

Cauliflower Ham Soup



In a 2 quart pan melt 2 Tbsp butter; add diced ham and sauté for 2-3 minutes add onions and carrots, sauté for 2-3 minutes more. Remove to a bowl. Melt 2 Tbsp butter in saucepan add flour mix and cook for 1-2 minutes. Slowly add stock, stirring constantly, bring to a boil. Add cauliflower and carrots, cook for 5 minutes. If needed add more chicken stock. Add ham and onions. Simmer for 5 minutes. Season to taste with salt and pepper. In separate bowl blend cream, milk and egg yolk together. Slowly add to saucepan stirring constantly. Simmer for 5 minutes. DO NOT LET SOUP BOIL.

Serve

4	Tbsp Butter	2	Cups Chicken Stock
2	Tbsp Flour		
1	Small Head Cauliflower Chopped		
1	Carrot Grated		
1	Medium Onion Chopped		
1/2	Lb Ham Diced		
1	Cup Cream		
1	Cup Milk		
1	Egg Yolk		