



HUSH PUPPIES
with
CHIPOTLE CREAM

Trefethen

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INGREDIENTS

1 cup yellow cornmeal
½ cup all-purpose flour
1½ tsp baking powder
½ tsp salt
¼ tsp fresh-ground black pepper
1 small onion, finely chopped & sautéed golden brown
1 red pepper, roasted & chopped, seeds removed
1 Tbsp chopped parsley
1 large egg, room temperature, lightly beaten
½ cup whole milk
oil for deep-fat frying
1 cup Greek yogurt
1 Tbsp chipotle hot sauce
juice from half of a lime

PROCEDURE

1. In a large bowl, combine the cornmeal, flour, baking powder, salt, red pepper, onions, pepper, and parsley. In a separate bowl, whisk the egg and milk together, then add to dry ingredients until just combined. Mixture should resemble a thick batter.
2. In a cast-iron Dutch oven heat oil to 365F. Drop batter by tablespoonfuls into oil. Fry until golden brown, 2 to 2-1/2 minutes. Drain on paper towels.
3. For chipotle cream, place Greek yogurt, chipotle hot sauce, and lime juice a small bowl and whisk until well combined. Add salt to taste.
4. Place Hush Puppies onto your favorite plate and serve with chipotle cream. Enjoy!

TREFETHEN WINE PAIRING

Dragon's Tooth: Rich, yet fresh and bright, this wine is incredibly enchanting. The nose features intense aromas of dark brambly fruit and layers of cinnamon, violet and vanilla. Balanced and supple on the palate, the finish is mouthwateringly smooth.