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.