

Spirit

SOUTHWEST AIRLINES



FROM SEA TO SHINING SEA

America's extraordinary beauty has
inspired all kinds of greatness.
(Even some oyster heroics here in the Chesapeake Bay.)

JULY 2012

Oven-Roasted Cauliflower

Mark Estee puts the heat on everyone's favorite alabaster veggie.

"We call the cuisine at Campo 'rustic,' which means we use what's available. It's an Italian sensibility—the idea for the restaurant came to me while I was traveling through rural Italy. When a farmer brings us vegetables, we figure out how to put them on the menu, which is how this recipe came to be. In my eyes, cauliflower is underappreciated, and it pairs really well with chiles, a wonderful flavor enhancer. Rather than salt I use

anchovies, which add that umami flavor. The bread crumbs bring texture and soak up the chile-anchovy-parsley-lemon sauce. Reno is moving in the right direction when it comes to local food. Gone are the days of all-you-can-eat junk food. We are serious about what we eat, and it's been great to be part of that resurgence."

WHO Mark Estee, chef/owner
WHERE Campo, in Reno, Nevada
WEB camporeno.com

3 garlic cloves, minced
3 anchovies, minced
½ cup chopped fresh parsley
3 Calabrian chiles, minced
2 tablespoons crushed red pepper
3 tablespoons fresh lemon juice
1 cup olive oil

1 PREHEAT oven to 500 degrees. **WHISK** ingredients together to make a dressing.

1 head cauliflower, cut into florets
bread crumbs

2 TOSS dressing with cauliflower and roast until tender, about 10 minutes. **REMOVE** from oven, then **TOP** with a few tablespoons of bread crumbs.