

CAULIFLOWER POPCORN

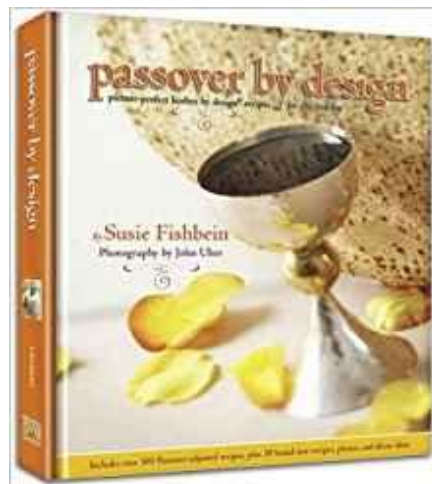
From Susie Fishbein's excellent cookbook – *PASSOVER BY DESIGN*

Ingredients (Makes 8 Servings – Non-gebrokts)

- 2 heads of cauliflower, cut into medium sized florets, stems discarded
- 1 teaspoon of fine sea salt
- 2 teaspoons of sugar
- ¼ teaspoon of onion powder
- ½ teaspoon of paprika
- ¼ - ½ teaspoon of ground turmeric
- 6-8 tablespoons of olive oil

Preheat oven to 450 degrees. Line a jelly-roll pan or baking sheet with parchment paper. In a large bowl, combine the salt, sugar, onion powder, garlic powder, paprika, turmeric, and oil. Add cauliflower florets and toss to coat evenly.

Place in a single layer on the prepared sheet. Roast uncovered for 30-35 minutes, until the largest pieces are fork tender. If the cauliflower starts to get too brown, toss the florets during the baking process.



**BUY THIS BOOK TO SEE
MANY, MANY MORE DELICIOUS PASSOVER RECIPES!!!!!!**