

Feb. 28 – Swiss Alps Cauliflower Casserole

Ingredients:

2 heads cauliflower

½ c. mayonnaise

1 c. Swiss cheese

½ c. sour cream

4 green onions, tops & bottoms, chopped

1 pg. Garlic cheese or herb dry salad dressing

½ c. Italian bread crumbs

8 slices bacon, cooked & crumbled

Directions:

Preheat oven to 350°. Lightly grease an 8x11-inch baking dish. Cut cauliflower into flowerets, cook until tender and drain. Melt mayonnaise and cheese in top of double boiler; add next 3 ingredients; mix well. Place cauliflower in prepared baking dish and spoon sauce over top. Sprinkle breadcrumbs and bacon on top. Bake for 30 minutes.