



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Cauliflower Mash

Ingredients

- 1 large head of cauliflower
- 2 cups water or broth
- 2 tsp garlic powder
- ½ tsp pepper
- 2 tsp salt
- 1/3 cup butter
- ¼ cup chives, chopped

Directions

Core the cauliflower and cut the rest of the head into florets

Place them in a food processor and pulse until cauliflower looks like puffed rice (or you can buy a 2-pound bag of riced cauliflower). Heat water, riced cauliflower, garlic powder, pepper, and salt in a pot over medium heat. Cook covered for 20 minutes, stirring occasionally.

Remove from heat and place the cauliflower back in the food processor along with the butter. Process until smooth. Transfer the “mashed” cauliflower to a serving bowl and top with chives.