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Roasted Corn & Red Pepper Hush Puppies with
El Rancho Dressing

BAP-114 Fry Pan Server Caramel
18oz 11 3/8" x 8 1/8" x 1 3/8" 1 doz

B1X-0352 Ramekin, Fluted CA/EG
3 1/2 oz 3 1/4"D 1 5/8"H 4 doz



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Roasted Corn & Red Pepper Hush Puppies:

4 oz All Purpose Flour
1/4 tsp Baking Soda
1/2 oz Unsalted Butter, cut into small pieces
1/4 tsp Fresh Ground Black Pepper
1 tsp Kosher Salt
2 oz Masa Harina (corn masa flour)

2 ea Green Onions, sliced thin
3/4 cup Buttermilk
1 Egg
1/4 cup Red Bell Pepper, finely diced
1 ear Yellow Corn, shucked
2 tsp Olive Oil
pinch Kosher Salt
1 quart Vegetable Oil

Preheat oven to 450°. Rub corn with oil & season with kosher salt. Place in hot oven on cookie sheet & roast for 6 min or until it just starts to brown. Remove & let cool. Cut kernels from cob & set aside. Combine the flour, baking soda, pepper, salt & masa harina. Cut in the butter until the mixture resembles coarse sand. In a separate bowl mix the egg, buttermilk, green onion, corn & red pepper. Combine the wet ingredients with the dry ingredients to form a stiff dough. Let rest for 20 min. Heat vegetable oil in heavy bottom pot on stove until it reaches 350°. Carefully drop small spoonfuls of the dough into the hot oil. Let fry for 2 min, turn over with a fork. Cook 2 min more or until golden brown. Remove from oil, drain on paper towels & season with salt.

Serve warm with El Rancho Dressing.

El Rancho Dressing :

Yield: Makes a little over 1/2 cup of dressing

1/4 cup Mayonnaise
1/4 cup Sour Cream
2 Tbsp Pickled Jalapeño Juice (from 1 small can pickled jalapeños)
1 1/2 tsp Red Wine Vinegar
1/2 tsp Fresh Lemon Juice
1/2 tsp Dry Mustard, such as Colman's
1/2 tsp Sweet Hungarian Paprika
1/2 tsp Kosher Salt
1/4 tsp Onion Powder
1/4 tsp Dill Seed, crushed
1/8 tsp Celery Seed
Freshly Ground Pepper, to taste

Mix all ingredients together in a bowl.
Let sit at least 30 min before using, to allow the flavors to blend.