

## Crispy Buffalo Cauliflower Celery and Apple Salad, Herb Blue Cheese Dressing

Courtesy of The Lot

- 1 head cauliflower, cut into bite size flowerets
- Buttermilk as needed to coat
- 4 cups seasoned All Purpose flour
- Peanut oil or Vegetable oil 2 qt



### Herbed Blue Cheese Dressing

- 2 ea. Egg Yolks
- 1 ea. Whole Egg
- 10 ea. Mint Leaves
- ¼ bu. Chives, cut into thirds
- ¼ bu. Chervil, on leaves
- 3 ea. Garlic Cloves
- ½ C. Champagne Vinegar
- 1 ½ QT. Canola Oil
- 1 C. Blue Cheese crumbles, packed tight
- TT salt and pepper

Preparation | Dressing

In food processor add eggs, herbs, garlic and vinegar, pulse to emulsify and breakdown herbs. Slowly drizzle in the canola oil to form a thick emulsion. While the food processor is running, add in the blue cheese and season with salt and pepper.

### Celery- Apple Salad

- 1 small celeriac bulb, peeled and julienne
- 1 green apple julienne
- 2 cup shredded green cabbage
- ¼ cup herb blue cheese dressing
- Salt and pepper to taste

Preparation | Salad

Toss all ingredients in bowl and season to taste. Reserve in refrigerator until ready to serve.

### Sriracha Buffalo Sauce

- ½ cup sriracha sauce
- ¼ cup white wine vinegar
- 1 tablespoon Worcestershire sauce
- 6 oz. cold unsalted butter cubed

Preparation | Sauce

In a sauce pan heat sriracha sauce, vinegar and Worcestershire until it is simmering, turn off heat and whisk in cubed butter. Reserve to coat cauliflower.

### To Finish

In a 4 qt sauce pot heat 2 qts of desired oil to 350 degrees F. Do not fill pot more than half way full. When oil is hot, Dip cauliflower in buttermilk and dredge in seasoned flour. A few at a time fry cauliflower in hot oil until tender and golden brown. Remove from oil and place on towel to drain. Coat in buffalo sauce and enjoy with celery apple salad and dip in Herb blue cheese dressing.