

Twice Baked Cauliflower

Submitted by Karen Johnstone



1 large head cauliflower
4 oz. cream cheese
½ cup sour cream
¼ cup minced green onion
¼ cup freshly grated Parmesan cheese
6 slices bacon, cooked until very crisp and crumbled
1 cup sharp cheddar cheese

- **1** Preheat oven to 350°F.
- **2** Cut out stem and core from cauliflower and cut into small pieces
- **3** Cook in large pot of boiling salted water until cauliflower is tender, but not over soft.
- **4** Drain well and mash with potato masher, leaving some chunks.
- **5** Mix in cream cheese, sour cream, green onion, Parmesan and ¾ cup of the crumbled bacon.
- **6** Spread evenly in a medium-sized glass dish. Sprinkle with sharp cheddar cheese and reserved bacon.
- **7** Bake 30-35 minutes, or until hot and bubbly.