

TIM FARMER'S COUNTRY KITCHEN

BUFFALO CAULIFLOWER

*1/2 cup corn starch
1/2 cup all purpose flour
1/2 teaspoon baking powder
Salt
1 cup of beer
Cauliflower florets*



Mix together batter until smooth.
Heat olive oil to 280 degrees.
Coat cauliflower in batter and deep fry for about 8 minutes, until golden brown. Remove and drain on paper towel. Toss in buffalo sauce and serve.

BUFFALO SAUCE

*1 stick of butter
3/4 cup hot sauce
4 tablespoons white vinegar
Salt
Pepper
Dash of celery seed
Dash of garlic powder
4 teaspoons Worcestershire*

Melt butter in skillet. Stir in rest of ingredients until combined and heated through. Remove from heat, cool, and put in container for storage.