

L. WOODS®

TAP & PINE LODGE

CRISPY CAULIFLOWER

Yields 4 servings

INGREDIENTS

- 2 Cauliflower Heads
- 1 Cup Beer Batter Dry Mix (can be store-bought)
- 2 Cups Light Beer
- 2 Cups Water
- 1 Cup All-Purpose Flour
- 2 Cups Panko Breadcrumbs
- 2 Cups Buffalo Sauce
- Salt (to taste)
- Pepper (to taste)
- Canola Oil (to fry with)



METHOD

1. In a mixing bowl, whisk the light beer and beer batter dry mix until combined. Set aside.
2. In a separate bowls, line up the water, all-purpose flour (with salt and pepper to taste) and Panko breadcrumbs.
3. Cut the cauliflower heads into medium-size florets.
4. Dip each cauliflower floret into the water to moisten.
5. Dip the damp cauliflower florets into the flour mix and coat evenly. Pat off excess flour.
6. Dip each piece into the beer batter mix, then quickly coat in Panko breadcrumbs. Gently press breadcrumbs onto each piece until completely covered.
7. Place breaded cauliflower florets on a parchment-lined tray.
8. Fry at 350°F until golden brown and crisp, about 3-4 minutes. Drain excess oil off each piece and place into a large bowl.
9. Toss with your desired amount of warm buffalo sauce, and serve with a dipping sauce of your choice like ranch, blue cheese or green goddess dressing.

