



Beignet's with Blackberry-Ginger reduction

Beignet Ingredients

1/2 cup boiling water	2 tbsp. unsalted butter
1/4 cup sugar	1/2 tsp. salt
1/3 whole milk	1/2 pkg. yeast
1/4 cup warm water	2 eggs, beaten
3 3/4 cups sifted flour	Powdered sugar, for dusting

Directions: Pour boiling water over butter, sugar and salt. Add milk.

Let stand until warm. Dissolve yeast in warm water. Add to milk mixture with the beaten egg. Stir in 2 cups flour. Beat. Add enough flour to make a soft dough. Cover with waxed paper and a cloth; chill until ready to use. Roll dough to 1/4 inch thickness. Do not let dough rise before frying. Cut into squares and fry a few at a time in deep hot fat at 360 degrees. Brown; turn and brown on other side. Drain; sprinkle with powdered sugar. Makes around two dozen.

For The Aged Blackberry-Ginger Balsamic Reduction

1 cup Blackberry-Ginger Balsamic (any fruit balsamic vinegar can be used)

Directions

In a medium saucepan over low heat, slowly reduce the balsamic vinegar by 50%. You should have 1/2 cup. Allow to cool to room temperature which will thicken it further. Serve with warm beignets.