



# ANDOUILLE SAUSAGE BEIGNETS

SERVINGS: 6

ACTIVE TIME: 30 mins

TOTAL TIME: 45 mins

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While the classic beignets in New Orleans are sweet, these Andouille Sausage Beignets will bring out the ragin' cajun in all of us. Smoky chunks of creole sausage are paired with peppers and cheddar cheese, battered up and then fried to perfection. Serve them up hot with some remoulade sauce and let your mind wander down to Nawlins. Turn up the zydeco, baby – it's time to boogie!

## Ingredients

- > 8 oz. andouille sausage
- > 1/2 cup diced red bell pepper
- > 2 scallions
- > 2 tablespoons pickled jalapeños, minced
- > 1 1/2 teaspoons salt
- > 1/2 teaspoon Worcestershire sauce
- > 1/2 teaspoon hot sauce
- > 1 1/2 cups all-purpose flour, divided
- > 3/4 cup cornmeal, divided
- > 1/2 teaspoon baking powder
- > 1/4 teaspoon cayenne pepper
- > 1/3 cup whole milk
- > 2 large eggs
- > 1/2 cup cheddar cheese
- > 2 tablespoons cajun seasoning
- > Vegetable oil, for deep-frying
- > Remoulade sauce, for serving

## Directions

1. To make Andouille Sausage Beignets, begin by removing the casing from the andouille sausages if they have them. Use your fingers to crumble the sausage into small chunks or finely chop. You don't want them to be too big or they will make it hard to form the beignets later. In a large skillet over medium heat, brown the sausage for 6 to 8 minutes. Use a slotted spoon to transfer sausage crumbles to a plate lined with paper towels and let cool.
2. While the sausage is cooling, finely chop the bell pepper, green onions and pickled jalapeños. Transfer the veggies to a small mixing bowl and toss with the salt, Worcestershire sauce, hot sauce and a crack or two of black pepper. Set aside for the moment.
3. In a large mixing bowl, whisk together a cup of the flour and a 1/4 cup of the cornmeal along with the baking powder and cayenne pepper. Whisk together the milk and eggs in a small bowl and then add to the flour mixture. Stir to combine. Fold in the cooled sausage, pepper mixture and the cheddar cheese. Cover with plastic wrap and let the batter rest in the refrigerator for 15 minutes.

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## Shopping List

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| <input type="checkbox"/> 8 oz. andouille sausage | <input type="checkbox"/> hot sauce         | <input type="checkbox"/> 1/3 cup whole milk             |
| <input type="checkbox"/> small red bell pepper   | <input type="checkbox"/> all-purpose flour | <input type="checkbox"/> 2 large eggs                   |
| <input type="checkbox"/> 2 scallions             | <input type="checkbox"/> cornmeal          | <input type="checkbox"/> cheddar cheese                 |
| <input type="checkbox"/> pickled jalapeños       | <input type="checkbox"/> baking powder     | <input type="checkbox"/> cajun seasoning                |
| <input type="checkbox"/> Worcestershire sauce    | <input type="checkbox"/> cayenne pepper    | <input type="checkbox"/> Vegetable oil, for deep-frying |

4. Meanwhile, combine the remaining flour and cornmeal together along with the cajun seasoning on a large plate. Season with a little bit of salt and pepper. Use a large spoon or small ice cream scoop to make balls out of the batter, about two tablespoons each. You will get around 12 beignets when all said and done. Dredge the beignets in the flour mixture and transfer to a plate.
5. Put enough fry oil into a dutch oven or skillet to come up about two inches on the sides. Bring the oil up to 350 degrees over medium heat. Working in batches, fry the andouille sausage beignets for about two minutes per side, or until they are a deep golden brown. Use a slotted spoon or spider to transfer the cooked beignets to a plate lined with paper towels. Repeat until all beignets are cooked.
6. Serve the Andouille Sausage Beignets hot with your dipping sauce of choice. Remoulade (pictured), ranch dressing, cajun mustard or cocktail sauce would all be great.



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