



Cheesy Canadian Hushpuppies

Makes 4 to servings (about 2 per serving)

INGREDIENTS	QUANTITY	PROCEDURE
Yellow Cornmeal	1 ½ cups	Use self-rising yellow cornmeal
Flour	1 cup	Use self-rising flour or all purpose
Sugar	¼ cup	
Eggs	2 large	
Jalapeno pepper	1	Seeded and chopped or 2 tsp. of ground cayenne pepper
Butter milk	½ cup	Or any liquid except water
Red onion	2 tablespoon	minced
Garlic	1 large	minced
Red bell pepper	2 tablespoons	Minced
Smoke Canadian Bacon	½ cup	Diced
Cajun Seasoning	2 tsp.	Your favorite creole or Cajun seasoning
Kosher salt	1 tsp.	
Baking powder	1 tablespoon	
2 Year Old Cheddar	½ cup	
Oil for Deep frying		Canola or peanut oil, vegetable oil works as well

Directions

1. Mix cornmeal, sugar, Cajun seasonings, baking powder, and flour in large bowl.
2. In a separate bowl add the eggs, first and whisk lightly, then the buttermilk, onion, bell pepper, Canadian bacon, garlic and chopped jalapenos and mix well.
3. Work into the dry mixture until well incorporated. Then fold in the cheese.
4. With a melon scoop, drop by scoopfuls into hot oil, or in a cast iron skillet. Deep fry until golden brown at a stead 350 degrees. This should only take about 2 minutes or so. Drain on paper towels. Serve with seafood on the side.

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