

French Quarter Beignets

Prep Time: 15 min **Level:** Easy **Serves:** about 3 dozen
Inactive Prep Time: 2 hr 0 min
Cook Time: 15 min

Ingredients

1 1/2 cups lukewarm water
1/2 cup granulated sugar
1 envelope active dry yeast
2 eggs, slightly beaten
1 1/4 teaspoons salt
1 cup evaporated milk
7 cups bread flour
1/4 cup shortening
Nonstick spray
Oil, for deep-frying
3 cups confectioners' sugar

Directions

Mix water, sugar, and yeast in a large bowl and let sit for 10 minutes.

In another bowl, beat the eggs, salt and evaporated milk together. Mix egg mixture to the yeast mixture. In a separate bowl, measure out the bread flour. Add 3 cups of the flour to the yeast mixture and stir to combine. Add the shortening and continue to stir while adding the remaining flour. Remove dough from the bowl, place onto a lightly floured surface and knead until smooth. Spray a large bowl with nonstick spray. Put dough into the bowl and cover with plastic wrap or a towel. Let rise in a warm place for at least 2 hours.

Preheat oil in a deep-fryer to 350 degrees F.

Add the confectioners' sugar to a paper or plastic bag and set aside.

Roll the dough out to about 1/4-inch thickness and cut into 1-inch squares. Deep-fry, flipping constantly, until they become a golden color. After beignets are fried, drain them for a few seconds on paper towels, and then toss them into the bag of confectioners' sugar. Hold bag closed and shake to coat evenly.

Cajun-Crusted Snapper Fillets

Prep Time: 10 Minutes **Ready In:** 16 Minutes
Cook Time: 6 Minutes **Servings:** 4

"Fresh snapper fillets are breaded with buttermilk and seasoned Cajun breadcrumbs for this quick, and delicious dish."

INGREDIENTS:

1 1/2 cups dry bread crumbs
1 1/2 teaspoons Cajun seasoning
salt to taste
2 eggs
1 cup buttermilk
1 1/2 pounds red snapper fillets, bones removed
1 cup flour
vegetable oil as needed

DIRECTIONS:

1. Toss together bread crumbs, Cajun seasoning, and salt in a bowl. In a separate bowl, beat the eggs with the buttermilk. Toss the fish with the flour, shake off the excess, and dip into the egg. Shake off excess egg, and press into breadcrumb mixture. Set aside.
2. Heat about 1/8 inch of oil in a heavy bottomed skillet over medium-high heat. Cook for 3 to 5 minutes per side until the fish flakes easily and has browned nicely.