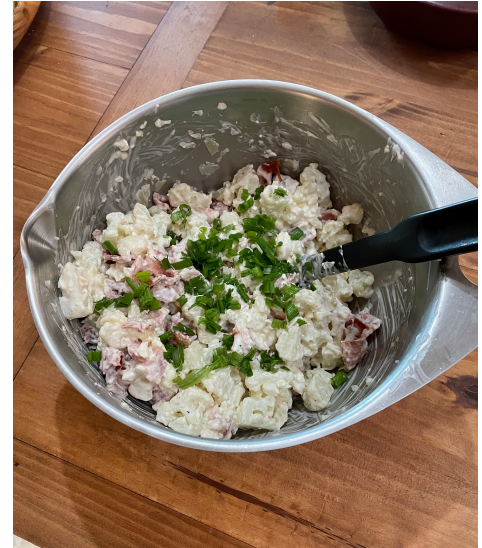


Cauliflower Salad

3.5 lbs	Cauliflower (about two heads)
1 lb	Bacon; cooked and crumbled
8 ounces	Cream Cheese
1 cup	Mayonnaise
1/2 cup	Sour Cream
1/3 cup	Milk
1 tsp	Onion Powder
2 TBSP	Ranch Dressing Powder
To taste	Salt & Pepper
1/3 cup	Romano Cheese, grated
3-4	Green onions, diced



The Cooking Part

- Cut the cauliflower into florets
- Boil or steam cauliflower florets until just tender, with a little crunch
- Fry the bacon and crumble it into small pieces

The Dressing Part

- Beat together in a large bowl until smooth:
Cream cheese, sour cream, mayo and milk
- Add in the ranch powder, onion powder, salt and pepper

The Salad Part

- Stir the grated Romano Cheese into the dressing
- Stir in Bacon and Cauliflower

The Serving Part

- Garnish with green onions
- Serve room temperature

The Tip Part

We like our cauliflower more on the al dente side, rather than mushy. So cook only until slightly tender.

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at StressLessCamping.com

