

CHEF'S CORNER

WITH CHEF AMELIA

HUSHPUPIES

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

These are delicious and super easy to make. Be careful though, this recipe makes way too many hushpuppies for two people!

INGREDIENTS:

- 4 cups self rising cornbread mix
- 1 large egg
- 1 1/4 cup of milk
- 1/2 yellow onion, diced
- 3/4 cup corn kernels
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon granulated garlic
- Salt, for finishing
- Vegetable oil, for frying



INSTRUCTIONS:

1. Mix all ingredients in a large bowl and refrigerate for 30 minutes.
2. While your batter is chilling, heat your oil to 325 degrees. I used a cast iron skillet to fry in, but you can use whatever your preferred frying method. Make sure it's at least 2 inches deep!
3. Take your batter and form it into golf ball sized balls. I like to do one at a time, as they're going into the hot oil.
4. Fry for about 5 minutes, flipping them over halfway through. If you're concerned about doneness, you can break one open and check. I made mine a little too large and ended up baking them after I fried them to finish the cooking process. It took about 10 minutes in a 350 degree oven to get these larger ones fully cooked. This tip also works for frying chicken! I always fry mine until it's the color I want, and then finish them in the oven to make sure they're fully cooked.
5. After they're finished frying, drain them on a paper towel and give them a generous sprinkle of salt. I like my hushpuppies with melted butter, but these would also be amazing with honey butter or a roasted red pepper aioli.