

Hot Momma Buffalo Cauliflower Wings

OT MOMMA BUFFALO CAULI-WINGS

INGREDIENTS

- 1 Large Head Of Cauliflower, cut into florets
- $\frac{1}{2}$ Cup Water
- $\frac{2}{3}$ Cup AP Flour
- $\frac{1}{2}$ tsp Hot Momma Seasoning, mild or fiery
- $\frac{1}{2}$ tsp Garlic Powder
- $\frac{1}{4}$ tsp Salt

Sauce:

- $\frac{2}{3}$ Cup Hot Sauce
- $\frac{1}{2}$ tsp Hot Momma Seasoning, mild or fiery
- 2 Tbsp Butter
- $\frac{1}{2}$ tsp Garlic Powder
- $\frac{1}{4}$ tsp Salt

DIRECTIONS

In a large bowl, whisk water, flour, HMS, garlic powder, and salt. Toss cauliflower to coat. Line baking sheet with parchment paper and spread into a single layer. Bake at 450* for 20 minutes. For the sauce: add all ingredients into a sauce pan. Stir on low, melting the butter and marrying all the flavors. Place cauliflower back into bowl and pour sauce. Toss to coat. Return to baking sheet and bake for an additional 15 minutes. Serve with ranch dressing. Ac-salsa-rize!