

Cauliflower Mix

This extraordinary recipe is not just for company. It is easy to cut in half. Good mixture of vegetables.

Ingredients

For the casserole

- 1 Head of cauliflower, broken up
- Salted water
- 1/3 c. Butter
- 1/3 c. All-purpose Flour
- 3/4 tsp. Salt
- 1/4 tsp. Pepper
- 21/2c Milk
- 1 c. Peas, frozen or fresh, cooked
- 1/2 c. Sliced mushrooms
- 1 c. Grated medium Cheddar cheese
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Preparation

Cook cauliflower in salted water until barely tender. Drain. Melt butter in saucepan. Mix in flour, salt and pepper. Stir in milk until it barely boils and thickens. Add peas, mushrooms, first amount of cheese and cauliflower to sauce. Stir. This may be heated through and served now. For oven dish turn into 2 quart (2l) casserole. Scatter remaining cheese over top. Bake covered in 350F (180C) oven for 25 minutes or until hot. Remove cover for last 10 minutes. Serves 8 to 10.