

Cauliflower with Brown Butter and Crispy Crumbs

4 servings

- 1 medium head cauliflower (about 2 pounds), washed, cut into bite-size florets
- 2 cloves garlic, roughly chopped
- 6 tbsp unsalted butter
- 1 ¼ tsp kosher salt
- 1/3 cup fresh bread crumbs
- 3 tbsp minced fresh flat-leaf parsley
- fresh ground black pepper
- lemon wedges

Preheat the oven to 450°F. Put the cauliflower on a baking sheet and scatter the garlic on top. Melt the butter in a medium skillet and toss 2 tbsp with cauliflower and garlic; set the rest aside in the skillet. Toss the cauliflower with 1 tsp salt. Roast until the cauliflower is quite tender and the edges are starting to brown, 20 to 25 minutes. Transfer cauliflower to a serving bowl.

Reheat the remaining butter over medium-high heat until brown. Add the bread crumbs and cook, swirling the pan and tossing, until they are brown and crisp – this should take less than a minute. Pull the pan from the heat and toss the crumbs with the parsley and the remaining ¼ tsp salt. Spoon crumbs over the cauliflower and season with pepper. Serve warm or room temperature with lemon wedges on the side.

Note: To make fresh bread crumbs, just tear up fresh bread and grind it in a food processor – one 2-ounce slice makes about ½ cup of crumbs. Stale dry bread is better for crumbs used in stuffing or as a binder because the crumbs will absorb more liquid.