

Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Cauliflower Soup (Bill & Mary Johnson)

Ingredients:

- 1 medium cauliflower
- ¼ cup butter
- 2 tbs minced onion
- 2 tbs minced celery
- 2 tbs flour
- 4 cups hot chicken bouillon
- 2 cups hot milk or cream
- Salt
- White pepper
- 1 egg yolk
- ¼ cup heavy cream (or half and half)

Directions:

1. Trim and cook cauliflower. Drain and divide into florets.
2. Save ¼ and puree remaining.
3. Melt butter and cook onion and celery 2 minutes.
4. Stir in flour. Do not brown.
5. Gradually stir in hot bouillon and add cauliflower.
6. Stir in hot milk or cream. Season with salt and pepper.
7. Cook over medium heat until sauce coats spoon.
8. Beat egg yolk with cream (or half and half).
9. Remove soup from heat and stir in egg yolk.
10. Add remaining cauliflower.