
RECIPE OF THE MONTH!

Cauliflower Salad



I fell a little bit in love at the Marsh's BBQ last week – when I tasted Diane Blair's cauliflower salad. This recipe is tried and true, made every Thanksgiving at the Blair home, and for the occasional CLBG eat-a-thon. Enjoy!



Ingredients:

- 1 Medium head cauliflower, broken into florets
- 1 pound sliced bacon, cooked and crumbled
- 1 cup cubed cheddar cheese
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 1 cup mayonnaise
- 2 to 4 teaspoons sugar

Directions:

- In large bowl, combine cauliflower, green pepper and onion.
- Combine the mayo and sugar and spoon it over cauliflower mixture. Toss to coat.
- Cover and refrigerate for at least 4 hours before serving.
- Just prior to serving, mix in cheese and ½ of bacon. Garnish top of this salad with the remaining bacon.

Diane's Notes:

- Broccoli can be used along with the cauliflower.
 - You can line the bottom of the dish with crispy lettuce leaves prior to serving.
 - Be sure to leave the bacon and cheese out until serving, as they will "wilt" if mixed in early!
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