Cauliflower Agrodolce
From – Moosewood Restaurant Low-Fat Favorites

2 cups onions, thinly sliced
3 garlic cloves, sliced (1 tbs)
1 tsp olive oil
1 large cauliflower
3 cups undrained whole tomatoes (28 oz can)
2/3 cup raisins
½ cup red wine vinegar
sugar, salt and ground black pepper to taste

- In a nonreactive saucepan, cook the onions and garlic in the oil for about 7 minutes on medium heat, stirring frequently.
- Meanwhile, core and cut the cauliflower into florets, there should be about 7 cups.
- Chop the tomatoes or squeeze them by hand and add them with their juice to the onions.
- Stir in the raisins and vinegar.
- When the onions are translucent, add the cauliflower florets and cook for 10 to 12 minutes, or until the florets can be pierced with a fork but are not falling apart.
- Add sugar, salt and pepper to taste
- Serve hot, at room temperature or chilled.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com