

Cauliflower Faux Potato Salad

(Submitted by Mona Juravic)

This recipe is my own. I have adapted my normal potato salad recipe to use Cauliflower in place of the potatoes to create a low carb version. Hope you like it.

Ingredients

- 2 heads of Cauliflower (both steamed, one well steamed the other closer to al dente)
- 2 large dill pickles (diced)
- 6 hard boiled eggs (diced)
- 1 large white onion (diced)
- ¼ cup sweet relish
- 2-3 stalks of Celery (optional)

Dressing

- I start with about a cup and a half of mayonnaise in a jar. I add a couple squirts of mustard, about ¼ cup of dill pickle juice and several tablespoons of sweet relish and shake to make a creamy dressing.

Instructions

1. Steam both heads of cauliflower separately for approximately 15 minutes. Take the first head out right at 15 minutes and let it cool. You will need to cut it into bite size pieces and add to a large mixing bowl. The second head can be steamed slightly longer and once done, put into a blender to blend smoothly. This provides a texture similar to potatoes when they have been over cooked and gives the salad the texture to soak up the dressing so it isn't runny. Once blended add to the mixing bowl.
2. Add your pickles, eggs, and onion (celery if you choose) to the cauliflower and mix.
3. Add your dressing to the bowl and mix well.
4. At this point, I decide whether I want a little more relish, and I would add it directly to the bowl. This is optional if you don't want that slight sweet flavor. You may also want to add a little more mustard, depending on your tastes.

5. If you don't feel you have enough dressing (it looks too dry), you can always mix up a little more dressing to add. I don't want it too juicy, but it does soak up.
6. Add salt and pepper to taste.
7. Once you have the taste you want, put it in the refrigerator to cool. I like to make it a couple days ahead as it gets more flavor as it sits.

Enjoy!