

Hush Puppies with Fresh Corn

Makes 3 dozen

This is a southern dish that most people associate with fish. I've used it successfully as a hors d'oeuvre at an outdoor picnic where I set up the deep fryer on a table and served them as people arrived. They are best served hot from the deep fryer. I combined the concepts used in Cooks Illustrated fresh cornbread recipe with a recipe my son-in-law used for his daughter's high school graduation party in Huntsville Alabama. Many of our friends in Michigan had never had a fresh hush puppy and they ate them as fast as I could make them. The name derives from the practice of throwing some fresh fried batter to the dogs to keep them quiet 😊



Ingredients:

- 1 cup flour
- 1 1/3 cup cornmeal
- 2 Tbsp. sugar
- 1 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1 1/4 tsp. salt
- 1/2 tsp. black pepper
- 3 ears of fresh sweet corn or one 15 oz. can
- 6 Tbsp. unsalted butter, divided
- 3 eggs divided
- 1/2 cup buttermilk
- Half a small onion (1/4 cup minced)
- 1 can Rotel* diced tomatoes with green chilies-hot
- Vegetable Oil for deep frying

Equipment

- Blender or food processor
- Deep fryer
- Thermometer for oil
- Serving bowl lined with paper towel

*Rotel is a brand of diced tomatoes with green chiles

Hush Puppies:

☑	Directions	Time (min)	
	Heat oil to 365 degrees. Measure with thermometer and monitor.		
	Stir together dry ingredients	2	15 min
	Cut corn kernels from cob	5	
	Process corn in a blender or food processor	2	
	Transfer corn to the sauce pan. Cook over medium heat stirring frequently	8	
	Remove corn from heat. Cut 5 Tbsp. butter into the corn and stir to melt	2	
	Add buttermilk. Add two eggs plus yolk from the third. Discard or store third egg white. Whisk to incorporate	1	
	Add minced onion and diced tomatoes to corn mixture	2	
	Add corn to dry ingredients. Fold with spatula to combine.	1	
	Adjust thickness of batter. Add flour to thicken or buttermilk to thin. Should make a batter that can be dipped by a spoon that will hold together when dropped into hot oil.	1	
	Dip spoon in water. Use spoon to transfer batter to hot oil to make bite-size hush puppies.	1	
	When deep brown, remove from oil with a slotted spoon. Place in bowl lined with a paper towel. Cut one in half to assure the middle is done. Repeat until all the dough is fried.	20	
	Total	46	