

# McDougal's Farm LLC

What's Growing On!

Recipes

## Cheesy Cauliflower Soup

1 small head of cauliflower (cheddar or white) broke into small bite size pieces  
2 T chicken bouillon  
1-2 green onions chopped greens and all  
Chopped celery leaves (can substitute ½ teas. celery seed)  
Velveeta cheese (about 10 oz cut into chunks)  
Milk (add about 3 cups to cheesy soup)  
¾ c. milk with 3 heaping T. of flour  
Salt and pepper to taste

In kettle place cauliflower and cover with *just enough* water to cover.  
Add a couple tablespoons of chicken bouillon and chopped green onion, let simmer till cauliflower is slightly tender. Add Velveeta cheese, let melt and then add the 3 cups milk. Turn this on low because you don't want the milk to boil or it may curdle. In ¾ cup of milk mix 3 heaping tablespoons of flour mix/or shake well to remove lumps then add to your cheesy soup, this thickens it and makes it more creamy. Salt and pepper to taste. Good Luck