



Roasted Cauliflower and Garlic Soup

2 heads cauliflower, cut into florets
2 bulbs garlic, peel outer skin, break into individual cloves
1-1/2 yellow onion, cut into quarters
1/2 cup olive oil
2 small white potatoes, diced
2 - 32 oz. boxes of chicken or vegetable stock
1/2 bunch fresh thyme, chopped
1/2 tbl. salt
1 tsp. pepper
Feta cheese, crumbled

Preparation:

1. Preheat oven to 400 degrees. In a 9 x 13 pan put the cauliflower, garlic and onion. Pour the olive oil over vegetables and toss to coat. Place in oven for 1 hour. After 1/2 hour pull out and stir, then return to oven. After the hour remove the vegetables and place in a large stock pot.
2. Add both boxes of stock and the 2 potatoes. Turn on the heat and let the soup come to a boil. Cover and let simmer for about 1/2 hour.
3. Remove from heat and either use hand blender to puree in the pot or place into blender, making sure all the pieces are blended together. After it is all pureed place back into pot and add thyme and salt and pepper to taste.
4. Heat on low for another 10 minutes. Adjust seasonings to taste. Serve the soup with a tablespoon of feta cheese on top as a garnish.

Makes about 8 servings.

We needed a light dinner recently, and Lori just ad libbed this soup. We added a fresh multigrain baguette and a bottle of Carr Winery Pinot Gris. This is not the typical light Pinot Gris, but one with a bit more body and acid that holds up well to food. (And paired really well with this soup!)