

Cauliflower Casserole with White Sauce and Parmesan Cheese

Cook Time: 35 minutes

Ingredients:

- 1 large cauliflower, broken into flowerets
- 6 tablespoons butter
- 1/4 cup flour
- 1 teaspoon salt
- 2 cups milk
- 2 tablespoons prepared mustard
- 1/2 cup soft bread crumbs
- 1/4 cup Parmesan cheese

Preparation:

Cook cauliflower in boiling salted water until just crisp-tender, about 6 minutes. Drain cauliflower and transfer to a lightly buttered 1 1/2-quart baking dish.

In a small saucepan, melt 3 tablespoons of butter; blend in flour and salt. Stir until smooth and bubbly. Gradually add milk, stirring constantly. Continue cooking and stirring until sauce is thickened and smooth, for about 3 minutes. Stir in mustard. Pour sauce over cauliflower in casserole.

Melt remaining butter in a medium saucepan; add bread crumbs and toss to coat. Sprinkle Parmesan cheese over casserole then top with buttered bread crumbs. Bake at 375° for 20 minutes, or until bubbly and browned. Cauliflower casserole serves 6.