (more to taste)



## Directions:

1. Saute the garlic with the butter until soft and tender. Be careful not to burn it!
2. Add cauliflower florets to a pot of boiling water or vegetable broth. Cook, covered, for 7-10 minutes or until tender. Do not drain the cauliflower
3. Add the cauliflower, garlic, 1 cup of broth (from the pot you boiled the cauliflower with), milk, salt, and pepper to a blender. Blend until creamy. You might want to do a few batches if there is too much sauce or cauliflower.
4. Add more broth or milk until it reaches the consistency you like. You can add olive oil to the mixture if you want a more smooth texture.

Serve warm!

Enjoy!