

Mashed Cauliflower Au Gratin

*Sandie Parker - Elk Rapids, MI
Taste of Home Grandma's Favorites*

Servings: 12

*2 large heads cauliflower,
broken into florets
1 1/2 cups shredded
Parmesan cheese
1 cup shredded Colby-
Monterey Jack cheese
6 tablespoons butter, cubed
3/4 teaspoon garlic salt
1/2 teaspoon Montreal
steak dressing
TOPPING
1 cup Italian-style panko
bread crumbs
1/4 cup butter, melted*

Preparation Time: 40 minutes

Cook Time: 40 minutes

Preheat the oven to 350 degrees.

Place the cauliflower in a stockpot. Add water to cover. Bring to a boil. Reduce the heat. Simmer, uncovered, until very tender, 10 to 12 minutes. Drain. Transfer to a large bowl.

Mash the cauliflower. Stir in the cheese, cubed butter and seasonings. Transfer to a greased three-quart (or 13x9-inch) baking dish.

In a small bowl, mix the bread crumbs and melted butter until evenly coated. Sprinkle over the cauliflower mixture.

Bake, uncovered, until heated through and the topping is golden brown, 40 to 50 minutes.

*Swiss Mashed Cauliflower:
Cook and mash the
cauliflower as directed. Add
one cup of shredded Swiss
cheese, two tablespoons of
butter, one teaspoon of salt,
1/2 teaspoon of pepper, 1/4
teaspoon of garlic powder
and 1/4 to 1/3 cup of 2%
milk.*

*Freeze Option: Cool the
unbaked casserole. Cover
and freeze. To use, partially
thaw in a refrigerator
overnight. Remove from the
refrigerator 30 minutes
before baking. Preheat the
oven to 350 degrees. Bake
the casserole as directed,
increasing the time as
necessary to heat through
and for a thermometer
inserted in the center to
read 165 degrees.*

Per Serving (excluding unknown items): 131 Calories; 12g Fat (83.5% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 33mg Cholesterol; 400mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.