



LAKEWOOD
VINEYARDS

Lakewood's Buffalo Flowers

Serve with Full Monty Riesling

Ingredients:

Cooking oil spray

¾ cup flour (can use gluten free flour)

1 cup water

½ tsp. garlic powder

Salt & ground black pepper to taste

2 heads of cauliflower, cut into bite sized pieces

2 tablespoons butter

½ cup Arthur Marc's Mild Chicken Wing and Dipping Sauce

1 tsp. honey

Blue cheese dressing for dipping

Preheat oven to 450 . Lightly grease a baking sheet with cooking spray.

Mix flour, water, garlic powder, salt and pepper together in a bowl using a whisk until batter is smooth and somewhat runny. Add cauliflower to batter and mix until cauliflower is coated. Spread onto the baking sheet.

Bake until lightly browned – 20 to 25 minutes.

Melt butter in saucepan over medium heat. Remove saucepan from heat and stir hot pepper sauce and honey into butter until smooth. Brush mixture over cauliflower continuing until all pieces are coated and mixture is used-up.

Bake in the oven until cauliflower is browned – about 10 minutes. Remove from oven and allow to cool about 10 minutes.

Serve with blue cheese dressing (optional).

Delicious with Lakewood Vineyards Full Monty Riesling!