



### **Crunchy 'n Cream Cauliflower Layered Salad**

- 1 cup chopped red onion
- 1 head green cauliflower or broccoflower
- 1/2 head white cauliflower
- 1/2 head purple cauliflower
- 10 to 12 slices cooked bacon, fine chopped

#### **Cream Dressing:**

- 2 cups creamy mayonnaise
  - 1 cup light or original sour cream
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1/2 Tablespoon Worcestershire sauce
  - 1/2 Tablespoon lemon juice
  - 6 to 8 ounces natural apple smoked Gouda, fine chopped
- Garnish: Chive blossoms and chives as desired

Place red onion in microwave safe bowl; add 1 cup water; cook in microwave oven on high power for 1 minute; set aside for 5 minutes. Drain; pat dry with paper towels.

Trim green, white, and purple cauliflower removing leaves and separating florets. In a food processor, process green cauliflower until forms crumbles; layer evenly in 10 cup clear bowl. Process white cauliflower forming crumbles; spread over green layer; process purple cauliflower into crumbles; spread over white layer.

Spoon a layer of red onions over purple cauliflower; place a layer of crumbled bacon around edge of bowl.

In medium sized bowl, stir together mayonnaise, sour cream, salt, black pepper, Worcestershire sauce and lemon juice. If mixture seems too thick, add light cream until desired consistency. Spread evenly over bacon and onion layer. Sprinkle the top with fine chopped cheese. Do not toss; cover; chill about 12 hours. Garnish with chive blossoms and chives as desired. Toss half of the bowl for serving.

Serves; about 12 to 14

**Cook's Note:** Since some mayonnaise products have a thicker consistency, you may need to add light cream to create a creamy dressing. When tossing the salad, make sure to toss all of the layers with the dressing.

**About the Recipe:** This is the perfect side dish to serve for a large party. Layers of green, white, and purple cauliflower crumbles are flavored with mild onions and bacon bits and served with a creamy dressing. The best part is you can make it ahead of time, chill it in the refrigerator, and it's ready to toss for serving. Have fun and add your own garden garnish.