

## Cauliflower Marranca

1 lb mushrooms, sliced	3 cups cooked brown rice or millet
1 large onion	4 Tbl butter
Juice of 1 lemon	2 1 / 2 cups grated cheese of your choice
1 large head cauliflower	2 1 / 2 tsp salt divided or to taste
3 cloves garlic, crushed	1 / 2 tsp pepper or to taste
1 large bunch basil, rinsed and chopped	

1. Sauté the mushrooms, onion and lemon juice in butter.
2. Cut the cauliflower into florets, then sauté with garlic, basil and salt and pepper.
3. As the rice or millet is cooking, add butter and 1 / 2 tsp salt.
4. Combine all the ingredients and put in a buttered 2 quart casserole dish. Bake at 350°F for 30 minutes and serve.

Serves 5 or 6

Adapted from *Moosewood Cookbook*, 1977 edition

### NOTES

1. Culinary grains and their availability have increased exponentially since 1977. Try quinoa, barley, wheat, couscous, faro, or any other grain you enjoy in place of the rice or millet.