

# CRISPY CAULIFLOWER WINGS

Yields 6 (portion size: one cup)

**HOUSHMAND'S  
HAZARDOUS  
HOT SAUCE**

## INGREDIENTS

AMOUNT	ITEM
2 lb.	Cauliflower florets
1 cup	Garbanzo bean flour or rice flour
¼ tsp.	Garlic powder
¼ tsp.	Ground paprika
¼ tsp.	Kosher salt
1 cup	Water
¼ cup	Canola oil

### SAUCE

¾ cup	Hot sauce (your choice)
¼ cup	Houshmand's Hazardous Hot Sauce
¼ cup	Vegan mayo

### SERVE WITH

24	Celery sticks
24	Carrot sticks
12 oz.	Blue cheese salad dressing

## PREPARATION

1. Cut cauliflower into bite-size florets and rinse. Drain well.
2. Combine garbanzo/rice flour, garlic powder, paprika, salt and water to make the batter. Whisk until combined.
3. Heat oil in high-sided pan until hot but not smoking (test with a drop of batter—it should sizzle immediately)
3. Dip cauliflower in batter (shake excess into bowl) and fry in batches for three minutes, turning florets until each side is crispy and browned. Drain on paper.
4. Combine both hot sauces and vegan mayo in a large bowl. Put fried cauliflower in the bowl with sauce and toss to coat.
5. Serve immediately with dressing, celery and carrot sticks.