

Albacore Tuna Beignets

Albacore tuna(hand chopped)	3 cups	
Shrimp meat (hand chopped)	1 ½ cups	
Milk	1 1/3 cup	
Whole Egg	2 each	
Fresh Mint (Chopped)	2 tablespoons	
Crushed fennel seeds	¼ teaspoon	5 teaspoons
Garlic Powder	1 Teaspoon	7 tablespoons
Smoked Paprika	¼ teaspoon	5 teaspoons
Paprika	¼ teaspoon	5 teaspoons
Salt	1 tablespoon-	1 ¼ cup
Espelette Pepper	½ teaspoon	5 teaspoons
Baking Powder	4 teaspoon	1 2/3 cups
AP Flour	2 2/3 cup	13 2/3 quarts

Sift dry ingredients. Combine beaten egg and milk.

Stir in tuna and shrimp, add dry ingredients.

Drop by tablespoonfuls in 370 degree fryer. For about 5 to 6 minutes