

Buffalo Cauliflower and Crema Fresca

Ingredients for Crema Fresca

- ½ cup sour cream
- 1 ¼ cup heavy cream
- 1 teaspoon of lemon zest
- 1 teaspoon of salt

Ingredients for Buffalo Sauce

- ½ cup Franks Red Hot
- ¼ cup mustard
- 1/8 teaspoon turmeric
- 1 head of cauliflower

Instructions

1. Start with a hot saute pan.
2. Add oil and cauliflower. Saute until cauliflower is crisp (approximately 2 min.)
3. Add salt and pepper, as desired.
4. Mix buffalo sauce and pour on sauted cauliflower. Cook for another 2 minutes.
5. Mix crema fresca ingredients and serve cold with buffalo cauliflower.

Recipe by

Foolish Things: Bar and Biscuit

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