

Recipe from I Will Not Eat Oysters

# MATZA BALL HUSH PUPPIES WITH CURRY MAYO

MAKES 12

## THE THINGS

### MATZA BALL HUSH PUPPIES:

1 packet (75g) matza ball mix (I used Manischewitz brand)  
¼ cup cornmeal  
2 tbsp sugar  
½ tsp baking powder  
1 cob corn  
2 eggs  
¼ cup plus 2 tbsp milk or water  
canola or vegetable oil for frying  
chopped chives, garnish

### CURRY MAYO:

½ cup mayo  
1 tbsp yellow curry paste  
1 tsp white vinegar  
¼ tsp turmeric  
chopped chives, garnish

## THE WAY

### MATZA BALL HUSH PUPPIES MIX:

In a bowl, combining the packet of matza ball mix, cornmeal, sugar, and baking powder. Slice the kernels off of the cob of corn. With the back of your knife, scrape down the cob to release all of the starchy corn pulp. Add the kernels and pulp to the matza mix. In a separate bowl, whisk the eggs and milk together. Pour the egg mixture over the dry corn mix and combine. Set aside to hydrate for 15 minutes. **DO NOT ADD ANY SALT.** The matza ball mix is salty enough.

### CURRY MAYO

Combine the mayo, curry paste, vinegar, and turmeric in a bowl until homogenous. Garnish with chopped chives. Set in the fridge until you're ready to eat.

### FRY THE HUSH PUPPIES

Heat your deep fry oil to 325°F in a Dutch oven or deep fryer. Once the oil comes up to temp, drop the hush puppy batter in by the rounded tablespoonful and fry for 2-3 minutes until golden brown. Move them around to be sure they're browning on all sides. You can keep them warm in a 200°F oven if you're not eating them right away. Garnish with chopped chives and serve with curry mayo! Yum.

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