
Herb-Mustard Glaze

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Note: If your cauliflower heads are tightly packed, boil them a little longer.

FOR THE ROASTED GARLIC

6 heads garlic

6 teaspoons extra-virgin olive oil

Kosher salt

freshly ground pepper

FOR THE GLAZE AND CAULIFLOWER

1/4 cup extra-virgin olive oil

1/4 cup Dijon mustard

1 large shallot, chopped

1 cup vegan mayonnaise

1 teaspoon Kosher salt

2 teaspoons freshly ground pepper

2 teaspoons dried sage

2 teaspoons fresh rosemary, chopped

Make the Roasted Garlic: Preheat the oven to 400 degrees. Cut the top one inch off of the garlic heads and place on a large sheet of foil, cut sides up. Drizzle with the olive oil and season lightly with salt and pepper. Wrap the foil around the garlic heads and bake until the garlic is browned and soft, about one hour. Remove from the oven and unwrap. When cool enough to handle, squeeze the garlic cloves out of their skins. (You should have about one cup of roasted garlic.)

Make the Glaze: in a blender, combine the roasted garlic, olive oil, Dijon mustard, shallot, vegan mayonnaise, one teaspoon of salt, two teaspoons of pepper, the sage and rosemary. Puree until smooth.

Condiments, Sauces

Per Serving (excluding unknown items): 812 Calories; 84g Fat (90.4% calories from fat); 5g Protein; 15g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 2638mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 16 1/2 Fat; 0 Other Carbohydrates.