

Grilled Cauliflower

1 small head of cauliflower

seasoned salt

seasoned pepper

1 tablespoons softened butter

½ cup shredded Parmesan or Italian blend cheese, such as Trader Joe's Quattro Formaggio

Clean cauliflower, cut off leaves. Season to taste with salt and pepper. Spread a thin layer of butter over the surface of the florets. Cup shredded cheese in your hand and stick it to the cauliflower (butter should help it adhere). After grilling, cheese will be nicely browned.

Wrap in non-stick foil, gathering the foil ends at the stem end. Wrap again in a second layer of heavy duty foil, be sure to seal off all openings. Grill stem end down (about 40 minutes for a small cauliflower, grilled directly over the coals or over medium to hot spot of grill).

Use caution when unwrapping - hot steam!