



Crispy Kansas City BBQ Cauliflower

Time: 45 minutes

Serves: 4

Ingredients

- 1 lb (450 g) cauliflower florets, cut into pieces
- 1 cup (250 ml) semolina flour
- 2 cups (500 ml) buttermilk
- 2 tbsp (30 ml) Cattlemen's® Texas Longhorn Rub
- ¼ cup (60 ml) Cattlemen's® Kansas City Classic BBQ Sauce
- ¼ cup (60 ml) French's® Fried Onion Crunchy Toppers
- Celery leaves to garnish

Directions

- Set oven to 450°F (230°C). Combine flour, buttermilk, and rub in bowl, whisking until blended.
- Working in batches, add cauliflower florets to the batter, tossing to coat thoroughly. Remove cauliflower and discard excess batter.
- Place coated cauliflower on baking rack set over a sheet tray.
- Bake 20 minutes.
- Transfer to bowl. Add BBQ sauce and toss to coat. Return cauliflower to baking rack.
- Bake 10 minutes longer.
- Plate and sprinkle with crispy onions and celery leaves.
- Serve hot.

These sauced cauliflower “wings”, with a crunchy seasoned exterior and crispy onions with celery leaves, is a great starter packed with a cowboy kick.

