

Cauliflower-Garlic Mock Mashed Potatoes

1 medium head cauliflower
1 tablespoon cream cheese, softened
1/4 cup grated Parmesan
1/2 teaspoon minced garlic
1/8 teaspoon straight chicken base or bullion (may substitute 1/2 tsp salt)
1/8 teaspoon freshly ground black pepper
1/2 teaspoon chopped fresh or dry chives, for garnish
3 tablespoons unsalted butter

Set a stockpot of water to boil over high heat.

Clean and cut cauliflower into small pieces.

Cook in boiling water for about 6 minutes, or until well done.

Drain well;

Do not let cool and pat cooked cauliflower very dry between several layers of paper towels.

In a bowl with an immersion blender, or in a food processor, puree the hot cauliflower with the cream cheese, Parmesan, garlic, chicken base, and pepper until almost smooth.

Garnish with chives, and serve hot with pats of butter.

Hint: Try roasting the garlic and adding a little fresh rosemary for a whole new taste.