



GREEN CHILE HAM HUSH PUPPIES

NOTHING STARTS THE PARTY QUITE LIKE THESE PUPPIES. CRISPY OUTSIDE, FLUFFY INSIDE, AND PERFECTLY BITE SIZED, THEY MAKE FOR A GREAT APPETIZER. DON'T FORGET THE CHIPOTLE HONEY MUSTARD!

PREP TIME:

20 MIN

COOK TIME:

4 MIN

TOTAL TIME:

24 MIN

SERVES:

14 PEOPLE

INGREDIENTS

- 1 1/2 cup diced Frick's ham
- 6 cups vegetable oil for frying
- 1/2 cup yellow mustard
- 1/4 cup honey
- 2 Tablespoons mayonnaise
- 2 Tablespoons pureed chipotle chilies in adobo sauce
- 2 cups flour
- 1/2 cup cornmeal
- 2 1/2 teaspoons baking powder
- 6 Tablespoons sugar
- 1 teaspoon garlic salt
- 1/4 teaspoon baking soda
- 1 1/2 cup buttermilk
- 2 large eggs
- 2 Tablespoons sliced green onion
- 1/2 cup chopped canned green chiles

INSTRUCTIONS

In an electric fryer or large high sided skillet fitted with a candy thermometer, bring the oil up to 375 degrees over medium high heat.

In a small mixing bowl whisk together the yellow mustard, honey, mayonnaise and pureed chipotles. Place in the fridge to chill.

In a small mixing bowl whisk together the flour, cornmeal, baking powder, sugar, garlic salt and baking soda. In a separate large mixing bowl, whisk together the buttermilk and eggs. Add the sliced green onion, diced ham, chopped green chiles and the flour mixture and stir until just combined.

Once the oil is hot, using a small cookie scoop carefully drop balls of batter into the oil. Fry for about 4 minutes, turning halfway through, until golden brown and cooked through. Transfer to a paper towel lined cookie sheet and allow to drain. Serve immediately with the chilled dip.

Makes 28 hush puppies

A Lauren Wyler of Fleur De-Lectable creation

• FAMILY OWNED FOR FIVE GENERATIONS •

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