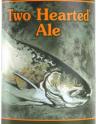


BELLS TWO HEARTED BUFFALO CAULIFLOWER BITES

YIELDS 10-12 SERVINGS

INGREDIENTS:

2-3 heads of cauliflower
2/3 cup hot sauce
1/2 cup butter
Zest and juice from 1 lime
2 TBS Two Hearted
1/8 tsp garlic powder
1/4 tsp cayenne pepper
1 tsp salt



BELLS

- AMERICAN IPA -ED AND BOTTLED BY BELL'S BREWERY, INC., COMSTOC

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- Cut the stem off the cauliflower and break the florets up into bite-sized pieces. Toss them with some vegetable oil and a few pinches of salt and black pepper. Roast at 400°F for 10-15 minutes or until the tips of the florets are browned and crispy.
- Combine all other ingredients in a saucepan and heat until simmering. Remove the pot from the heat, whisk everything together, and set aside until cauliflower is ready.
- 3. In a bowl, toss cauliflower in Two Hearted buffalo sauce.
- 4. Serve with your choice of dressing and a pint of Two Hearted!

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