

Nashville Hot Whole-Roasted Cauliflower

Ingredients

1 head of cauliflower
2 tbsp. Big Green Egg Nashville Hot Seasoning
1 cup melted butter
1 tbsp. minced garlic (separated)
Extra virgin olive oil

Blue Cheese Dip

1 cup Duke's Mayonnaise®
1 tbsp. red wine vinegar
1 cup blue cheese crumbles
½ tsp ground black pepper
½ tsp. kosher salt (or to taste)

Method

Set your EGG for indirect cooking with a convEGGtor at 375°F/191°C.

Mix all of the blue cheese dressing ingredients together until smooth. Set aside.

Remove the short stem and leaves from the bottom of the cauliflower, leaving a hole inside the cauliflower. Coat the entire cauliflower with olive oil; turn it over and drizzle a little oil inside as well. Leave it upside down and sprinkle ½ tbsp. minced garlic inside of the cauliflower.

Add the Nashville Hot Seasoning and remaining ½ tbsp. minced garlic to the melted butter and mix until uniform. Drizzle some of the butter mix into the inside of the cauliflower, flip it over put into a drip pan and then coat the outside with the mixture (reserve about ¼ cup of the sauce), making sure you keep the sauce well-mixed.

Roast on the EGG for 30-40 minutes, checking with a skewer for tenderness. Occasionally spoon the remaining melted butter onto the cauliflower throughout the cook. Remove from the EGG once tender. Cut or pull apart and serve with blue cheese dip.

