

★ **RECIPE + SHOPPING LIST** ★

Hurricane Bay Beignets.

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| YIELDS 5 dozen | PREP 2 hr 20 min | COOK 15 min | OIL TEMP 365°F | DIFFICULTY Intermediate |
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Beignets are the easiest fried donut. Roll, cut, drop, dust. The HB-4 holds 365°F across 8 squares because the oil mass absorbs the dough drop without crashing. Five dozen for a Sunday porch crowd.

INGREDIENTS

- 1 1/2 cups warm water (110°F)
- 1/2 cup granulated sugar
- 1 packet (2 1/4 tsp) active dry yeast
- 2 large eggs
- 1 tsp kosher salt
- 1 cup evaporated milk
- 7 cups all-purpose flour
- 1/4 cup vegetable shortening
- 4 gallons peanut oil
- 2 cups powdered sugar (for dusting)

WALMART SHOPPING LIST PINNED

- Fleischmann's Yeast 3-pack
Baking aisle
- Great Value Granulated Sugar, 4 lb
Baking aisle
- Great Value Large Eggs, 1 dozen
Dairy
- Morton Kosher Salt, 16 oz
Spice rack
- Carnation Evaporated Milk, 12 oz
Baking aisle
- Gold Medal AP Flour, 5 lb
Baking aisle
- Crisco Shortening, 16 oz
Baking aisle
- Great Value Powdered Sugar, 2 lb
Baking aisle
- Member's Mark Peanut Oil, 35 lb
Sam's Club · fills the HB-4
- Community Coffee Chicory, 12 oz (optional)
Coffee aisle

METHOD

1. BLOOM THE YEAST.

In the bowl of a stand mixer, stir the warm water, granulated sugar, and yeast. Let sit 10 minutes until foamy. If it doesn't foam, the yeast is dead and you start over.

2. BUILD THE DOUGH.

Add the eggs, salt, and evaporated milk to the bloomed yeast. Beat in 4 cups of the flour at low speed. Add the shortening, then the remaining 3 cups flour, beating until smooth. The dough will be sticky.

3. RISE COVERED.

Cover the bowl with plastic wrap and let rise at room temperature 2 hours, or refrigerate up to overnight if you are making them for the next morning.

4. ROLL AND CUT.

On a heavily floured surface, roll the dough out to about 1/8-inch thick. Cut into 2 1/2-inch squares with a knife or pizza wheel. Don't worry about reusing scraps, just cut and go.

5. BRING THE HB-4 TO 365°F.

Fill the Hurricane Bay HB-4 with 4 gallons of peanut oil and bring to 365°F. Donuts run a little hotter than chicken, about 12 to 14 minutes from cold.

6. FRY 2 MINUTES A SIDE.

Lower 6 to 8 squares into the basket. They will sink, then puff up and float. Fry 2 minutes on the first side, flip with a slotted spoon, and fry 2 more minutes on the second side. They should be deep golden.

7. DRAIN ON PAPER.

Lift onto a paper-towel-lined sheet pan and let drain 30 seconds. Don't blot, you want the oil that is still on the surface to grab the sugar.

8. BURY IN POWDERED SUGAR.

Dust them heavily with powdered sugar through a sieve while they are still hot. Serve immediately with chicory coffee.

Hurricane Bay HB-4 Notes

★ OIL VOLUME

4 gallons gives you enough depth to fry 6 to 8 beignets at once without them stacking.

★ RECOVERY

60 seconds between batches. Dough is light, the oil rebounds quickly.

★ COATING THICKNESS

None pre-fry. Powdered sugar after.

★ TARGET TEMP

365°F. Donuts need it hotter than savory food because the dough is enriched and needs to puff fast.

★ BASKET CAPACITY

6 to 8 squares per batch. They puff to nearly twice their cut size.

★ OIL REUSE

Donut oil is dedicated. Don't reuse it for savory food, the sugar caramelizes in the oil and turns it sweet.

RECIPE INSPIRED BY: Emeril Lagasse's "Beignets" on Emerils.com. Adapted for the Hurricane Bay HB-4's 4-gallon outdoor capacity.