

INGREDIENTS FOR 6 TO 8 SERVINGS



Sparkling



Double IPA

- ½ Cup Darigold® Butter
- 3 Cups Cauliflower, Chopped
- 3 Large Shallots, Minced
- Salt & Pepper to taste
- 1 Teaspoon Minced Garlic
- 2 Tablespoons Flour
- 4 Cups Vegetable Broth
- 2 Cups Shredded Darigold® Sharp Cheddar Cheese
- ½ Cup Darigold® Heavy Cream
- 1 Tablespoon Lemon Juice



PREPARATION

Heat a large sauce pan over medium to medium high heat. Add the butter to the pan, and next the cauliflower, shallots, and salt and pepper; cooking for 8 minutes. Add garlic, and cook an additional 1 minute. Sprinkle in the flour and stir into the veggies, it should look grainy, like wet sand. Slowly whisk in the broth a little at a time, stirring up the cooked bits on the bottom of the pan. Transfer the soup to a slow cooker and cook for 4-6 hours on low or 3-4 hours on high. When time has elapsed stir in the cheese, heavy cream and lemon juice.