

# Cauliflower Cheddar Gratin with Horseradish Crumbs

This gratin is a vegetable-driven version of everyone's favorite, mac and cheese. The nutty, sweet undertones of cauliflower are particularly suited to meld with the tangy, salty cheddar and the spicy horseradish.

Recipe is from *www.epicurious.com*. Makes 8 servings.

3 lbs.	cauliflower (1 head), cut to 1 1/2 inch pieces
1/4 cup	unsalted butter (1/2 stick)
2 tbsp.	all-purpose flour
1 1/2 cups	whole milk
6 oz.	sharp cheddar, coarsely grated (2 cups)
1/2 cup	scallion greens, finely chopped
1/2 tsp.	salt
1/2 tsp.	black pepper
20	square saltine crackers (2-inch)
2 tbsp.	bottled horseradish, drained

1. Preheat oven to 450 degrees F. Butter a 2-quart shallow baking dish.
2. Cook cauliflower in a 5-6 quart pot of boiling salted water until just tender, 6 to 8 minutes. Drain cauliflower well in a colander and transfer to baking dish.
3. While cauliflower cooks, melt 2 tbsp. butter in a 3-4 quart heavy saucepan over moderately low heat and whisk in flour. Cook, whisking, 3 minutes. Add milk in a slow stream, whisking, and bring to a boil, whisking frequently. Reduce heat and simmer sauce, whisking occasionally, 8 minutes. Remove from heat and add cheese, scallion greens, salt, and pepper, whisking until cheese is melted. Pour cheese sauce over cauliflower and stir gently to combine.
4. Coarsely crumble crackers into a bowl. Melt remaining 2 tbsp. butter in a small saucepan, then remove from heat and stir in horseradish. Pour over crumbs and toss to coat.
5. Sprinkle crumb topping evenly over cauliflower and bake until topping is golden brown, about 10 minutes.

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# Shopping List

Cauliflower Cheddar Gratin with Horseradish Crumbs

<u>Ingredients</u>	<u>Wieght or Volume</u>	<u>PLU #</u>
cauliflower	3 lbs. (1 head)	_____
unsalted butter	1/4 cup (1/2 stick)	_____
all-purpose flour	2 tbsp.	_____
whole milk	1 1/2 cups	_____
sharp cheddar	6 oz.	_____
scallion greens	1/2 cup	_____
salt	1/2 tsp.	_____
black pepper	1/2 tsp.	_____
square saltine crack- ers (2-inch)	20	_____
bottled horseradish	2 tbsp.	_____

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