

K's Kitchen: Cauliflower gaining in popularity

By Kathryn Reed

While the holidays are steeped in tradition, there's nothing wrong with starting new ones.

My sister, Jann, is a true believer in doing this. Preparing new sides for Thanksgiving is a tradition unto itself at her house. And this year it was a family affair. It's not unusual for my brother-in-law, Lester, to be in charge of the turkey and dressing. But this was the first time in nine years that my nieces and nephew were home together for Thanksgiving. And, they too, were given jobs to do in the kitchen.



One of the new dishes at the Turkey Day table is the recipe below. For some reason I didn't tear out this recipe from the latest *Bon Appétit* magazine. It was super yummy.

And cauliflower is the new "it" food; seeming to have replaced Brussels sprouts on so many restaurant menus. While I have not actually made the recipe, I'm thinking it might be the side dish I'm tasked with bringing to a party later this month.

Roasted Cauliflower with Lemon-Parsley Dressing (Serves 4)

1 head cauliflower (about 2 lbs.), cut into florets, including tender leaves

6 T olive oil, divided

Kosher salt, freshly ground pepper

1 C fresh flat-leaf parsley leaves

$\frac{1}{2}$ tsp finely grated lemon zest

2 T fresh lemon juice

Preheat oven to 425 degrees. Toss cauliflower and 4 T oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until tender and golden brown, 25-30 minutes.

Meanwhile, pulse parsley, lemon juice, and remaining 2 T oil in a food processor until very finely chopped; season with salt and pepper. Toss cauliflower with lemon-parsley mixture and top with lemon zest.

Lemon-parsley mixture can be made 4 hours ahead. Cover and chill.