

Cauliflower with Lemon

1 pound cauliflower florets (about 1 small head)

1/4 cup lemon juice (about 1-2 medium lemons)

- Rinse cauliflower florets in cold water. Place cauliflower in a steamer basket. Place steamer basket in a saucepan filled with 1 inch of water. Bring water to a boil. Cover saucepan and steam cauliflower until tender, about 6-8 minutes.
- Transfer cauliflower to a serving dish. Add lemon juice and season with salt and pepper to taste. Mix gently before serving. Makes 4 servings.

Selection and Storage

Cauliflower

Choose white or creamy-white, firm buds. Avoid brown or bruised heads.

Refrigerate and use within 3–5 days.

Lemons & Limes

Select smooth, fine-textured skin and fruit that is heavy for its size.

Refrigerate and use limes within 2 weeks, lemons within 1 month.