

**Pesto Cedar Plank Grilled Cauliflower**

2 ea. cauliflower steaks

2 T. olive oil

2 tsp. Kosher salt

1 tsp. fresh ground black pepper

Aged Balsamic vinegar

1. Season the cauliflower with the salt and pepper and brush with the olive oil.
2. Arrange on cedar planks and cook directly on a medium grill under cover for ten minutes.
3. Drizzle with aged balsamic vinegar and pesto.

**Basil Pesto**

2 C. basil leaves

½ C. extra virgin olive oil

½ C. toasted pine nuts

1 tsp. black pepper

1 tsp. crushed garlic

¼ C. fine grated parmesan cheese

1. Blend the basil, pine nuts, olive oil, pepper, salt and garlic to a smooth paste.
2. Remove and add the cheese.

