Akara

FOODSERVICE

SERVING SIZE: **24**

Ingredients

- 2 1/2 pounds All-Purpose Flour
- 1 ounce Sugar
- 1 ounce Salt
- 1 1/8 pint Eggs
- 1 quart Milk
- 1 7/8 fluid ounces Canola Oil
- 12 cups **Furmano's Black-Eyed Peas**, Drained & Pureed
- 3 3/4 cups Diced Onion

In This Recipe



Blackeye Peas

Preparation

1. In a large bowl, combine Flour, Sugar, and Salt. Mix to blend.
2. In a separate bowl, whisk together Eggs, Milk, and Canola Oil.
3. Slowly pour the wet ingredients into the dry ingredients. Mix to incorporate together. Once blended stop mixing. Refrigerate for 30 minutes before using
4. Heat frying oil to 375*
5. Just before cooking time, mix Furmano's Black-Eyed Peas and Onions into batter.
6. Using a scoop or spoon, drop batter into oil and fry until golden brown. Size should be determined by need. Serve with hot sauce.

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