

## Mashed Cauliflower

### Ingredients

- 3 large heads of cauliflower broken up and cut off the stalk
- 1 stick of butter (no one said this is supposed to be healthy)
- 1 cup of shredded Monterey Jack cheese
- 1 cup of shredded Cheddar cheese
- ½ tablespoon garlic salt
- ½ tablespoon fine ground black pepper
- Handful of chives chopped very fine

### Preparation

- Boil the cauliflower until tender (in a pot with water...I was told I had to include that because assuming people wouldn't just throw the cauliflower on the stove and catch the house on fire is apparently not safe).
- Once the cauliflower is fork tender let it simmer for about 10 minutes until it is very tender
- Drain the cauliflower well then transfer to a bowl much larger than the cauliflower **\*\*pro tip\*\*** do this quickly while still warm
- Take the butter (saving one big pat of it for later, cheese and seasoning and mix in with the cauliflower.
- Take the mixture and place into a casserole dish, dutch oven, or anything that can go into the oven. Bake at 350 for about 20 minutes just long enough for the cheese to melt.
- Remove from heat and stir very well, sprinkle the chives on top
- When you serve the cauliflower take 1 "pat" of butter and stick it right in the middle cause it looks delicious while it melts. This also keeps people from thinking this is healthy and thus they will eat it. If you want to make this healthy... it's easy remove all of the steps except the first ingredient and just eat the cauliflower.