

FOUR STORY BURGER'S THAI CHILI CAULIFLOWER

Recipe courtesy: Chef Evan Tomey

Thai Chili Cauliflower

Cauliflower

For cauliflower: You can deep fry cauliflower (as we do -- with no coating in hot (375-degree oil) and drain well before adding sauce. Or, roast the cauliflower, tossed with a little olive oil, as here below).

Cauliflower:

1 large head cauliflower, cut into florets (about 6-7 cups of florets)
3 Tbsp. olive oil or vegetable oil

Sauce:

3 Tbsp. olive oil or vegetable oil
1 cup minced onions
2-3 tsp. Tbsp. (or taste) Nam Prik Pao - Thai chili paste
1/4 cup water (or more if the mixture is too thick)
1/4 cup ketchup
2 Tbsp. sugar
1 Tbsp. chopped garlic
1 Tbsp. chopped ginger
1 Tbsp. soy sauce
2 tsp. apple cider vinegar
2 tsp. fresh lime juice
Salt to taste

Garnish: Chopped Scallions (white and green parts)

Preheat oven to 375-degrees F. Toss the cauliflower with the oil and arrange on a rimmed baking sheet. Cook for 15-20 minutes until the cauliflower is almost tender (the cauliflower should not be "mushy.")

While the cauliflower is cooking, make the sauce.

Heat oil in a large skillet over medium-high heat. Add the onions and sauté until softened, about 3-minutes.

Transfer the onions to the bowl of a food processor. Add remaining ingredients and process until smooth. Makes about 2 cups of sauce.

Transfer the cauliflower to a large bowl and add only enough sauce to lightly coat (you might not use all the sauce -- cover and save for later).

Serve the hot cauliflower garnished with chopped scallions. Makes 6 servings.