

# Cauliflower with Ginger and Cilantro

Sally made this dish from *An Invitation to Indian Cooking* for our cookbook group.

## Ingredients:

- 2 1/2" by 1" piece of fresh ginger
- 1 Large head of cauliflower
- 8 Tbsp. vegetable oil
- 1/2 tsp. ground turmeric
- 1 hot green chili
- 1 cup cilantro
- 1 tsp. ground cumin
- 2 tsp. ground coriander
- 1 tsp. garam masala
- 1 Tbsp. lemon juice
- 2 tsp. salt



## Equipment:

- Blender with small jar
- Skillet 10"-12"

☑	Directions	Time (min)
	Peel and chop a piece of ginger 2 1/2" by 1"	2
	Remove seeds from 1 green chili and slice thinly	
	Rinse and chop 1 cup cilantro	2
	Remove stem and leaves from the cauliflower. Separate into small flowerets 1" by 3/4"	4
	Blend ginger with 4 Tbsp. water in a small jar into a smooth paste	2
	Heat 8 Tbsp. oil in the skillet over medium heat	1
	Add ginger paste and 1/2 tsp. turmeric. Fry.	2
	Add green chili and cilantro	2
	Add cauliflower and cook (add 1 tsp. warm water as needed to prevent sticking)	5
	Add 1 tsp. cumin, 2 tsp. coriander, 1 tsp. garam masala, 1 Tbsp. lemon juice, 2 tsp. salt, and 3 Tbsp. warm water. Cook	5
	Cover, lower the heat, and cook slowly until cauliflower is tender.	10
	Total	3 hrs. 17 min