

Sweet-and-Sour Cauliflower with Golden Raisins

"Same Vegetables, New Flavors," by David Tanis

The New York Times/City Kitchen

November 3, 2017

Yield: 6 Servings

Time: 30 minutes

INGREDIENTS

2 tablespoons extra-virgin olive oil
1 large onion, diced
Pinch of saffron or 1/2 teaspoon turmeric
1 large or 2 small cauliflowers, trimmed, cut into large florets, florets sliced 1/4-inch thick (about 1 1/2 pounds)
Salt and pepper
1/4 cup light brown sugar
1/4 cup currants
1/2 cup golden raisins
1/2 teaspoon freshly grated lemon zest
2 tablespoons freshly squeezed lemon juice
2 tablespoons apple cider vinegar
1 to 2 tablespoons sherry vinegar, to taste
1 tablespoon snipped chives
2 tablespoons pine nuts, lightly toasted

PREPARATION

1. In a large, heavy pot, warm olive oil over medium-high heat until hot but not smoking. Add onions and cook, stirring, until softened and just turning golden, 5 to 8 minutes. Adjust the heat to prevent browning. Add saffron and stir to coat.
2. Add cauliflower, season generously with salt and pepper and cook for 2 to 3 minutes, uncovered, stirring frequently.
3. Add brown sugar, currants, raisins, lemon zest and juice, cider vinegar and 1 tablespoon sherry vinegar. Turn up heat and cook, stirring occasionally, until cauliflower is just tender, about 5 to 8 minutes more.
4. Remove pot from heat, taste and adjust the seasonings with salt and sherry vinegar. Set aside for at least 10 minutes (or up to 2 days, refrigerated) before serving.
5. When ready to serve, transfer to a serving dish and sprinkle with chives and pine nuts. Serve hot or at room temperature.