

Miso Roasted Cauliflower

<http://userealbutter.com/2014/01/30/miso-roasted-cauliflower-recipe/>

1 head of cauliflower, trimmed and cut into florets
2-3 tbsps olive oil
2 tbsps sake
2 tbsps mirin
1/4 cup miso paste (I used white miso)
2 tbsps sugar
2 tsps sesame oil (optional)

Preheat oven to 425°F. Toss the cauliflower florets with olive oil and spread in a single layer on a rimmed baking sheet or in a baking dish. Roast for 30 minutes. While the cauliflower roasts, combine the sake and mirin in a small saucepan. Set the pan over medium heat. Whisk in the miso paste (be patient, it will eventually blend) and then stir in the sugar until dissolved. Remove from heat and stir in sesame oil if using. When the cauliflower has roasted for 30 minutes, remove it from the oven. Pour the miso glaze over the cauliflower and toss to coat each floret as completely as you can. Return the cauliflower to the oven in the same baking sheet or baking dish and roast for another 20 minutes. Serve hot. Serves 2-4 people.