



Roasted Herb & Lemon Cauliflower

Prep: 15 minutes
Cook: 20 minutes
Yield: 4 servings

Ingredients

1 medium head cauliflower, cut into florets (about 6 cups)
4 tablespoons olive oil, divided
¼ cup minced fresh parsley
1 tablespoon minced fresh rosemary
1 tablespoon minced fresh thyme
1 teaspoon grated lemon peel
2 tablespoons lemon juice
½ teaspoon salt
¼ teaspoon crushed red pepper flakes (optional)

Directions

Preheat oven to 425 degrees F. Place cauliflower in an ungreased 15" X 10" X 1" baking pan. Drizzle with 2 tablespoons oil and toss to coat. Roast 20 – 25 minutes or until golden brown and tender, stirring occasionally.

In a small bowl, combine remaining ingredients; stir in remaining oil. Transfer cauliflower to a large bowl; drizzle with herb mixture and toss to combine.

*Shared from Taste of Home
Modern Comfort Magazine 2017*

*Patchwork Party September 2022
Happy Fall!!*



Sweet Potato and Pear Swirls

Prep: 50 minutes
Cook: 20 minutes
Yield: 12 servings

Ingredients

4 medium sweet potatoes or yams (about 2 pounds)
2 tablespoons butter
2 medium, ripe pears, peeled, halved, cored and chopped (about 2 cups)
¼ teaspoon ground cinnamon
1 egg
Praline topping

Directions

Peel and quarter sweet potatoes. Cook potatoes, covered, in a small amount of boiling lightly salted water for 25 to 35 minutes or till tender. Drain well.

Meanwhile, melt butter in a medium skillet. Add pears; cook, covered, over medium heat till very tender, stirring occasionally.

Combine potatoes, pear mixture and cinnamon in a bowl; beat with an electric mixer on low speed. Cool slightly.

With electric mixer running on low speed, beat egg into cooled mixture. Spoon into 12 rounds on baking pan, using back of a tablespoon to make a slight indentation in center of each. Cover; chill overnight.

To serve refrigerated rounds, drop a scant teaspoon of Praline Topping** on each round. Bake in a 375-degree oven about 15 – 20 minutes or till potatoes are light brown and heated through.

** Stir together 3 tablespoons brown sugar, 2 tablespoons melted butter and 1 tablespoon half-and-half or light cream in a small mixing. Stir in 1/3 cup broken pecans.

*Shared from Better Homes and Gardens
Holiday Cooking 1996*

*This is one of my all-time favorite recipes for fall . . .
I hope you enjoy them too!!*