COWBOY CHEF’S TABLE MENU
CHEF LIBBY BILLINGS, OWNER OF ELOTE CAFE & CATERING, THE VAULT AND ROPPONGI

BUFFALO CAULIFLOWER WINGS
with Green Goddess dressing and celery sticks

Green Goddess Dressing

2 c sour cream
1 c mayo
1/2 bunch minced parsley
1/2 c minced basil
1 tsp fresh minced garlic
1 tsp lemon juice
1/4 minced red onion
salt & pepper to taste

- Whisk ingredients together and chill

“Wing” Sauce

1 part melted herb butter
1 part Frank’s hot sauce

Cauliflower

2 c flour
1/2 c corn starch
1/2 c vodka

- Mix together flour, corn starch and vodka
- Whisk in water until you have a batter consistent with a slurry
- Lightly coat the cauliflower with the mixture
- Fry the cauliflower in a Dutch Oven full of vegetable oil
- Flash fry again just before serving
- Toss in “wing” sauce
- Serve with fresh celery and Green Goddess dressing