

Crab Hush Puppies



Ingredients

- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup cornmeal
- 1 tbsp sugar
- 1 $\frac{1}{2}$ tsp baking powder
- 2 tsp salt
- $\frac{1}{2}$ tsp paprika
- $\frac{1}{2}$ tsp ground black pepper

- 1 egg
- $\frac{1}{2}$ cup labneh (sub sour cream)
- $\frac{1}{2}$ cup milk

- 2 tbsp jalapeno, small dice
- $\frac{1}{4}$ cup onion, small dice
- $\frac{1}{4}$ cup butter, cold, small dice
- 2+ cup crab meat (~ $\frac{1}{2}$ pound, use as much as 1 pound)

Info

- **Prep:** 10
- **Cook:** 10
- **Serves:** 4-6
- [Source](#)

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Rate



Directions

1. Preheat frying oil to 350-375F.

Mix all dry ingredients. Add in egg, labneh and milk, stir to combine. Add in the remaining ingredients and fold lightly to distribute. Add a dash of water if the batter is too dry. It should be thin enough where it won't hold its shape when scooped with a spoon, but thick enough that it will go into the fryer as one clump. Using two spoons or a small portion scoop, drop tablespoon sized dollops of batter into the hot oil. Don't overcrowd the oil. Cook for about 3 minutes, until golden brown on all sides. Rotate as needed to evenly cook. Fight the urge to put in larger scoops- the outside will be overcooked by the time the inside is done. Use a slotted spoon to remove hushpuppies from the oil, and allow to drain and cool on a wire rack or paper towel lined plate. Allow oil to come back up to temp before starting another batch. Serve with your favorite sauces. I personally like to keep it simple with some butter and a little hot sauce.

[seafood](#), [crab](#), [fried](#), [cornmeal](#), [egg](#), [sour cream](#), [milk](#), [jalapeno](#), [onion](#), [butter](#), [dungeness](#), [rock crab](#), [southern](#)

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Last update: **2024/01/07 13:33**

