



Cauliflower Au Gratin

Recipe from "Recipes from Ruttger's Bay Lake Lodge"

- 1 head cauliflower, cleaned & trimmed florets
- 2 cups cheese sauce
- 1/2 oz bread crumbs
- 1 tsp butter
- Paprika

Place cauliflower florets in boiling, salted water and cook until tender. Do not overcook. Drain well. Place cauliflower in casserole dish. Pour cheese sauce over. Sprinkle bread crumbs on top. Drizzle with butter and sprinkle with paprika.

Bake for 15-20 minutes at 350°, or until lightly browned and bubbly.
6-8 servings.