



Spicy Beer Battered Veggie Bits

Deep fry favorite veggies; serve as an appetizer

1 cup all-purpose flour

1 cup cornstarch

1 teaspoon baking powder

1 teaspoon salt

1 egg

12 ounces beer

6 ounces cauliflower florets

Vegetable or Canola oil for frying as needed

Salt and ground black pepper to taste

Assorted vegetables like onions or broccoli as desired

2 Tablespoon honey

2 teaspoons sriracha sauce

Bourbon Smoked Spicy Pecans – directions attached below the veggie bits recipe.

Crackers; cubed chunks of cheese, hot peppers

Prepare Batter for Cauliflower: In a large bowl, combine flour, cornstarch, baking powder, salt, egg, and beer. Whisk to combine. Coat the cauliflower in beer batter. Heat oil over medium heat on stove top in deep frying pan or deep fryer.

Fry Vegetables: Fry coated cauliflower in batches on medium to medium high until golden brown and crispy. Remove from oil to paper towel lined plate; sprinkle with salt and pepper. Keep warm while frying any additional vegetables. Fry additional veggies such as onions or broccoli following above directions.

Serve as Appetizers: Place crispy cauliflower or other vegetables on platter. Stir together honey and sriracha sauce; drizzle over cauliflower and other veggies. Arrange spicy pecans around vegetables; add crackers and cheese chunks to serving plate. Place medium hot peppers in center of dish.

Recipe for cauliflower by: <https://tupelohoneycafe.com/blog/spicy-cauliflower-bites/>

About the Recipe: Beer batter makes a light crispy coating for cauliflower and other vegetables. Then drizzle with hot honey sauce for a spirited snack. Add your favorite spicy pecans or other nuts, some crackers, and cheese chunks for a welcome assortment of holiday appetizers.

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**Recipe for: Bourbon Smoked Spiced Pecans
From April 2017 Program**

- 1 egg white
- 2 cups pecan halves
- 1/4 cup Bourbon Smoked Sugar
- 1 teaspoon Bourbon Smoked Sea Salt
- 1/2 teaspoon Bourbon Smoked Paprika
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground red pepper or cayenne

Preheat oven to 350 degrees F.

Whisk egg white in a medium bowl until foamy. Add pecans and stir. Add the remaining ingredients; stir well to combine.

Spread mixture in a single layer on a parchment lined baking sheet. Bake for 13 to 18 minutes or until golden brown.

Cool for 15 minutes before breaking pecans apart with your hands. Pecans keep for 5 days in an airtight container or keep in freezer for up to 1 month.

Recipe by: Matt Jamie in *Eat Your Bourbon Cookbook*, 2017, Culinary Publishing. burbonbarrelfoods.com.

Cook's Note: We fell in love with these after buying a container at Matt Jamie's Bourbon Barrel Company. It was love at first bite.

About the Recipe: Slightly sweet, a little spicy, and that final peppery pop! These smoked seasoned pecans are perfect to add to a salad, top a dessert, or just use for snacking. One of life's little pleasures!