



Cauliflower, White Bean Salad with Pickled Garlic

We soaked and cooked our white beans, but canned works perfectly well. The colours are pale, but the flavours in this winter mix are vivid and fresh.

Adopted from Bon Appétit Magazine

Ingredients

- 1/3 cup olive oil
- 1 tsp. minced fresh rosemary
- 1 tbsp. fresh lemon juice
- 1 tbsp. pickle juice from Pickled Garlic jar
- 1 tbsp. red wine vinegar
- 2 ½ tsp. finely grated lemon peel
- ½ tsp. ground black pepper

Hot Pickled Garlic Cloves 1/4 cup sliced

- 1 medium head of cauliflower, trimmed, cut into small florets (5 c)
- 1 15-oz. can white beans drained (Navy or Great Northern)
- 2 large heads of Belgian endive, trimmed, halved lengthwise, then thinly slice crosswise
- 1 tbsp chopped fresh chives
- 2 tsp. chopped fresh parsley
- ½ cup crumbled feta cheese



Directions

Combine oil and rosemary in small saucepan. Stir over medium heat until just fragrant, about 1 minute. Cool.

Whisk lemon juice, pickle juice, vinegar, lemon peel, salt and pepper in bowl.

Blanch cauliflower (drop into pot of boiling water for less than 1 minute, drain immediately, rinse under cold water and drain again).

Combine cauliflower, beans, endive, chives, parsley and rosemary oil in medium bowl; toss. Mix in cheese. Add lemon juice mixture and toss to coat. Season to taste with salt and pepper.

