

INDIAN STYLE CAULIFLOWER

1 medium sized cauliflower
1-2 tbs. butter
1 tsp. cumin seeds
1 tbs. turmeric powder
½ tsp. coriander ground

In a small heavy skillet, simmer butter over low heat, being careful not to let it burn. Add cumin seeds and lightly cook them in the butter, but don't let them burn – about 1 minute.

Stir in turmeric and coriander and sauté for 1-2 minutes.

Cut cauliflower into small florets and add to skillet, mixing well with the butter and spices. Add a few spoons of water, turn up the heat to medium, and cover skillet. Cook cauliflower until it reaches the desired "doneness". Serve while warm.