

CAULIFLOWER

By Chef Juan Lara
20 servings

MASH

A new take on a classic side.

Ingredients

1 head of cauliflower	1/2 pound of butter
2 pounds of yellow potatoes	1/4 cup chives
1 cup of sour cream	1/4 cup cheese
Salt and pepper to taste	

Preparation

1. In a sauce pot, place cauliflower (cut in pieces) and potatoes (cut in quarters). Then add enough water to cover the cauliflower and potatoes and bring to a boil.
2. Reduce heat and simmer for about half hour.
3. Strain and place in a bowl.
4. Add butter and sour cream. Using a wire whisk, blend together salt, pepper, and chives.
5. Ready to serve hot!

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