

# TERRAPIN RIDGE



*taking simple to unforgettable*

## RECIPE OF THE WEEK

### Bacon Aioli Cauliflower Fritters

#### INGREDIENTS

- 1 large head cauliflower, cut into florets or four cups frozen cauliflower
- 1/2 cup whole wheat or all-purpose flour (almond flour works as well)
- 2 large eggs, lightly beaten
- 1/4 cup milk
- 3 cloves garlic, minced
- 3 Tablespoons minced scallions, plus more for garnishing
- 2 tbsp Terrapin Ridge Farms Bacon aioli for the mixture
- Olive oil or Vegetable oil to fry
- Terrapin Ridge Farms Bacon Aioli Squeeze, for serving

#### DIRECTIONS

Bring a large pot of salted water to a boil; add the cauliflower and cook it just until fork tender, 3 to 5 minutes. Transfer it to a cutting board and using a sharp knife, cut it into very small pieces (the cauliflower pieces should be the size of peas or smaller) Frozen chopped cauliflower will also work, simply microwave until warm 4-6 minutes.

Measure out 4 cups of the chopped cauliflower. Combine the cauliflower, bacon aioli, flour, eggs, milk, garlic, scallions, 1/2 teaspoon salt and 1/4 teaspoon pepper in a bowl and stir until well combined.

Line a plate with paper towels. Heat a nonstick skillet over medium-low heat and lightly coat it with olive oil. Scoop out 2- to 3-tablespoon mounds of the cauliflower mixture into the pan, flattening the mounds slightly with a spatula and spacing them at least 1 inch apart. The fritters can also be fried in 1 Inch on vegetable oil, follow the same time instructions.

Cook the fritters for 2 to 3 minutes, flip them once and cook them an additional 1 to 2 minutes until they're golden brown and cooked through. Transfer the fritters to the paper towel-lined plate. Serve them warm topped with Terrapin Ridge Farms Bacon Aioli and a sprinkle of chive. Enjoy!

