

Cauliflower with Garlic & Pepper

Submitted by Janet Espersen

Ingredients

- 2 Tbsp vegetable oil
- 1 Tbsp chopped garlic
- 4 cups small cauliflower florets
- 2 Tbsp fish sauce
- 2 Tbsp water
- 1 tsp sugar
- 1/2 tsp black pepper
- 2 green onions, trimmed and cut into 1 inch lengths
- 2 Tbsp coarsely chopped fresh cilantro, dill or mint.

Directions

1. Cook the cauliflower until it is tender and nicely seasoned, but still in possession of a little crunch.
2. Heat the oil in a large skillet over medium high heat until a bit of garlic sizzles at once, and then add the garlic. Toss well and add the cooked cauliflower. Cook for 1 minute, and then toss well, exposing the other sides to the pan. Add the fish sauce, water, sugar, pepper and green onions and cook, tossing often, until the cauliflower is tender but still pleasantly crunchy, about 2 minutes.
3. Stir in the cilantro, toss once more, and transfer to a serving plate deep enough to hold the sauce, or to a shallow bowl. Serve hot, warm or cold.