



CRAWFISH & CORN *Beignets*

INGREDIENTS

BEIGNETS

- 4 cups vegetable oil
- 3 cups all-purpose flour
- 2 cups whole milk
- 1 tablespoon baking powder
- 1 tablespoon Creole seasoning
- 1 tablespoon minced garlic
- 1 teaspoon thyme
- 1 teaspoon hot sauce
- 1 teaspoon salt
- 1 pound cooked crawfish tails, coarsely chopped
- 1 cup fresh cut corn
- ¼ cup minced parsley
- ¼ cup chopped green onion



REMOULADE SAUCE

- 1 cup mayonnaise
- ½ cup sliced green onions
- 1 tablespoon chopped fresh parsley
- 3 tablespoons Creole mustard
- 1 teaspoon paprika
- 1 tablespoon lemon juice
- 2 teaspoons lemon zest
- ½ teaspoon ground Cayenne pepper
- Salt and pepper to taste

DIRECTIONS

In a large pot, heat oil over medium heat until temperature reaches 350° on a deep-fry thermometer. In a large bowl stir together flour, milk, baking powder, Creole seasoning, garlic, thyme, hot sauce, and salt until a batter is formed. Stir in crawfish, corn, parsley, and green onion. In batches, carefully drop batter by ¼ cupfuls into oil. Cook until balls float to the top of oil. Turn and cook for an additional 5 minutes or until browned. Drain on paper towels, and serve warm.



In a mixing bowl, add all the ingredients and mix. The sauce can be stored refrigerated in an airtight container for a few days.

*By Chef Jeremy
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Serves 8