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From our table to yours!

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Korean Fried Cauliflower



Ingredients

1 head cauliflower, cut into smaller pieces

4 c frying oil (peanut, vegetable, canola, etc.)

Batter

½ c flour

½ c corn starch

¾ c seltzer

1 egg white, whipped

Sauce

½ c Gochujang (Korean pepper sauce; can substitute sriracha, Thai chili paste, or a paste of crushed red pepper flakes with a dash of soy sauce and sugar)

¼ c + 1 Tbsp soy sauce

3 Tbsp rice wine vinegar

2 Tbsp water

1 Tbsp lime juice

2 Tbsp light brown sugar

2 Tbsp honey

1 Tbsp minced garlic

1½ Tbsp minced ginger

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Directions

1. Whisk together all the sauce ingredients in a medium mixing bowl. Set aside.
2. In another bowl, mix the flour and corn starch, and then whisk in the seltzer and egg white. The batter should be thick enough to coat a spoon and fall in thin ribbons that disappear into the batter.
3. Heat 4 c frying oil in a large pot or Dutch oven over medium high heat. Oil will be ready when you test with a small piece of batter-coated cauliflower and it sizzles vigorously.
4. Coat and fry the cauliflower in batches, so that the pieces do not stick together. Fully coat each piece of cauliflower by tossing in the batter with tongs. Allow excess batter to drain, then add the pieces to the hot oil. Fry cauliflower for 5 to 6 minutes until they start turning golden brown. Use a slotted metal spoon to transfer fully cooked cauliflower to paper towel to drain.
5. Toss the drained cauliflower in the sauce. Allow extra sauce to drain before serving.
6. Garnish with sliced green onion, sesame seeds, and lime wedges.

Total Time: 35 minutes

Serves: 8

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