**Cauliflower Salad**

RECIPE

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**INGREDIENTS**

* 8 pounds (4 heads) cauliflower, broken into small florets
* 24 slices of bacon
* 2 cups sour cream
* 1 cup mayonnaise
* 4 tablespoons lemon juice
* 2 teaspoons garlic powder
* Salt and pepper
* 2-3 cups shredded cheddar
* Chives

**DIRECTIONS**

1. In a large skillet, bring about ¼” water to boil. Add cauliflower, cover pan, and steam until tender, about 4 minutes. Drain and let cool while you prep other ingredients. (May need to complete this step in small batches.)
2. In a large skillet over medium heat, cook bacon until crispy, about 3 minutes per side. Transfer to a paper towel-lined plate to drain, then chop.
3. In a large bowl, whisk together sour cream, mayonnaise, lemon juice, and garlic powder. Add cauliflower and toss gently. Season with salt and pepper, then fold in bacon, cheddar, and chives.

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| **Prep Time:** 20 minutes | **Cook Time:** 30 minutes | **Total Time:** 50 minutes | **Yield:** 24 servings |