



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Cauliflower Wings

Dry Rub Ingredients

- 1 large head cauliflower
- 3 Tbsp lemon pepper (Kinders' or McCormick)
- 2 tsp garlic powder
- 1-½ tsp salt
- 1 tsp onion powder
- ¼ tsp ground cumin

Directions

Oil the grates of your grill and preheat to 400 degrees. Cut the head of cauliflower into wing size florets. Set aside.

In a mixing bowl, whisk together the pepper, garlic powder, salt, onion powder, and cumin. Toss the florets in the seasoning mixture until evenly coated.

Place the florets on the grill to cook for 5 minutes*, slightly rotating the florets after each minute to cook evenly. Remove from heat and serve immediately.

*Grilling time of 5-minutes will give you crunchy florets that may not be cooked all the way through depending on the size. Grill for another 2 minutes for softer wings that are fully cooked.