

## **Cauliflower with Potatoes (Brian Keck)**

2 medium potatoes  
1 small head of cauliflower  
5 T. oil  
1 t. whole cumin seeds  
1 t. ground cumin seeds  
1 t. ground coriander seeds  
¼ t. turmeric  
¼ t. cayenne pepper  
½ – 1 fresh, hot green chili, very finely chopped  
½ t. ground roasted cumin seeds  
1 t. salt  
freshly ground black pepper

Boil the potatoes in their jackets and allow them to cool completely (day-old cooked potatoes that have been refrigerated work extremely well). Peel the potatoes and cut them into ¾” dice. Break up cauliflower into chunky flowerets and soak them in a bowl of water for 30 minutes. Drain well. Heat the oil in a large frying pan over medium heat. When hot, put in the whole cumin seeds. Let the seeds sizzle for 3 – 4 seconds. Put in the cauliflower and stir it about for 2 minutes. Let the cauliflower brown in spots. Cover, turn heat to low and simmer for about 4 – 6 minutes or until cauliflower is almost done but still has a hint of crispness left. Put in the diced potatoes, ground cumin, coriander, turmeric, cayenne, green chili, ground roasted cumin, salt, and some black pepper. Stir gently to mix. Continue to cook uncovered on low heat for another 3 minutes or until potatoes are heated through. Stir gently.

“Everyone loves this dish. The roasted cumin is an important part of the dish's flavoring. To roast the cumin place in a small frying pan over medium heat and fry dry until the seeds give off a pleasant roasted smell and turn a darker brown.”