**Cheesy Cauliflower Mashed Potatoes**

1 head cauliflower

1 Tbs. Cream Cheese, softened

1/4 cup cheese

1/2 tsp. minced garlic

1/2 tsp. salt

1/4 tsp. pepper

Bring to a boil a pot of water over high heat. Cut cauliflower into small pieces and add to boiling water. Cooke for about 6-7 minutes, or until well done. Drain well; quickly pat dry with several paper towels.

Place dried cauliflower in a blender along with cream cheese, cheese, garlic, salt and pepper, blend until smooth. Put in a mixing bowl for others to sample.