

Balsamic Bacon Cauliflower

Ingredients:

- 1 head of cauliflower
- 1/2 cup white balsamic vinegar
- 4 to 5 strips of bacon, cut into pieces
- 1 granny smith apple, cored and thinly sliced

Preheat the oven for 400 degrees. Clean and cut the cauliflower into bite-size pieces. In a medium bowl, soak the cauliflower with the balsamic vinegar and let set for 15 minutes. Meanwhile, cut the bacon into pieces and thinly slice the apple. Drain the excess vinegar off the cauliflower and line cauliflower in a baking dish. Arrange the apple slices on top of the cauliflower and top it off with the bacon pieces. Place, uncovered, in the oven and bake for 45 minutes (or until cauliflower is tender and bacon is crisp.) Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"First, they'll ask you why you're doing it.
Later, they will ask you how you did it." - Anonymous***