

Connie Getsch's Garden Cauliflower Recipe

Serves 4-6

Make the Chermoula, Almond Picada, Pickled Fresno, and Yogurt Honey. These items can be made a few days ahead of time. They are better if you do make them at least 48 hours ahead of time.

You will also need 2 cups of **Golden Raisins** to add at the end in the cauliflower mix and for a garnish before serving.

Chermoula

Ingredients

- 1 cup fresh parsley ends trimmed.
- 1 cup fresh cilantro ends trimmed.
- 1 to 2 cloves garlic
- 1 teaspoon coriander (ground)
- 1 teaspoon red pepper flakes
- ½ teaspoon paprika
- ½ teaspoon ground ginger
- ¼ teaspoon saffron threads, optional
- kosher salt
- 1 lemon, juice, and zest
- ¾ cup Extra virgin olive oil

Instructions

- In the bowl of a large food processor, add the herbs, garlic, spices, saffron threads, and a big pinch of kosher salt. Add the lemon juice and zest.
- Run the food processor to combine, and while it is running, drizzle the olive oil from the top opener. Don't over-process it, it should have a little texture to it at the end.
- Taste and adjust seasoning to your liking.

Almond Picada

- 1/3 cup teaspoon olive oil
- 20 cloves garlic
- 2-3 Jalapeno
- 1 cup lightly salted almonds.
- 3/4 cup parsley
- 1 cup breadcrumbs
- 2-4 tablespoon olive oil as needed so the picada holds slightly together in the food processor.

Instructions

- In a small skillet, heat olive oil over medium heat. Lightly toast the almonds, jalapeno, and garlic until lightly golden, stirring frequently, for about 3 to 5 minutes. Remove the pan from the flame.
- Transfer the cubes or breadcrumbs to the food processor along with parsley. Reserve some parsley for garnish.
- Add all the other roasted ingredients along with the additional olive oil.
- Pulse until coarsely ground for a crumbly picada.
- Take the breadcrumbs and put on cookie sheet at 400 degrees for 5-10 minutes. Layer evenly and bake until golden brown. (This may require you checking every few minutes and folding the top layer into the bottom layer so can get golden brown everywhere.)

Pickled Fresno

Ingredients

- 1 1/2 cup water
- ¾ cup rice wine vinegar or any white vinegar
- 1 tbsp kosher salt
- 2 tsp sugar
- 10 Fresno chilis seeds removed, sliced into thin rings.
- 1 bay leaf optional

Instructions:

In a small saucepan, combine the vinegar, water, sugar, salt, and bay leaf (if using). Bring to a boil over medium heat, stirring until the sugar and salt are dissolved. Remove from heat and let cool slightly.

Pack the sliced Fresno chilis into a clean jar. Pour the brine over the chilis, making sure they are completely submerged. Let cool completely at room temperature then cover and store in the refrigerator for up to 1 month.

Yogurt and Honey

Mix

- Greek yogurt 2 cups (chilled)
- honey 4 tablespoons
- vanilla extract 2 teaspoons

Cauliflower Preparation

Either cut two cauliflower heads into medium small pieces or buy two bags of the tricolor cauliflower at Trader Joes and cut into small/medium sizes pieces.

Marinate for 3 or 4 hours in Salad Girl Organic Crisp Apple Maple Vinaigrette & Marinade. Toss the cauliflower pieces in the dressing and coat evenly.

After marinating, turn BBQ Grill on hot and flash sear the cauliflower until partially cooked and when it has charred halfway pull off grill and set aside.

Putting the Cauliflower Dish All Together

Take the grilled cauliflower and put in large bowl and add the chermoula until generously coated. Add ½ of the Fresno peppers and 1 cup of golden raisins and 3/4 of the almond picada. Toss lightly so all ingredients are mixed in.

Set aside the remainder of the Fresno peppers, golden raisins and the almond picada for garnish before serving.

Spread evenly on a cookie sheet and bake for 10-15 minutes at 400. (Watch to make sure it does not get too dark and if so, remove from oven.). It will be fully cooked at this point-better to have it be underdone a bit than mushy.

Line a platter or bowl with the yogurt and honey, sprinkle the golden raisins and pickled Fresno peppers around the border of the platter.

Heap the cauliflower in the middle of the platter.

Garnish with a few of the toasted breadcrumbs.

Bon Appetite!