



Curried Cauliflower

This dish very nicely complements a pork or beef meat entree.

Here is the recipe for curried cauliflower.

Ingredients

- 1 head of cauliflower, broken up into salted water
- 1 tin condensed cream of chicken soup
- 1/3 c. mayonnaise
- 1 cup grated medium cheddar cheese
- 1 tsp. curry powder
- 2 tbsp. butter or margarine
- 1/2 c. dry bread crumbs

Preparation

Cook cauliflower in salted water until barely cooked. Drain. Put cauliflower into 2 quart casserole dish. Mix together soup, mayonnaise, cheese and curry powder. Spoon over top. Melt butter in small saucepan. Stir in crumbs to coat. Sprinkle over top. Bake uncovered in 350F oven for 30 to 40 minutes. Serves 6.