Sesame Cauliflower

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Beyond The Village Gate 1985 - Parmadale Community - Parma, Ohio

Servings: 6

- 2 Tablespoons Butter or margarine
- 2 Tablespoons All-purpose flour
- 1 Chicken broth or bouillon
- 2 Teaspoons Lemon juice
- 1 Large Head Cauliflower, Boiled in lemon water
- 2 Tablespoons Sesame seeds

In a small saucepan over medium heat, melt the butter. Slowly add the flour, stirring constantly, until well mixed.

Gradually add the broth and lemon juice.

Cook and stir until the mixture thickens. Pour over the cooked cauliflower. Sprinkle with sesame seeds.

Per Serving (excluding unknown items): 65 Calories; 5g Fat (71.3% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 44mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.

Side Dishes

Dar Carring Mutritional Analysis

Calories (kcal):	65	Vitamin B6 (mg):	.1mg
% Calories from Fat:	71.3%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	21.8%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	6.9%	Riboflavin B2 (mg):	trace
Total Fat (q):	5g	Folacin (mcg):	17mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg): Alcohol (kcal):	0mg
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Polyunsaturated Fat (g):	1g	% Pofuso	በ በ%
Cholesterol (mg):	10mg	Food Exchanges	
Carbohydrate (g):	4g		
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	44mg	Vegetable:	0
Potassium (mg):	71mg	Fruit:	0

Calcium (mg):	35mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	9mg		
Vitamin A (i.u.):	148IU		
Vitamin A (r.e.):	36RE		

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving				
Calories 65	Calories from Fat: 46			
	% Daily Values*			
Total Fat 5g	8%			
Saturated Fat 3g	13%			
Cholesterol 10mg	3%			
Sodium 44mg	2%			
Total Carbohydrates 4g	1%			
Dietary Fiber 1g	3%			
Protein 1g				
Vitamin A	3%			
Vitamin C	14%			
Calcium	3%			
Iron	4%			

^{*} Percent Daily Values are based on a 2000 calorie diet.