

Blue Crab Beignets

(Makes 48 beignets)

Ingredients f. Crab mixture:

½ small Shallot, finely chopped
8 oz fresh Blue or other lump Crab meat, picked over
1/3 cup + 1 tbsp Mascarpone
1 tbsp finely chopped fresh Chives
Kosher Salt

Directions:

Combine shallot, crab meat, mascarpone, and chives in a medium bowl.
Season with salt.
Gently fold to combine.
Form into small balls (no more than 2 tsp), cover and refrigerate for up to 4 hours.

Ingredients f. Batter:

Vegetable Oil (for frying; about 4 cups)
1 cup all-purpose Flour
1/3 cup Cornstarch
1 tbsp Baking Powder
1 tsp + kosher Salt
1 cup Amber Lager

Special equipment: A deep-fry thermometer

Directions:

Whisk flour, cornstarch, baking powder, and 1 tsp salt in a large bowl.
Gradually whisk in beer, just to blend (batter will be thick).
Pour oil into a large saucepan fitted with a deep-fry thermometer to a depth of 6". Heat oil over medium-high heat until thermometer registers 375°F.
Working in batches of about 4 and returning oil to 375°F between batches, drop preformed crab balls into batter.
Using a fork, toss to coat and lift from batter, letting excess drip back into bowl.
Carefully lower beignets into oil.
Fry, turning occasionally, until crisp and deep golden brown, about 4 minutes.
Transfer to a paper towel-lined plate.
Season with salt.
Serve with remoulade.

Remoulade Sauce à la New Orleans

Ingredients:

- 1 cup Mayonnaise
- ¼ cup Chili sauce
- 2 tbsp Creole Mustard
- 2 tbsp extra-virgin Olive Oil
- 1 tbsp Louisiana-style hot sauce, or to taste
- 2 tbsp fresh Lemon juice
- 1 tsp Worcestershire sauce
- 4 medium Scallions, chopped
- 2 tbsp chopped fresh Parsley
- 2 tbsp chopped green Olives
- 2 tbsp minced Celery
- 1 clove Garlic, minced
- ½ tsp Chili powder
- 1 tsp Salt, or to taste
- ½ tsp ground black Pepper
- 1 tsp Capers, chopped (optional)

Directions:

Mix together mayonnaise, chili sauce, mustard, olive oil, hot sauce, lemon juice, and Worcestershire sauce.
Stir in scallions, parsley, olives, celery, capers, and garlic.
Season with chili powder, and salt and pepper.
Cover, and refrigerate.