

# Cauliflower Agrodolce

From – *Moosewood Restaurant Low-Fat Favorites*

2 cups onions, thinly sliced  
3 garlic cloves, sliced (1 tbs)  
1 tsp olive oil  
1 large cauliflower  
3 cups undrained whole tomatoes (28 oz can)  
2/3 cup raisins  
½ cup red wine vinegar  
sugar, salt and ground black pepper to taste

- In a nonreactive saucepan, cook the onions and garlic in the oil for about 7 minutes on medium heat, stirring frequently.
- Meanwhile, core and cut the cauliflower into florets, there should be about 7 cups.
- Chop the tomatoes or squeeze them by hand and add them with their juice to the onions.
- Stir in the raisins and vinegar.
- When the onions are translucent, add the cauliflower florets and cook for 10 to 12 minutes, or until the florets can be pierced with a fork but are not falling apart.
- Add sugar, salt and pepper to taste
- Serve hot, at room temperature or chilled.



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