

## **Cavolfiore Alla Siciliana Cauliflower Sicilian Style**

*Le ricette di cucina di JoAnn DePace*

*From the Friendship Club Cookbook,*



### **Ingredienti**

1 head cauliflower  
1 onion, chopped  
1 – 2 cloves garlic, chopped  
¼ cup seasoned bread crumbs  
2 eggs, beaten  
2 Tbs. butter  
2 Tbs. Olive oil

### **Come Fare**

Wash and break cauliflower into flowerets. Steam until tender and set aside.

Melt butter with olive oil in fry pan.

Add onion and garlic and cook until golden.

Add cauliflower and continue cooking until lightly browned.

Sprinkle with bread crumbs and mix well.

Add beaten eggs and cook until eggs are done.

Serves 4-6.

**Buon Appetito!**

*Please send recipes, comments and suggestions to*

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