



CRAWFISH AND CAULIFLOWER SOUP

Ingredients

- ¼ cup canola oil
- 5 cups cauliflower florets (about 1 large head)
- 2 cups onion, diced (about 2 cups)
- 1 cup medium potato, peeled and diced
- ¼ cup minced garlic
- 3 cups chicken stock
- 1 cup dry sherry
- 2 tablespoons lemon juice
- 1 teaspoon hot sauce
- 1¾ cups heavy whipping cream
- 1 pound crawfish tails
- Salt and pepper to taste

SERVES 12

Directions

In a large pot, heat oil over medium-high heat. Add cauliflower, onion, and potato; cook until vegetables are tender and lightly browned, 10 minutes. Add garlic to vegetables, and cook for 1 minute. Add chicken stock, sherry, lemon juice, and hot sauce. Bring to a boil over medium-high heat; reduce heat to medium-low, partially cover, and cook for 20 minutes.

Add cream to vegetable mixture, stirring to combine. Remove from heat, and using an immersion blender, blend until smooth. Return soup to pot. Stir in crawfish. Cook over medium-low heat until warmed through, about 2 minutes. Season to taste with salt and pepper.