

## *Twice-Baked Cauliflower Take 2*

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**Carolyn T's  
Cookbook**



1. Preheat oven to 350. Bring a large pot of water to a boil and add the cauliflower. Cook until the cauliflower is just tender when you poke the stem with a knife. Drain and set aside.
2. Meanwhile, fry the bacon until brown. Drain on paper towels and set aside.
3. Mash the cauliflower until it's relatively smooth, but will still have small pieces visible. Save some cheese to put on the top. Add all the other ingredients and stir until combined. Pour into a small casserole dish and top with remaining cheese. (This can be eaten at this point, but it's best if you bake it for just a few minutes, or pop it in the microwave to heat it up completely.)

*1 whole cauliflower, cut into large florets*

*3 slices bacon, thick-cut, minced*

*4 ounces cheese, your choice, shredded,,  
divided use*

*1/3 cup sour cream*

*2 ounces cream cheese*

*3 tablespoons buttermilk*

**Carolyn T's Blog:**

**<http://tastingspoons.blogspot.com>**

*Per Serving (excluding unknown items): 515 Calories;  
46g Fat (78.5% calories from fat); 16g Protein; 12g  
Carbohydrate; 3g Dietary Fiber; 114mg Cholesterol;  
590mg Sodium. Exchanges: 1 1/2 Lean Meat; 1  
Vegetable; 1/2 Non-Fat Milk; 8 Fat.*