

[B CELLARS
APPETIZER]

Sweet Corn Hushpuppy

with CAJUN REMOULADE SAUCE

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

Ingredients

YIELDS 40-60 

HUSHPUPPIES

- 1 cup cornmeal
- 1 cup flour
- 1/4 cup sugar
- 1/2 tsp baking soda
- 1 tsp salt
- 1/2 green onions (chopped)
- 2 cups raw fresh corn kernels
- 1 egg
- 1 tsp cayenne
- 1/4 cup celery (chopped)
- 1 cup shishito peppers (roasted and chopped)
- 1 1/2 cup buttermilk
- Chives for garnish

CAJUN REMOULADE

- 1 cup mayo (or substitute with vegan mayo)
- 2 Tbsp lemon juice
- 2 Tbsp sweet pickle relish
- 1 Tbsp paprika
- 1 Tbsp B Cellars spice blend #10*
- 1/4 cup dijon mustard
- 1/2 tsp cayenne

find at bcellars.com or at the winery

VEGAN MAYO

- 1 cup cashews (soaked overnight)
- 1 tsp lemon juice
- 1 tsp white wine vinegar
- 1/4 tsp djion
- 1/4 cup water
- 1/2 tsp salt

Pairing Insights

Chef Derick Kuntz loves this appetizer with B Cellars Chardonnay or Sauvignon Blanc. The bright acid in these wines helps to cut through the richness of this fried southern favorite.



[B CELLARS
APPETIZER]



Instructions

VEGAN MAYO

After soaking the cashews overnight, drain using a strainer
Place all ingredients in a blender
Puree until smooth

CAJUN REMOULADE

Put vegan mayo (or regular mayo) into a mixing bowl
Add all other ingredients and mix until fully incorporated

SWEET CORN HUSHPUPIES

Mix all dry ingredients together
Mix all wet ingredients together
Slowly incorporate the wet ingredients into the dry ingredients
using a stand mixer or whisk
Mix until fully incorporated
Heat frying oil to 350°
Drop a large table spoon of batter into fryer
Fry for 3-4 minutes or until golden brown
Let cool and sprinkle with salt
Top with Cajun Remoulade and garnish with chopped chives

