

Vegetarian Barbecue Cauliflower Bites

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| 1 head of cauliflower, cut into florets | Salt and pepper |
| 1 cup all-purpose flour | 1 cup barbecue sauce |
| 2 cups unseasoned bread crumbs | ½ cup light brown sugar |
| 3 large eggs, beaten | ¼ cup lime juice |
| | 2 cloves garlic, minced |



(Fold along the line)

1. Preheat the oven to 375° F.
2. In a large bowl, combine the cauliflower and flour, and toss until cauliflower is coated.
3. In a small bowl, add in bread crumbs, and in another bowl whisk eggs and 2 tablespoons water. Dip the cauliflower in the egg mixture, and then in the bread crumbs until fully coated. Place on a parchment-lined baking sheet, and season generously with salt and pepper.
4. Bake the cauliflower until golden brown, about 20-25 minutes.
5. While the cauliflower is baking, in a small saucepan combine the barbecue sauce, brown sugar, lime juice, and garlic, and warm over low heat.
6. Coat the baked cauliflower nuggets in the sauce, and serve.

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(Cut along the line) 