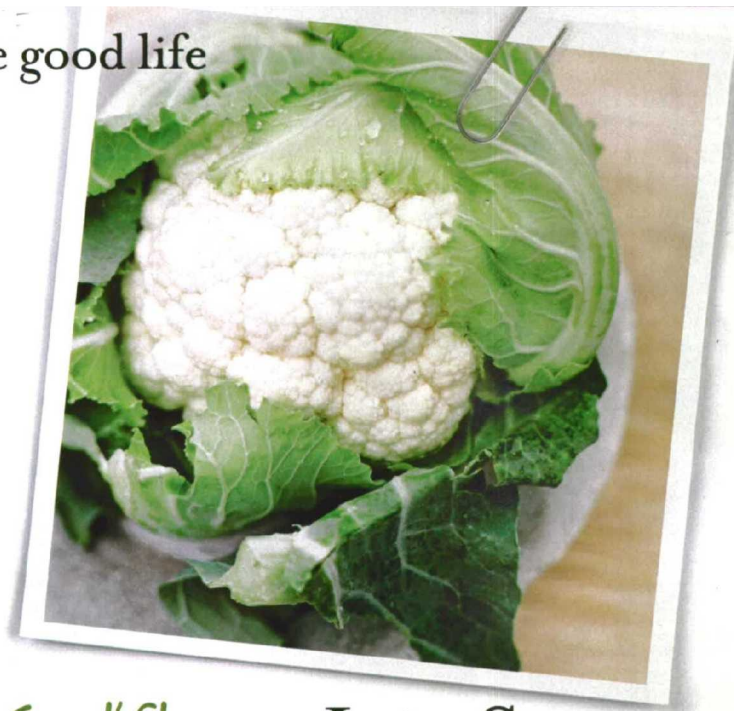


the good life



## Cauliflower Is in Season... Now What?

This versatile vegetable peaks in March—make the most of it with these fresh ideas.



**FLOYD CARDOZ**, executive chef at Tabla in New York City

“My Indian-spiced side dish also tastes great over basmati rice. Heat 2 tablespoons canola oil in a medium pot, then sauté 1 sliced onion; 1 tablespoon minced garlic; and 1 teaspoon each minced ginger, pepper, cumin, and turmeric for 2 minutes. Add 1 pound cauliflower florets, 1 split fresh Anaheim chili, and 1½ cans coconut milk and simmer until tender.”



**CAT CORA**, first female American Iron Chef

“I love this garlicky cauliflower mash. In a large pot, boil 2 cups cauliflower florets and 3 large baking potatoes (peeled and cut into 1-inch cubes) until fork-tender. Meanwhile, in a skillet over low heat, sauté 4 minced garlic cloves in 1 stick butter. Drain vegetables; return to pot and mash, adding in 2 cups milk, then garlic butter and salt and pepper to taste.”

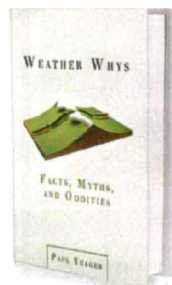


**ANDREA CAVALIERE**, executive chef at Cecconi's in Los Angeles

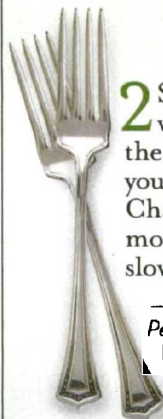
“For a tasty pasta meal, boil 3 cups cauliflower florets in a pot of salted water for 5 minutes, then add 1 pound orecchiette and cook for about 10 more minutes. Meanwhile, sauté 2 anchovies, 2 chopped garlic cloves, and a pinch of crushed red pepper in 3 tablespoons olive oil for about 3 minutes. Drain pasta and cauliflower, reserving a cup water. Combine pasta, cauliflower, water, and olive oil mixture; top with grated pecorino.”

## Three Things We Learned from Books This Month

**1** Despite its nickname, Chicago isn't America's windiest city. (That honor belongs to Dodge City, Kansas.)



—*Weather Whys*, by Paul Yeager (\$14.95; Perigee)



**2** Stash a piece of white chalk in the drawer with your sterling silver. Chalk absorbs moisture and will slow tarnishing.

—*What's a Disorganized Person to Do?*, by Stacey Platt (\$16.95; Artisan)

**3** With a careful cleaning, seashells make lovely little serving dishes for butter or seasonings.

—*Forgotten Skills of Cooking*, by Darina Allen (\$40; Kyle Books)

