



## *Warm Cauliflower Salad*

Active time: 15 min Start to finish: 25 min

Yield: Makes 6 servings

### ingredients

- 1 small garlic clove
- 1/2 teaspoon kosher salt
- 1 flat anchovy fillet, rinsed
- 2 tablespoons drained bottled capers, rinsed
- 1 1/2 tablespoons fresh lemon juice
- 1/4 teaspoon black pepper
- 1/4 cup extra-virgin olive oil
- 1 head cauliflower (1 3/4 lb), cut into 1 1/2-inch florets
- 1/4 cup firmly packed fresh flat-leaf parsley leaves

### preparation

Mince and mash garlic to a paste with kosher salt using a large heavy knife, then add anchovy and capers and finely chop. Transfer mixture to a large bowl and whisk in lemon juice and pepper, then add oil in a slow stream, whisking until combined well.

Cook cauliflower in a 4-quart saucepan of boiling salted water until crisp-tender, 4 to 5 minutes. Drain well in a colander, then toss hot cauliflower with dressing. Cool to warm, tossing occasionally, then add parsley and toss to coat. Serve immediately.

#### **Cooks' note:**

- Dressing can be made 2 hours ahead and kept at room temperature.

Bon Appétit | December 2008