



**Loaded Grilled Cauliflower**

# Ingredients

- 2 large heads of cauliflower
- 1/4 cup [Fustini's Garlic olive oil](#)
- 1-2 teaspoons [Fustini's Tuscan Spice blend](#)
- Kosher salt and fresh ground black pepper
- 2 cups shredded cheddar cheese
- Ranch dressing for drizzling
- 8 slices of cooked bacon, crumbled
- 2 tablespoons finely chopped chives

## Ranch Dressing

- 1 cup mayonnaise
- ¼ cup buttermilk
- 1 garlic clove, minced
- 1 teaspoon [Fustini's Garlic olive oil](#)
- ½ onion, grated, rinsed and squeezed
- 2 tablespoons chives, finely sliced
- 2 tablespoons parsley, finely chopped
- 1 tablespoon dill, finely chopped
- 1 tablespoon [Fustini's 12 Year White balsamic](#)
- 1 tablespoon [Fustini's Sicilian Lemon balsamic](#)
- ¼ teaspoon paprika
- pinch of salt
- Freshly ground black pepper, to taste

## Sharon's Hint

Substitute your favorite herb or spice-infused olive oil. Adapted from [delish.com](http://delish.com)

# Directions

## Step 1.

Remove and discard leaves from each cauliflower head, then trim the stem so that the cauliflower can lie flat on the cutting board, leaving the core intact. Cut each cauliflower into thick "steaks" about 3/4" thick. Reserve any loose florets to cook with the steaks. In a small bowl, whisk together olive oil and Tuscan Spice blend. Season mixture with salt and pepper.

## Step 2.

Heat a grill or grill pan to medium. Brush one side of each steak with olive oil mixture and place the brushed side down on the grill. Brush the top sides with olive oil mixture and cook until tender and both sides are charred in spots, about 8 minutes per side. Top each cauliflower with cheese and cook until melty. Toss any extra florets in the olive oil mixture and grill, turning often, until charred and tender, about 6 minutes.

Drizzle cauliflower with ranch dressing, then sprinkle the cooked bacon and chives on top.

## Step 3. Ranch Dressing

Mix mayonnaise, buttermilk, garlic, olive oil, onion, chives, parsley, dill, balsamics, paprika, salt and pepper with a whisk until well blended. Store dressing in a tight sealing container in the refrigerator for up to a week.