

SCHRAMSBERG

# RECIPE

## HUSH PUPPIES WITH REMOULADE

*Recipe by Emily Kaiser,  
Food & Wine Magazine*

PAIR WITH:

BLANC DE BLANCS,  
EXTRA BRUT

### INGREDIENTS

#### HUSH PUPPIES

1 cup coarse yellow cornmeal  
1 cup all-purpose flour  
2 tablespoons sugar  
1 tablespoon baking soda  
2 teaspoons kosher salt  
2 teaspoons dried oregano  
1 teaspoon cayenne pepper  
1/2 teaspoon freshly ground  
black pepper  
3 large eggs, lightly beaten  
3/4 cup milk  
2 scallions, finely chopped  
1 tablespoon vegetable oil, plus  
more for frying

#### REMOULADE

3/4 cup mayonnaise  
2 tablespoons whole-grain  
mustard  
1 tablespoon ketchup  
1 tablespoon cider vinegar  
1 medium shallot, minced  
1 scallion, finely chopped  
Tabasco sauce  
Salt and freshly ground pepper



### PREPERATION

- In a large bowl, whisk the cornmeal with the flour, sugar, baking soda, salt, oregano, cayenne pepper and black pepper.
- In a medium bowl, whisk the eggs with the milk, scallions and the 1 tablespoon of vegetable oil.
- Stir the wet ingredients into the cornmeal mixture until just blended.
- Cover and refrigerate the batter for 1 hour. \*\*
- In a medium bowl, whisk the mayonnaise with the mustard, ketchup, cider vinegar, shallot and scallion.
- Season the remoulade with Tabasco, salt and pepper.
- In a medium saucepan, heat 2 inches of oil to 325°.
- Set a large rack over a baking sheet.
- Drop 6 rounded tablespoons of batter at a time into the hot oil and fry, turning once, until the hush puppies are browned and crisp, about 2 minutes.
- Using a slotted spoon, transfer the hush puppies to the rack to drain.
- Serve the hush puppies hot with the remoulade.

\*\*The hush puppy batter can be refrigerated for up to 1 day. The remoulade can be refrigerated for up to 2 days.