

Creamed Cauliflower with Capers

2 Cauliflowers
6 Cloves of garlic
2 C Chicken broth
½ C half and half
2 T Butter
2 T of flour
Tops of two green onions
2 T Capers

1. Cut the cauliflower into florets and then cut the larger florets into small pieces, peel the garlic and slice into thin slices or chop
2. Simmer the cauliflower and garlic in the chicken broth until very tender; simmer uncovered so the liquid reduces
3. Mash the cauliflower and garlic with a fork and continue to simmer
4. Add the half and half and butter
5. Mix the flour with a bit of cold water and add to the simmering ingredients while stirring to thicken
6. Place in serving dish and garnish with the onion tops snipped in small pieces and the capers