

## Salt and Serenity

### Crispy Cauliflower with Capers, Raisins and Breadcrumbs

This recipe appeared in the November 2011 issue of Bon Appetit magazine. I have adapted it slightly.

Serves 8

1 large head of cauliflower (2 pounds), cut into 2" florets  
4 tablespoons olive oil, divided  
Kosher salt and freshly ground black pepper  
2 garlic cloves, peeled  
2 tablespoons salt-packed capers, soaked, rinsed, patted dry  
3/4 cup fresh coarse breadcrumbs  
1/2 cup chicken or vegetable stock  
1 teaspoon anchovy paste (optional)  
1/3 cup golden raisins  
1 tablespoon white wine vinegar or Champagne vinegar  
2 tablespoons chopped flat-leaf parsley

1. Preheat oven to 400°F. Toss cauliflower florets with 2 Tablespoons olive oil in a large bowl; season mixture with salt and pepper. Divide cauliflower mixture between 2 large rimmed baking sheets, spreading out in a single layer. Roast, tossing occasionally, until cauliflower is golden and crispy, about 40 minutes. **DO AHEAD:** *Cauliflower can be made 4 hours ahead. Let stand at room temperature. Reheat before using.*
2. Using the flat blade of your knife, smash the garlic cloves to release their oils, but leave them whole, do not chop them. Heat remaining 2 Tablespoons of olive oil in a small saucepan over medium-low heat. Add garlic and cook, stirring occasionally, until just golden, 3-4 minutes. Remove garlic cloves and discard. Add capers and cook until they start to pop, about 3 minutes longer. Add breadcrumbs and toss to coat. Cook, stirring often, until breadcrumbs are golden, 2-3 minutes; transfer breadcrumb mixture to a plate and set aside.
3. Add chicken broth and anchovy paste (if using) to same saucepan. Bring to a boil. Add golden raisins and white wine vinegar and cook until almost

all liquid is absorbed, about 5 minutes. Remove from heat and set aside.  
**Do ahead:** *Breadcrumb and raisin mixtures can be made 2 hours ahead.*

4. Transfer warm cauliflower to a serving platter or bowl. Scatter raisin mixture over, then toss to distribute evenly. Season to taste with salt and pepper. Sprinkle cauliflower with breadcrumb mixture and parsley.