

WILD MUSHROOM- SMOKED CORN HUSHPUPIES



Yield: 30 -1 oz Hushpuppies

Unit	Ingredient
1 Cup	Self-Raising White Corn Meal
1-1/2 Cups	All-Purpose Flour
2 Tsp	Baking Powder
1/4 Tbsp	Granulated Garlic
3 Tsp.	Sugar, Granulated
1 Tsp.	Salt, Kosher
1 Tsp.	Pepper, Black, Table-Grind
8 Ounces	Buttermilk
2 Ea	Eggs, Lightly Beaten
1/2 Cup	Scallions, Chopped
1 Cup	Smoked Corn
2 Cups	Mushrooms, Quartered, Blanch, Roasted, Drained
4 Ounces	Pepper, Red Bell, Seeds and Membrane Removed, Small Diced, Sautéed, Chilled

Smoked Corn Ingredients

2 Cups	Apple-Wood chips
2 Tbsp.	Olive Oil
4 to 6 Ears	Corn, Fresh, On-the-Cob

Roasted Mushroom Ingredients

2 Lbs.	Crimini Mushrooms, Stems Removed, Washed, Caps cut into quarters
3 Tbsp.	Olive Oil
1 Tsp.	Salt, Kosher
1 Tsp.	Pepper, Black, Table-Grind

Smoked Corn Preparation

- Peel husk from ears of corn and remove all silk.
- Soak approximately 2 cups of apple wood chips in water for 30 minutes.
- Drain wood chips and place piled in the center of a range top smoker.
- Place shucked ears of corn in a perforated pan, place perforated pan over pan containing wood chips.
- Loosely cover smoker with aluminum foil that has been pierced several times with a wood skewer to allow air to circulate.

- Place smoking apparatus over low flame with wood chips located directly over the flame.
- Smoke corn on low heat for approximately 30 minutes, turn corn half way through the smoking process.
- Remove smoked corn from the smoker, brush each ear with olive oil, wrap each ear in aluminum foil and roast in 350 degree oven for 20 minutes. Remove corn from oven, allow corn to cool.
- Remove foil from corn, cut corn kernels from husk.

Roasted Mushrooms Preparation

- Wash mushrooms, remove stems and cut mushroom caps into quarters.
- Place quartered mushroom cap in a large bowl, drizzle with olive oil, season with salt and pepper, toss to insure evenly coated with olive oil and seasoning.
- Arrange mushrooms on baking tray, place in oven pre-heated to 350 degrees.
- Roast mushrooms until they are fairly dry and caramelized, turn mushrooms frequently.
- Remove mushrooms and allow to cool before adding to the hushpuppy batter.

Batter Preparation

- Combine first seven ingredients in a large bowl.
- Combine eggs and buttermilk in a second bowl, whisk.
- Fold egg-milk mixture into dry ingredients to form a thick batter.
- Fold scallions, smoked corn, mushrooms and sautéed peppers into batter.

Refrigerate until ready for service.

Hushpuppy Preparation:

- Preheat deep fryer to 325 degrees.
- Using a one-ounce scoop carefully drop batter into deep fryer.
- Fry hushpuppies until golden brown, approximately 3 minutes, finish cooking hush-puppies in an oven set at 350 degrees for approximately 6 to 8 minutes

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