

Whole Roasted Cauliflower

Serves 6

Adapted from *Bon Appetit*

- 3 cups chicken stock
- 1/3 cup olive oil
- ¼ kosher salt
- 2 Tb butter
- 2 bay leaves
- 8 – 10 cups water
- 1 large head of cauliflower, leaves remove and stem cut so the bottom is flat

Preheat oven to 475 degrees.

Combine first 6 ingredients in a large pot and bring to a boil. Carefully add cauliflower and reduce heat to a gentle simmer. Simmer for 15 – 20 minutes, until the stem is easily pierced with a paring knife. Flip the cauliflower a couple of times during this process if the whole head isn't submerged in the water.

When the cauliflower is done simmering, use two spoons to carefully remove it from the water. Place it on a strainer for a minute or so, then transfer to a baking sheet.

Place the cauliflower in the oven for 30 – 40 minutes, until lightly browned. Drizzle with oil and serve whole.