



Abaco's Bar and Grill Crawfish Fritters

1 1/3 – 1 1/2 cups AP Flour
2 tsp baking powder
1 tsp Salt
1/4 tsp Cayenne Pepper
2 tsp Brown Sugar
1 Tbs Potato Starch

1/4 - 1/2 Cup Grated Sweet Onion, 1/2 an onion
1/4 - 1/2 Cup Grated Celery, about 3 stalks

Lemon Zest
Fresh Thyme Leaves, bruise before adding
1 egg, beaten
1/3 Cup Evaporated Milk
1/3 Cup Water

1 1/2 - 2 Cups of crawfish meat^{*~*}, cooked and chopped



Sift together dry ingredients.

Combine evaporated milk, water, egg, juice & zest, thyme, grated onion & celery. Whisk together until combined. Add the crawfish and combine with a spoon.

Add crawfish mixture to dry ingredients and create a fairly thick batter. *It should not stay its shape in a spoon.*

Drop a tablespoon full of batter into hot deep fat or oil, 340°F and cook until browned, 3-5 minutes, turning the fritter over halfway thru.

Serve with your choice of dipping sauce: Abaco's Bar and Grill Sweet Scotch Bonnet Chili Sauce

^{*~*} Bring salted water to a boil and then add the crayfish tails. Cook for 1 minute per ounce. Remove from the heat, drain and run cold water over the tails to stop the cooking. Remove the meat from the shells and chop .