



Hush Your Mouth Puppies with Honey Mustard Sauce

Yields: 8 Servings

Total Time: 30 Minutes

Rock, country, hip-hop, they all got some deep Southern roots, so we deep fryin' up some good ol' hushpuppies, baby. These little golden nuggets of crunchy and fluffy goodness give you the fuel to keep on rockin' in the free world. They ain't free, but they ain't expensive neither. We mix ours up with some serrano peppers for the heat, some shredded mushrooms and onions (for moisture and texture), paprika, and some elbow grease. The combo of cornmeal, flour, and buttermilk gives these things such a great flavor; they're hard to top. But we got a sauce for topping (actually for dipping), that really sends it. Whether you're spinnin' vinyls to make the crowd jump, or you're kicking the whammy bar to make the guitar whine, you better put some mustard on it, so we got a dynamite honey mustard sauce that brings a tangy sweetness that harmonizes perfectly with them golden brown hush puppies.

Ingredients

- 6+ C oil for frying (vegetable or canola oil, keep this whole thing vegetarian)
- 1 C yellow cornmeal
- $\frac{2}{3}$ C all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- $\frac{1}{4}$ tsp baking soda
- 1 large egg, lightly beaten (but not over-beaten)
- 1 $\frac{1}{4}$ C buttermilk
- 1 tsp paprika
- 1 $\frac{1}{2}$ Tbsp of de-seeded, de-ribbed, and then finely diced serrano peppers
- 1 $\frac{1}{2}$ Tbsp of shredded Vidalia onion
- 1 Tbsp of finely shredded shitake mushrooms
- 1 Tbsp of finely grated Parmesan cheese
- Honey mustard dipping sauce (ingredients/directions below)
- Dash of hot sauce



Ingredients for Honey Mustard

- ½ C mayo
- 2 ½ Tbsp honey
- 2 Tbsp classic yellow mustard
- 1 Tbsp dijon mustard
- ½ Tbsp lemon juice
- ½ tsp granulated garlic

Directions for Honey Mustard Sauce

- Mix all the ingredients in a glass bowl
- Cover and refrigerate for at least twenty minutes

Directions Overall

- In a big, deep pot (like a turkey fryer), heat the oil to 350 degrees
- In one mixing bowl, mix all the dry ingredients (cornmeal, flour, salt, baking powder, baking soda)
- In another mixing bowl, whisk the egg, buttermilk, onion, mushrooms, and pepper together
- Pour the liquid mix into the dry one and mix until it is just mixed, don't overmix it, it's gotta be thick to hold the shape (and we love 'em thick)
- In small batches, drop a few spoonfuls of batter into the oil, and fry 'em for 2 or 3 minutes, until they are good and golden brown
- Drain 'em on paper towels
- Serve 'em right away with that honey mustard sauce
- Turn things up (both the amp and this awesome starch)