

BEIGNETS

fluffy fried doughnuts

Chef Clayton Allen, Soter Vineyards

2 C. Milk

1/2 Oz. active dry yeast

1/2 C. Sugar

4 ea. Eggs

4 Oz. Butter, melted

2 tsp. Salt

6 C. AP Flour

Heat milk slightly so it reaches about 100 degrees Fahrenheit. Add yeast to milk and let sit for 5 minutes. Pour milk and yeast into a bowl and add sugar, eggs, and melted butter. Mix until smooth. Next add flour and salt. Knead for 10 minutes. Dough should be a little slack and tacky. Proof in a warm spot for about 40 minutes. Punch the dough down, let it sit for 15 minutes. For traditional beignets, cover a work space in flour, and pour dough onto it. Lightly dust the top surface with flour and roll out to about one inch thick with a rolling pin. Cut squares with a pizza cutter and fry about 2 minutes on each side.

Serve with jam, whipped cheese or your favorite dip! These are not too sweet so they can pair with something either sweet or savory. Try dusting in powdered sugar or grated Parmesan.