

Chef Chino's Roasted Cauliflower

Makes about 8 servings



Ingredients:

2-3 Heads of cauliflower
3-4 Garlic cloves, minced
¼ cup Olive oil
Salt and pepper to taste

Directions:

1. Preheat oven to 375 degrees
2. Wash cauliflower and cut into finger size pieces, let cauliflower dry
3. Clean and peel garlic cloves, then mince
4. Place cauliflower and garlic in a large bowl. Add the oil and lightly season cauliflower with salt and pepper. Mix well so cauliflower is evenly coated.
5. Lay cauliflower out on cookie sheets and place them in the oven for about 30 minutes. Cauliflower should have some brown roasted spots and be tender to touch.
6. Serve and enjoy.

Chef Chino's Sweet Potato Au Gratin

Another great notion from Chef Chino



Ingredients:

3-4 pounds Sweet potatoes, peeled and thinly sliced,
soak in water and set aside
1 quart Heavy cream
3 pounds Cheddar cheese, shredded
1 pound Gouda cheese, shredded
1 tablespoon Kosher salt
1 tablespoon Black pepper
3 eggs Whisked well

Directions:

1. Preheat oven to 400 degrees
2. Drain potatoes and put them into a large mixing bowl
3. Add remaining ingredients and mix well. Save ½ pound cheddar cheese for later use.
4. Take potato mix and place in a baking pan. Top with ½ pound of cheese
5. Cover pan with foil and place in oven for 1 hour and 30 minutes
6. Take pan out and uncover, place back in the oven uncovered for 15 minutes to brown cheese on top. Enjoy!