



## Jalapeno, Green Chile and White Cheddar Hush Puppies *(inspired by Taste of Home)*

2 cups cornmeal  
1 cup plus 3 tablespoons all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
2 teaspoons sugar  
1 teaspoon salt  
1 cup finely grated extra sharp white cheddar cheese  
1/2 cup finely minced onion  
2 jalapeno peppers, finely minced  
4 roasted green chiles, chopped (or 1 - 4 ounce can)  
1 egg  
2/3 cup water  
1/2 cup milk mixed with 1-1/2 teaspoons white vinegar  
1/2 cup butter, melted  
Oil for deep frying

Heat oil in deep fryer to 375.

In a large bowl whisk together cornmeal, flour, baking powder, baking soda, sugar and salt. Stir in grated cheddar until well combined. In a smaller bowl, beat together egg with water, soured milk, and butter. Add onion, peppers and chiles to dry ingredients, followed by rest of the wet ingredients. Mix lightly with a fork until just combined. Using a small 2 ounce cookie scoop, drop dough into hot oil. I cooked about 8 at a time. Fry until golden brown on both sides - about 1 to 2 minutes. Remove from fat and drain on paper towels. Serve warm. Makes 4 dozen.