



Cauliflower Buffalo Wings

Makes: 4

Prep time: 5 minutes

Cook time: 20 minutes

Cauliflower works very well on the grill, taking on plenty of charred edges while softening inside. Their flavour is perfect with this addictive buffalo sauce made from hot sauce and vegan butter.

Ingredients

1 large cauliflower, leaves trimmed and cut into florets

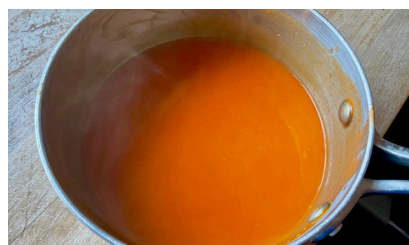
Small handful chives, finely chopped

100g vegan butter

120ml hot sauce, such as Frank's

Pinch garlic powder

Method:



1. Light 2 gas burners on the Jupiter Outback BBQ and set the heat to medium. Lightly oil the cauliflower florets and grill over direct heat for around 15 minutes, turning regularly until cooked through and charred in places.

2. To make the sauce, melt the vegan butter in a saucepan and add the garlic powder and hot sauce. Whisk until combined, then set aside.

3. Once the wings are cooked, combine them with the sauce.

4. Serve the wings scattered with the chives.