

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
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