

Deviled Cauliflower

By Mrs. Kelder
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**2 medium heads cauliflower,
(Trimmed - cut into florets)**

3 Tablespoons butter

3 Tablespoons flour

1 1/2 cups milk

1 bay leaf

Generous pinch of nutmeg

2 Tablespoons Dijon Mustard

1 Teaspoon Worcestershire sauce

1/2 cups bread crumbs

2 Tablespoons butter (melted)



1. Cook cauliflower in pot of boiling water until crisp tender- 5 mins. Drain, rinse under cold water (drain well).
2. Melt 3 tbs. butter in sauce pan over low heat. Add flour and stir for 5 mins. Gradually whisk in milk. Add bay leaf, and nutmeg then bring to a simmer. Stirring often.
3. Cover partially, cook until thick stirring after about 5 mins.
4. Stir in Mustard and Worcestershire. Season with salt and pepper.
5. Discard bay leaf. Mix sauce and Cauliflower

(Can be prepared a day ahead. Cover and Chill)

Put in oven casserole dish 13x9x2

Preheat oven 350*

Sprinkle with bread crumbs

Drizzle with 2 Tablespoons butter

Bake for 45 mins.

