



Crispy Cauliflower Bites

Serve with our Light Ranch Dressing

Ingredients:

1 head cauliflower, washed, dried and cut into bite-sized florets	2 teaspoons The Olive Oil Factory's Tuscan Herb Bread Dipper Spice Mix
2 eggs	1/8 teaspoon paprika
1 Tablespoon milk	Optional: pinch of cayenne
1/4 teaspoon salt	1/4 teaspoon ground pepper
2 Tablespoons Parmesan Cheese	Delavignes Grapeseed Oil for deep frying
1 + 1/2 cups all-purpose flour	

Instructions:

Heat Grapeseed Oil in your home fryer (if using a pot on a stovetop be sure the oil doesn't go above 375°F). Whisk eggs in a large bowl, whisk in milk and salt and set aside. In another large bowl combine the Parmesan, flour, dry spices and pepper. Toss cauliflower with egg mixture; be sure it's well coated. Then gently toss cauliflower in the flour mixture. Carefully fry for 4-6 min or until golden brown. Drain in a colander lined with paper towels and serve immediately. Recipe inspired

by *Batter Dipped Deep Fried Cauliflower* by *Parsley* on Food.com

Visit The Olive Oil Factory at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com! Phone: 475-235-2481