

Crawfish and Andouille Calas

By Chef Jeremy Langlois

INGREDIENTS

- 1 tablespoon vegetable oil, plus more for frying
- 1 cup finely chopped andouille sausage (about ⅛-inch pieces)
- ⅓ cup all-purpose flour
- 3 tablespoons sugar
- 2 teaspoons baking powder
- ½ teaspoon kosher salt
- ½ teaspoon Creole seasoning, plus more for garnish
- 2 cups cooked long-grain rice
- 1 cup roughly crawfish tails (about 6 ounces)
- ¼ cup finely chopped green onion
- 2 large eggs, lightly beaten
- Hot sauce, to serve



DIRECTIONS

In a large skillet, heat oil over medium heat. Add andouille; cook, stirring occasionally, until lightly browned, 5 to 7 minutes. Remove from skillet, and let drain on paper towels. In a large Dutch oven, pour oil to a depth of 2½ inches, and heat over medium heat until a deep-fry thermometer registers 360°.

Meanwhile, in a large bowl, combine flour, sugar, baking powder, salt, and Creole seasoning.

Add andouille, rice, crawfish, green onion, and eggs, stirring until just combined.

Using a 1-tablespoon spring-loaded scoop or 2 greased spoons, carefully drop tablespoons of mixture into hot oil. Fry, turning occasionally, until golden brown, 3 to 4 minutes. Remove from oil, and let drain on paper towels. Serve immediately with hot sauce. While still hot, garnish with more Creole seasoning, if desired.