**Cauliflower Leek Soup**

**Makes 8 cups**

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**You Will Need:**

1 head of cauliflower, cut into florets

2 leeks

Juice of ½ lemon

1 clove garlic

1 32 oz. container Vegetable Stock

1 T Olive Oil

Salt & Pepper to taste

**Procedure:**

1. Heat about 1 T olive oil in a large pot
2. Add 1 leek, chopped, & sauté until leeks have browned
3. Add cauliflower florets, salt, pepper, & vegetable stock to pot
4. Bring the mixture to a boil, then simmer on low-medium heat until cauliflower can be easily pierced with a fork
5. Transfer the mixture to a food processor
6. Add the lemon juice & garlic clove & puree until smooth
7. **Optional:** chop the other leek and sauté until brown.
8. **Optional:** Top the soup with additional sautéed leeks
9. Serve and enjoy!