

# Cauliflower and Sweet Onion Soup



## A Taste of *The Café* AT THE FRICK

*Serves:* Yields a little under 2 quarts

*Prep Time:* 30 minutes

*Cook Time:* 30 minutes

### *Ingredients*

One quart of butter milk  
One half gallon of milk  
Two large Vidalia onions  
3 cloves of garlic  
One large head of cauliflower  
One pint of cream  
4 Tablespoons of basil  
Salt and pepper to taste

### *Procedure*

Pour the butter milk and regular milk into a heavy bottom pot, and heat over a medium flame for roughly 30 min stirring every so often. After 30 min a layer of solids should start to form at the top, this is called farmers cheese and can be used later in another recipe if you desire. Strain off the solids reserving the liquid. In a separate pot, sweat the onions in a little olive oil until golden in color, then add the garlic, and cauliflower. Cook the rest of the ingredients for an additional 10 min. Now, add the reserved liquid from the first pot, this is called whey. Let this simmer for an additional 10 min. At this point you will add the cream and basil and cook for another 10 min. Puree and adjust seasoning with the salt and pepper until your desired salt level is achieved.

Bon Appetit!