

Rich and Creamy Masked Potatoes

Ingredients:

- 1 1/2 quarts water
- 1 medium head cauliflower;
separated into florets (about 5 cups)
- 1 clove garlic, peeled
- 1/4 cup Mayonnaise
- 1/4 teaspoon salt
- 1 tablespoon chopped fresh basil leaves

Preparation:

In a 3-quart sauce pot, bring water to a boil. Add cauliflower and garlic and cook covered 15 minutes or until florets are tender; drain. In food processor or blender, process cauliflower, garlic, Mayonnaise and salt until creamy, scraping down sides as needed. Stir in basil and serve immediately.