

Roasted Cauliflower Soup

1 large head cauliflower, cut into florets (10 cups)

1 large onion, sliced

2 cloves garlic, halved

2 tablespoons olive oil

2 (14.5 ounces) cans chicken broth

1 cup water

1 bay leaf

1 teaspoon snipped fresh thyme or 1/4 teaspoon dried thyme, crushed

1 cup half-and-half or light cream

1 teaspoon salt

1/8 teaspoon ground black pepper

Preheat oven to 400°F. In a large roasting pan combine cauliflower, onion, and garlic. Drizzle with oil; toss gently to coat. Spread vegetables in an even layer. Roast, uncovered, for 30 minutes, stirring once.

In a 4-quart Dutch oven combine roasted vegetables, broth, the water, bay leaf, and thyme. Bring to boiling; reduce heat. Simmer, covered, for 20 minutes; cool slightly. Remove and discard bay leaf.

Transfer vegetable mixture in batches to a food processor or blender; cover and process or blend until smooth. Return pureed mixture to saucepan. Stir in half-and-half, salt, and pepper. Heat through (do not boil).