



Louisiana Crawfish & Mirliton Beignets

1 lb	Louisiana Crawfish Tail Meat
2 ea	Mirlitons (small diced)
2 ea	Idaho Potatoes (peeled, boiled & mashed)
to taste	Salt & Pepper
1 tsp	Tabasco Hot Sauce
1 box	Beignet Mix
32 oz	Cooking Oil
¼ cup	Powered Sugar

To Prepare:

In a mixing bowl combine the crawfish, mirliton, Tabasco and potatoes together. Mix thoroughly and season to taste with salt and pepper. Roll individual servings of the mixture into quarter size balls.

Prepare the beignet mix according to the directions on the box.

Heat the oil in a medium sauce pot to 350° F.

Dip the crawfish balls into the beignet batter and cook until golden brown.

Dust with powdered sugar and Serve.