**Corn and Shrimp Beignets**

Yield 24 Beignets

Notes: Total cooking time (excluding prep) is 45 minutes. Although these crisp fritters are wonderful fresh out of the pan, they can also be cooled, stored frozen in an airtight container and popped in a hot oven to warm and refresh.

 Vegetable oil, for frying

2 cups all-purpose flour

½ teaspoon ground cayenne

1 teaspoon baking powder

¼ teaspoon baking soda

¾ teaspoon kosher salt plus more if needed

1 whole lemon

¼ cup thinly sliced chives

1 cup fresh corn kernels (from 2 ears corn)

6 ounces peeled and deveined shrimp, coarsely chopped

1 ¼ cups seltzer water

¼ cup sour cream

 tartar sauce with cayenne to taste, for dipping (optional)

Line a sheet pan with a wire rack. Preheat oven to 250-degrees to keep beignets warm. Fill a deep, medium saucepan with oil to a depth of 3 inches. Heat to 350 degrees.

While the oil heats, whisk the flour, ground cayenne, baking powder, baking soda and salt in a medium bowl. Zest the lemon right into the bowl. To the bowl, add the chives, corn and shrimp. Stir to combine. Pour in the seltzer and stir until just combined. Fold in the sour cream until just incorporated.

Once a deep-fry or candy thermometer reads 350 degrees, the oil is ready. Working in batches to avoid crowding the pan, carefully drop tablespoons of the batter into the hot oil and fry, turning frequently, until golden brown, about 5 minutes. Maintain the temperature of the oil while frying.

Transfer the beignets to the paper towels to absorb excess oil and then to the wire rack in the oven to keep warm.

Serve the beignets warm with a sauce for dipping, Sprinkle the beignets with a little salt, if you like.