



The Fred Harvey Company - St. Louis's Union Station

Cauliflower Greens Restelli

Inspired by its creator, Sous Chef Victor Restelli from St. Louis's Union Station

- 3 green onions, divided
- 1 teaspoon olive oil
- 1 garlic clove, minced
- 3 strips cooked bacon, diced
- 1/2 cup Roma tomatoes, seeded, chopped
- 1/2 cup Italian tomato sauce
- 1/4 cup vegetable broth or white wine
- 1 (1-1/4 pound) head fresh cauliflower
- Water as needed
- salt; ground black pepper to taste
- Topping: grated Parmesan cheese as desired; chopped green onions

- Chop green onions – first chop the white onion sections; set aside; then chop the green stems; set aside.
- In a large skillet over medium heat, warm the oil; cook the chopped white onions and garlic for 1 minute; do not brown.
- Add diced bacon and chopped tomatoes, cook 1 minute. Mix in tomato sauce and broth; stir to combine.
- Bring to a boil; reduce heat; simmer for about 10 minutes; stir occasionally.
- Meanwhile, wash cauliflower; chop good stems and leaves finely; set aside.
- Separate cauliflower into small flowerets; place in medium saucepan with water and salt; bring to a boil, reduce heat; cook 5 minutes or tender; Drain water, save about ¼ cup water to add to sauce if it's too thick.
- Add drained cauliflower and chopped stems/leaves to the thickened tomato sauce; season with salt and black pepper as desired; stir to mix well; Serve hot.
- Garnish with Parmesan cheese and chopped green onions as desired.
Serves 4 as a side dish.

Cook's Note: The original recipe used ½ cup tomato puree in place of the Italian tomato sauce we used and didn't add the any additional liquids. I liked using the Italian tomato sauce because it added more flavor to the dish.

Inspired by the Original Recipe: See: *Dining by Rail*, James D. Porterfield, New York, St. Martin's Griffin, 1993, p.298.

About the Recipe: This rich tomato cauliflower recipe is a side dish to serve for any season. It has a bacon-flavored tomato sauce that coats the small, tender cauliflower pieces. Adding the fine chopped stems and leaves adds an unusual look to the classic dish.

The Harvey Operated Restaurant

The Harvey-operated restaurant first opened in St. Louis Union Station in the early 1890s and catered social and civic affairs. During World War II, 1.5 million members of the armed forces ate there, and another room was reserved for the thousands of immigrants passing through St. Louis as they traveled to the frontier. This cauliflower dish was served to the patrons in the "upstairs" dining room.