

# *The Downtown Dish*

## *Decadent Delights*

**Recipe Credit:** Pinterest

**Category:** Appetizer

### *Baked Mango Sriracha Cauliflower Bites*

**Ingredients:**

1 head of cauliflower

**Batter**

1 cup water

$\frac{3}{4}$  cup + 2 Tbsp flour, (use  $\frac{1}{2}$  cup chickpea flour +  $\frac{1}{4}$  cup or more rice flour to make gluten free)

$\frac{3}{4}$ -1 tsp salt or to taste

1 tsp each of garlic powder & onion powder

$\frac{1}{2}$  tsp each of smoked paprika & chili powder/cayenne

a very generous dash of black pepper

2 tsp oil (optional)



**Mango Sriracha Glaze**

1 cup mango jam or preserves

$\frac{1}{4}$  cup Sriracha sauce or to taste

1 tbsp or more hot sauce or to taste

$\frac{1}{4}$  cup orange juice or apple juice

a generous pinch of garlic powder

$\frac{1}{4}$  tsp ginger powder

**Instructions:**

Preheat the oven to 450 degrees F. Chop the cauliflower into 1.5-2 inch pieces. Mix everything for the batter in a bowl until smooth and thick enough to coat the cauliflower pieces well. (add more flour if too thin). Line a baking sheet with parchment or grease very well. Dip cauliflower in the batter and place on parchment lined baking sheet. Bake for 20 minutes.

**Glaze**

In a pan, mix all the ingredients for the glaze and heat on medium. Taste and adjust spice, sweet and tang if needed (add sugar or vinegar for extra sweet or tang). Once the glaze is hot add the baked cauliflower to it. Carefully, toss well to coat and let the glaze come to a boil. 1-2 minutes. Remove from pan and serve with any creamy cool dips like vegan ranch.

**Presented By:**

