

Cauliflower Karaage

<http://userealbutter.com/2020/04/19/cauliflower-karaage-recipe/>

1 lb. cauliflower florets
1 tbsp fresh ginger, peeled and grated
1 clove garlic, peeled and grated
2 tbsps soy sauce (use tamari for gluten-free)
1 tbsp sake
2 tsps sugar
1/3 – 1/2 cup potato starch

Trim any large florets down to bite size (or 2-bite size) pieces. Mix ginger, garlic, soy sauce (tamari if making gluten-free), sake, and sugar together in a medium bowl. Toss with the cauliflower florets and let marinate for 30 minutes. Heat at least an inch of vegetable or other flavorless oil in a large pot to 360°F. Coat each piece of cauliflower in potato starch. Fry several pieces at a time for about 2 minutes, flip the pieces and fry another 2 minutes or until golden. Remove from oil and drain on paper towels. Repeat until all of the cauliflower is fried. Serve with a slice of lemon. Serves 4-6 as an appetizer or side. Can be refrigerated in an airtight container when cooled. To reheat, warm in a moderate (350°F) oven for 5-10 minutes until outer coating is crisped.