



## HOT CAULIFLOWER SALAD

- 1 Head Cauliflower
- 3 Slices Bacon
- 1 Teaspoon Flour
- 2 Tablespoons Vinegar
- 1/2 Teaspoon Salt
- 1 Teaspoon Sugar
- 1/2 Teaspoon Caraway Seed

## DIRECTIONS

1. Soak cauliflower in salted water for 15 minutes.
2. Drain and rinse, split leaving some of the small leaves.
3. Cover with boiling water, add salt and cook uncovered 6 to 7 minutes.
4. Drain and keep hot.
5. Cut bacon to 1/2 inch lengths and sauté over low heat until done.
6. Remove from fat and place on absorbent paper to drain.
7. Blend the flour into the drippings, then add remaining ingredients.
8. Simmer for 30 seconds, stirring constantly.
9. Pour over cauliflower in a salad bowl.
10. Toss lightly but thoroughly.
11. Sprinkle with bacon.