



Curried Cauliflower Casserole

1 Large head of cauliflower

½ tsp salt

1 can cream of celery soup

1 cup shredded sharp cheddar cheese

⅓ cup mayonnaise

¼ tsp curry powder (I always add more)

TOPPING:

¼ cup bread crumbs

2 T butter (melted)

Preheat oven to 350. Break cauliflower into flowerettes. In covered saucepan, over med low heat, steam cauliflower in 1 ½" of salted water for about 10 mins. (It should not be 'al dente') Drain. In 2 qt. casserole dish, stir together undiluted soup, cheese, mayo and curry powder. Add cauliflower, mix well. Top with buttered bread crumbs. Bake (uncovered) for 30 minutes or until hot and bubbly.

This recipe doubles well. Also, it can be frozen. Then, thaw in refrigerator overnight. Preheat oven to 350 and bake about 40 minutes or until hot and bubbly.