

Marinated Cauliflower

Category: Appetizer

Servings: 8

Rating: 10

Source: Bon Appetit, January 1981

Description:

Ingredients:

vegetable oil	2-1/2 cups
white wine vinegar	1 cup
chives	1 bunch, chopped
green onion	1 bunch, chopped
sugar	2-1/2 tablespoons
salt	1-1/2 tablespoons
lemon juice	1 tablespoon
garlic	1 tablespoon, minced
worcestershire sauce	2 teaspoons
browning sauce	2 teaspoons bottled
prepared mustard	1/8 teaspoon
cauliflower	1 pound

Instructions:

Whisk all ingredients except mushrooms in deep bowl until well combined. Add cauliflower florets. Cover and marinate in refrigerator 4 hours or, preferably, overnight. Marinade also works well with zucchini, mushrooms, or broccoli.