

Deep-Fried Buffalo Cauliflower

Publix Aprons

Servings: 6

1 quart vegetable oil
1 head cauliflower
1 1/2 cups all-purpose batter mix
1 cup water
1/4 cup buffalo wing sauce
1 tablespoon butter, softened
1/4 cup chunky blue cheese dressing
& dip

Fill a fryer with oil. Preheat to 350 degrees.

Remove the leaves and stem from the cauliflower. Cut into florets.

In a bowl, whisk together the batter and water.

Place the sauce and butter in a large bowl. Dip the cauliflower in the batter and carefully place in the fryer. Cook for 3 to 4 minutes or until golden.

Drain the cauliflower. Transfer to the bowl with the sauce. Toss to coat.

Serve with blue cheese dressing.

Per Serving (excluding unknown items): 1306 Calories; 147g Fat (99.6% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 26mg Sodium. Exchanges: 0 Vegetable; 29 1/2 Fat.