



# BELL'S 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



**GET MORE BELL'S RECIPES AT [BELL'SBEER.COM](http://BELL'SBEER.COM)**



# INSTRUCTIONS:

1. 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.
2. 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!

**GET MORE BELL'S RECIPES AT [BELLSBEER.COM](https://bellsbeer.com)**