

Nutty Michigan Cauliflower

- * 2 cups fresh Michigan cauliflower, broken into flowerets
- * 1/2 medium fresh Michigan green or sweet red pepper, cut into bite-sized strips
- * 1 clove garlic, minced
- * 1 tablespoon butter or margarine
- * 1/4 cup broken pecans, toasted

Cook cauliflower, covered, in a small amount of boiling water for 8-10 minutes or until crisp-tender. Drain and transfer to serving bowl.

Meanwhile, in a medium skillet, cook pepper and garlic in butter until tender. Pour over cauliflower and toss. Stir in pecans. Serves 4.