



HUSHPUPPIES + HONEY BUTTER

 35 minutes

Meal Difficulty

 makes 2 dozen



COOKING DIRECTIONS

HUSHPUPPIES

- 1 In a large bowl, whisk together cornmeal, flour, baking soda, baking powder, cayenne, salt and sugar.
- 2 Using a box grater, grate the frozen butter directly into the bowl of dry ingredients. Add jalapeno and fold to combine.
- 3 In a separate bowl, whisk together buttermilk and egg. Gently fold into the dry ingredients, careful not to overmix.
- 4 Add oil to Dutch Oven and heat over medium until a thermometer reaches 350°F.
- 5 Using two spoons or a small ice cream scoop, carefully drop hushpuppies into hot oil by the heaping tablespoon. Fry until deep golden brown in color, turning frequently, about 90 seconds. Season with salt and serve immediately with softened Honey Butter.

HONEY BUTTER

- 6 In a small bowl, stir together softened butter, honey, and salt. Serve at room temperature.

INGREDIENTS

HUSHPUPPIES

1 1/2 c (7 oz) fine stone-ground yellow cornmeal, such as Geechie boy mill

2/3 c all-purpose flour

1 tsp baking soda

2 tsp baking powder

pinch (1/8 tsp) cayenne

2 tbsp sugar

4 tbsp frozen unsalted butter

1/4 c finely diced jalapeno

1 egg

1 1/2 c cold buttermilk

6 c peanut oil, or canola oil, for frying

HONEY BUTTER

1 stick unsalted butter, softened at room temp

1 tbsp honey

1/2 tsp kosher salt