

Buffalo Cauliflower

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	head	cauliflower
3/4	cup	buttermilk
1/2	cup	all-purpose flour
1/2	teaspoon	garlic powder
1/2	teaspoon	coarse salt
3/4	cup	buffalo sauce
1	tablespoon	butter - melted

Preheat oven to 450.

Cut cauliflower into florets.

Whisk together flour, buttermilk, garlic powder and salt. Add florets and toss until coated. Transfer to baking dish and bake for 18 minutes.

Whisk together melted butter and buffalo sauce. Once the cauliflower is baked, pour sauce over, lightly toss and bake for 5-8 minutes.