

## CURRIED CAULIFLOWER

MAKE AHEAD AND FREEZE.

|                                      |        |
|--------------------------------------|--------|
| 4 CUPS CAULIFLOWER (1 HEAD)          | 1 L    |
| 1 TBSP. MILK                         | 15 mL  |
| 1 - 10 OZ. CAN CREAM OF CHICKEN SOUP | 284 mL |
| 1/4 CUP MAYONNAISE                   | 50 mL  |
| 1/2 CUP CHEDDAR CHEESE - GRATED      | 125 mL |
| 1 TSP. CURRY POWDER                  | 5 mL   |
| 2 TBSPS. BUTTER - MELTED             | 30 mL  |
| 1 CUP CRACKER CRUMBS                 | 250 mL |

COOK CAULIFLOWER UNTIL TENDER CRISP AND SET IN LARGE CASSEROLE DISH. COMBINE MILK, CHICKEN SOUP, MAYONNAISE, CHEESE AND CURRY POWDER AND POUR OVER CAULIFLOWER. MIX MELTED BUTTER AND CRACKER CRUMBS AND SPRINKLE OVER ALL. BAKE AT 350° FOR 30 MINUTES. SERVES 6.