

Cauliflower Fritters

6 heads of cauliflower
4 eggs
2 tbsp. cumin
5 tbsp. kosher salt
3 tbsp. baking powder
2 tsp. black pepper
6 dashes Tabasco sauce
¼ cup chopped cilantro
6-8 cups A.P. Flour

Blanch cauliflower in salted water until very soft, but not mushy. Drain and break up the larger pieces with a rubber spatula. Add rest of ingredients and 6 of the 8 cups of flour. Mix until well combined. Check the texture. If too wet, add more of the flour until correct consistency is achieved. Cool on a sheet tray. When completely cooled, put into 2 qt. containers, label and date.