

Cauliflower Alfredo Sauce

Portions: 120

Ingredients:

Amount	Item
40 cups	Cauliflower florets
20 cups	Milk, 2%
3.75 cups	Unsalted Butter
20 cloves	Garlic, Lightly smashed
30 cups	Grated Parmesan Cheese
10 teaspoon	Salt

Method:

1. Bring a large pot of salted water to boil.
2. Add the cauliflower and cook at a low boil until very tender (about 20 minutes)
3. Remove the cauliflower with a slotted spoon and set aside to drain in a colander
4. In the food processor, combine the cauliflower with the milk and puree until smooth.
5. In a large skillet over medium-low heat, heat the butter and garlic until the butter melts.
6. Add the cauliflower puree and cook for 2 minutes.
7. Remove the garlic
8. Season with 10 teaspoon salt (or to taste)
9. Turn off the heat and stir in the Parmesan
10. May add some chopped parsley (as desired)
11. Serve over pasta shells.