

Cauliflower and Stilton Bisque

From the Victorian Christmas Dinner of the
Manassas Gourmet Club
Makes 2 quarts - 8 - 8oz servings

Quantity	Ingredients	Preparation Notes
2 C	Chopped Celery	<ul style="list-style-type: none"> ➤ In 5 qt Dutch oven or stockpot sauté celery, onion, parsley and garlic in 1/4 C butter until tender, about 5 minutes ➤ Add broth, cauliflower and thyme. Bring to a boil over high heat. ➤ Reduce heat, cover and simmer for 10 to 15 minutes or until cauliflower is tender. ➤ Puree vegetable and liquid in food processor about 3 cups at a time. Pour pureed mixture into bowl. ➤ Heat 1/4 C butter in original Dutch oven until melted ➤ Stir in flour until smooth ➤ Add pureed mixture all at once ➤ Cook over medium heat until boiling, stirring constantly with wire whisk. ➤ Stir in heavy cream, sherry or brandy, bitters and Stilton. ➤ Heat, stirring constantly just to boiling point. ➤ When ready to serve, ladle each serving into soup bowl and garnish with a sprinkle of chopped parsley
1 C	Chopped Onion	
1/4 C	Chopped Parsley	
1 Tbsp	Minced Garlic	
1/2 Cup	Butter	
5 C	Chicken Broth	
1 head	Cauliflower, chopped (5 cups)	
1 tsp	Dried Thyme	
1 C	Heavy Cream	
2 Tbsp	Sherry or Brandy	
Dash	Cayenne Pepper	
Dash	Angostura Bitters	
1/4 C	Crumbled Stilton or other Blue Veined Cheese	
	Chopped Parsley for Garnish	