

General Tso Cauliflower

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	peanut oil
3		dried red chiles
2		green onions - sliced
1	clove	garlic - minced
1	strip	orange zest - thinly sliced
1/4	cup	sugar
3	tablespoons	soy sauce
1	tablespoon	rice wine vinegar
2	teaspoons	sesame oil
1/4	teaspoon	ground ginger
2	teaspoons	cornstarch
3/4	cup	cornstarch
2	large	eggs
		kosher salt and pepper
1	pound	cauliflower - cut into large florets
		steamed rice and orange slices

Heat 2 tablespoons of the peanut oil in a medium saucepan over high heat. Stir in chiles, scallions, garlic and orange zest and cook until garlic has turned golden and chiles brighten, about 1 minute. Add the sugar, soy sauce, vinegar, sesame oil, ginger and 3 tablespoons water. Bring to a boil and cook until sugar dissolves and sauce becomes fragrant, 2-3 minutes.

Stir 2 teaspoons cornstarch into 1/4 cup cold water. Whisk into boiling sauce until thickened, about 1 minute. Remove from heat and keep warm.

Fill a large Dutch oven halfway with peanut oil and heat to 350. Set a wire rack on a rimmed baking sheet and set aside. Beat the eggs in a large bowl with 1/2 tspn salt and a little pepper. Add cauliflower and toss. Sprinkle with 3/4 cup cornstarch until well coated.

Fry in 3 batches for about 6 minutes each. Remove to rack to drain, and toss with sauce. Top with scallions and serve with rice and orange slices.