



TAILGATING EATS FOR BLAZER FANS

GOLDEN CAULIFLOWER SOUP

INGREDIENTS

- 1 head cauliflower, roughly chopped
- 1 cup leeks, washed and sliced (white parts only)
- 2 stalks celery, diced
- 3 cloves garlic, minced
- 4 cups chicken broth
- 1/2 tsp black pepper
- 2 cups shredded sharp cheddar cheese
- 2/3 cups heavy cream
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- Cooked and crumbed bacon, chives, shredded cheese and sour cream, to garnish



Recipe courtesy of [platingsandpairings.com](https://www.platingsandpairings.com)

DIRECTIONS

1. Add cauliflower, leeks, celery, garlic, chicken broth and pepper to a slow cooker.
2. Cover and cook on low for 6-8 hours.
3. Puree with an immersion blender, or transfer to a blender and pulse until smooth.
4. Add cheese and heavy cream, and stir until melted. Season with salt and pepper, to taste.
5. Serve with desired toppings.