

Thanksgiving Cauliflower

Served with mushroom gravy.
Who needs potatoes?

Ingredients:

1 large head of cauliflower
4 T melted butter, divided
Kosher salt
Freshly ground black pepper
4 whole cloves garlic (skin on)
4 leaves fresh sage
4 springs fresh thyme
4 sprigs fresh rosemary

For the gravy:

4 T butter
½ onion, finely chopped
4 oz. cremini mushrooms, finely chopped
1 t freshly chopped sage
1 t freshly chopped rosemary
1 t freshly chopped thyme
3 T all-purpose flour
2 to 4 Cups low-sodium vegetable broth

Directions:

1. Preheat oven to 450°. Put cauliflower in a large oven-safe skillet, rub all over with 2 T of melted butter, and season with salt/pepper. Arrange garlic and herbs around cauliflower.
2. Bake until cauliflower is tender and slightly charred, brushing with remaining 2 T melted butter halfway through baking time, 60 - 90 min. (Check doneness with paring knife.)
3. Prepare gravy: In a small saucepan over medium heat, melt butter. Add onion and cook, stirring until soft, 5 minutes. Stir in mushrooms and herbs, and season with salt/pepper. Add 1 or 2 cloves of the roasted garlic (skins removed), breaking up cloves with a wooden spoon. Stir in flour and cook 1 minute, then whisk in 2 cups of broth and bring mixture to a boil. Reduce heat to low and simmer until mixture has thickened to your desired consistency, 5 minutes. Thin with more broth if desired. Serve with cauliflower.

