

Whole Roast Cauliflower

serves 2 to 4 as a side dish or 1 as a main dish.

veganized by Stephanie Bennett (May 2014) from a recipe in the Wall Street Journal that was from Aimee Olexy of Philadelphia's Talula's Garden.

Preheat oven to 475 F.

In a large stockpot, combine:

8 C water

2.5 C dry white wine

1/2 C olive oil

1/4 C kosher salt

3 Tbsp lemon juice

**2 Tbsp vegan margarine *or*
coconut oil**

**1 Tbsp crushed red pepper
flakes** (*it's a bit spicy;
reduce red pepper flakes
if you don't like spicy
food.*)

1 Tbsp raw sugar

1 bay leaf



Set pot over medium-high heat and bring to a boil.

While it's heating up, clean **1 whole cauliflower head**. Remove the green leaves and cut the base end flat. When the broth is boiling, put the cauliflower in.

Once the broth comes back to a boil, lower the heat to a simmer and cover the pot. Simmer, turning occasionally (so that all of the cauliflower spends part of its time submerged in the broth), until a knife pierces the heart easily, about 15-20 minutes. (Use two large spoons to turn it.)

Grease a rimmed baking dish with vegan margarine or coconut oil.

When the cauliflower is tender, remove it from the broth (with two large spoons) and place it (uncovered) on the baking dish.

Place on center rack of oven and roast, rotating halfway through, until cauliflower is browned all over, 30-40 minutes.