

# SAN DIEGO

## RESTAURANT WEEK

# RECIPES

## “Eclectic” Baked Buffalo Cauliflower

Courtesy of Café Gratitude

### Buffalo Sauce

Blend in Vitamix until smooth:

2 Guajillo Chiles, soaked in warm water until soft

2 Roma Tomatoes, rough-chopped

1 Red Bell Pepper, seeded and rough-chopped

1/2 cup Yellow Onion, chopped

3 Garlic Cloves, whole

1 Clove, whole

1/2 tsp. Black Peppercorns, whole

1/2 tsp. Oregano, dried

1/2 tsp. Salt

2 Tbsp. Organic Barbecue Sauce

2 Tbsp. Organic Ketchup

1-2 Tbsp. Hot Sauce of your choice

CAFÉ  
GRATITUDE



### Buffalo Cauliflower Plating

Pre-heat oven to 350 degrees and line a baking sheet with parchment paper. Toss 4 cups of cauliflower florets in 1/2 cup of Buffalo Sauce. Place on baking sheet and roast in oven for 10-15 minutes until crispy. Warm remainder of sauce on the stove. Remove cauliflower from oven and toss with 1/2 cup of warmed Buffalo Sauce. Garnish with chopped scallions and serve with chopped celery and vegan ranch or vegan bleu cheese dressing.