

## **Aunt Mabel's Sicilian Cauliflower**

Trish Tremayne, MG

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1 head cauliflower  
1/4 cup olive oil  
Salt and pepper  
1 Tbs. olive oil  
3 Tbs. fresh lemon juice  
1 clove garlic, minced  
2 Tbs. Italian parsley, chopped  
2 Tbs. capers, rinsed well and drained  
1/4 tsp. dried red chili flakes (or to taste)



Preheat oven to 350°.

1. Rinse cauliflower, cut into quarters, and remove green leaves and core. Separate the cauliflower into small flowerets.
2. Spread cauliflower on baking sheet, drizzle with olive oil, and season with salt and pepper. With clean hands, mix together to dis-tribute oil and seasonings with the cauliflower.
3. Roast in a 350° oven for 30 minutes. Cauliflower should be golden and tender. Do not overcook.
4. Whisk the olive oil, lemon juice, garlic, parsley, capers, and chili flakes in a medium-size bowl and set aside.
5. When the cauliflower is done, toss with the dressing. Season with salt and pepper to taste.