



Recipe by
Chef Joe Thomas



Roasted Buffalo Cauliflower Salad with Black Garlic Ranch

Serves 4-6

Black Garlic Ranch Dressing

3 cloves Black Umami Garlic, mashed
2 Tablespoons red wine vinegar
1 Tablespoons granulated sugar
1 cups buttermilk
2 cups mayo
½ Tablespoon onion powder
¼ cup minced Italian parsley
¼ cup minced chives
1 Tablespoons fresh lemon Juice

Directions:

1. In large bowl, mash Black Umami Garlic with a fork until it forms a paste. Put vinegar and sugar in a mixing bowl then add buttermilk, mayo and onion powder, and whisk. Add herbs and lemon juice, and season with kosher salt.

Roasted Buffalo Cauliflower

1 head cauliflower, cut into bite size pieces
½ cup flour
½ cup water
½ teaspoon garlic powder
¼ teaspoon black pepper
1/3 cup Frank's Red Hot Buffalo Sauce
1 Tablespoon honey
1 teaspoon butter, melted

Instructions:

1. Preheat oven to 425 degrees. Lightly coat a rimmed baking sheet with cooking spray: set aside.
2. In a large bowl, whisk together the flour, water, garlic powder and pepper until smooth.
3. Put half of the cauliflower pieces into the bowl and stir to coat all the pieces. Use a slotted spoon to transfer the coated cauliflower to the baking sheet, letting the excess batter drip back into the bowl, Repeat with the remaining cauliflower. Bake for 35 minutes.
4. While the cauliflower is baking, stir together the buffalo sauce, melt butter and honey in a small bowl.
5. Remove the cauliflower from the oven and brush each piece with buffalo sauce mixture. Return to the oven and brush each piece with the buffalo sauce mixture. Return to the oven for 10 more minutes or until slightly crisp.

Making the Salad

I like to add cucumber, celery, and carrots to this salad to replicate the flavor profiles of the classic buffalo tossed wings paired with crunchy carrots and cucumbers. If you're a bleu cheese lover as I am, a few crumbles would enhance this salad as well.

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Wine Pairing:
2018 Ponzi Pinot Gris Willamette Valley, Oregon

Trig's