Korean BBQ Cauliflower

PREP TIME: 15 MIN | COOK TIME: 15 MIN | SERVINGS: 4

INGREDIENTS:

- 1 head of cauliflower
- Oil for frying
- 1/2 cup seltzer water, club soda, or vodka
- 1/2 cup cornstarch
- 1/2 cup flour
- 1/2 tsp baking powder
- 2 Tbsp salt
- 1/3 cup sesame seeds
- 1/3 cup coconut flakes (optional)
- Sweet chili sauce, for final coating or dipping (optional)

DIRECTIONS:

- Heat oil in large skillet, about 1 inch deep, over medium heat. Cut cauliflower into small florets.
- In a bowl, prep the batter: mix seltzer water/club soda/vodka, cornstarch, flour, baking powder, and salt. Add additional liquid if needed.
- Season the cauliflower florets if desired. Dip and coat cauliflower in the batter. Carefully place into hot oil and fry until browned.
- Blot excess oil from the cauliflower on a paper towel, then garnish with sesame seeds and coconut flakes (optional)
- Brush with sweet chili sauce or enjoy this as a dipping sauce (optional).

RECIPE NOTES:

As an alternative to frying, you can roast the cauliflower in the oven or toaster oven for 20 minutes or until golden brown.