

The Perfect Cajun Batter-Dipped Cauliflower

Recipe By Rivky Kleiman



Cooking and Prep:  25
m

Serves:  4

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Cuisines: Cajun

I initially intended to batter and deep-fry the cauliflower and then offer a dipping sauce too. After the first batch was fried and cooled, however, the taste was fabulous alone. If you are of the camp that just loves to dip, try some duck sauce or sweet chili sauce and enjoy! This is not a hot dish, but it has a nice amount of heat.

This recipe is even easier to follow in [the video!](#)

Ingredients (9)

Main ingredients

- 1 cup flour
- 1/2 teaspoon **Haddar Baking Powder**
- 1 tablespoon sriracha sauce (you can substitute hot sauce if you prefer)
- 1 teaspoon paprika

- 1 teaspoon salt
 - 1/2 cup water
 - 2 eggs
 - 1 (32-oz.) bag frozen cauliflower, completely defrosted and drained
 - oil, for frying
-

Start Cooking

For the Cauliflower

1. Combine batter ingredients in a small bowl.
2. Fill a small saucepan about one third full of oil and heat oil over high heat.
3. Toss cauliflower in batter and coat completely.
4. Drop coated cauliflower by the spoonful into the heated oil. Deep-fry for 4–6 minutes. Remove with a slotted spoon and lay on a paper towel to absorb the extra oil.

Note:

If you're substituting hot sauce for sriracha, you will need to increase the amount you use.