



LOADED CAULIFLOWER:

Ingredients:

- 1 Large Head of Cauliflower-Approx 6 Cups (Cut into bite size pieces)
- 6 to 8 Strips of Bacon-Cooked or Fried (Cut into small pieces or crumbled)
- 1/2 Cup Chopped Chives
- 1/2 Cup Mayonnaise
- 1/2 Cup Sour Cream
- 2 Cups Cheese (Cheddar, Colby or Jack)
- 8 oz Can Mushrooms-Sliced

Directions:

Preheat oven for 425*

In a large pot, boil water and cook Cauliflower 8-10 minutes, drain and let cool.

In a large bowl combine mayonnaise, sour cream, 1/2 of crumbled bacon, 1/2 of chopped chives, 1 cup of cheese, can of mushrooms and cauliflower.. Mix well... Place in a baking dish. Top with the rest of cheese and bacon crumbles. Bake for 15-20 minutes until cheese is melted. Top with remaining chives and serve.

ENJOY..