

Marinated Cauliflower



INGREDIENTS:

*Makes about 4 cups

1/2 cup apple cider vinegar

1/2 cup water

2 bay leaves

2/3 cups sugar

1 teaspoon kosher salt, more to taste

1 teaspoon dry mustard

1/2 teaspoon turmeric

1 teaspoon celery seeds

1 head cauliflower, cut into bite size pieces

DIRECTIONS:

1. Combine the vinegar, water, bay leaves, sugar and salt. Bring to a boil.
2. Stir in mustard, turmeric, and celery seeds.
3. Pour vinegar mixture over cauliflower.
Allow the cauliflower to marinate at room temperature for 3 hours. Refrigerate for at least 12 hours and up to 3 days.

