

From the book “Man Can Cook” for “The Saturday Herd”  
By Robert Sturm



## Lemmon Pepper Cauliflower

### Ingredients

- 1 Head Cauliflower, cut in fourths, core removed  
( you will need 2 pieces only)
- 2 QT. Water
- 1 Lemon, zest
- 1 Lemon, fresh juice (zest lemon before squeezing for juice)
- 1 oz. EVO Olive Oil
- ¼ tsp. All Purpose Seasoning
- ½ tsp. Black Pepper, fresh ground

### Directions

Combine olive oil, seasoning, pepper, lemon zest and juice n a large bowl. Reserve. Bring water to a boil. Place 2 pieces of cauliflower in “HOT” water. Let cook 2 minutes. Remove. Carefully break cauliflower head into small pieces. Place in bowl with lemon mix. Toss and serve.