

Okra and Jalapeño Hushpuppies: Spicy Southern Twist

Get ready to tantalize your taste buds with these incredible



OVEN
350°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup cornmeal (yellow, fine or medium grind)
- 1/2 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon paprika
- 1/4 teaspoon black pepper
- 1 large egg
- 3/4 cup buttermilk (or 3/4 cup milk + 1 tsp vinegar)
- 1 cup fresh okra, finely chopped
- 1 small jalapeño, finely chopped (remove seeds for less heat)
- 1/4 cup finely chopped onion or scallions
- 1 tablespoon chopped fresh parsley (optional)
- Vegetable oil for frying (enough for 2-3 inches deep in pan)

Swaps and Notes:

Cornmeal: Yellow cornmeal gives that classic Southern look and flavor. Fine or medium grind works best.

Buttermilk: If you don't have buttermilk, you can easily make a substitute: simply add 1 teaspoon of white vinegar or lemon juice to a measuring cup, then fill the rest of the 3/4 cup with regular milk. Let it sit for 5 minutes before using.

Okra: Fresh okra is preferred for its texture. If using frozen, make sure it's thawed and patted very dry.

Jalapæø: For less heat, remove all the seeds and white membrane. For more heat, leave some seeds in, or add a second small jalapæø.

Onion/Scallions: Finely chopped yellow onion or green scallions both work well for flavor.

Parsley: Fresh parsley adds brightness. You can omit it or use fresh cilantro for a different flavor profile.

Oil for Frying: Vegetable oil, canola oil, or peanut oil are good choices for deep frying due to their high smoke points.

DIRECTIONS

1. Let's get these crispy, flavorful hushpuppies frying!
2. Heat the : Oil: In a deep skillet or pot (a Dutch oven works great), pour enough vegetable oil to reach a depth of about 2-3 inches. Place it over medium-high heat and heat the oil to 350°F (175°C). Use a kitchen thermometer to monitor the temperature; maintaining a consistent temperature is key to crispy, non-greasy hushpuppies.
3. Mix the : Dry Ingredients: In a large mixing bowl, whisk together the cornmeal, all-purpose flour, baking powder, baking soda, salt, garlic powder, paprika, and black pepper. Make sure all the dry ingredients are well combined.
4. Stir the : Wet Mixture: In a separate medium bowl, lightly beat the large egg. Then, whisk in the buttermilk (or your homemade buttermilk substitute). Add in the finely chopped fresh okra, the finely chopped jalapæø, finely chopped onion or scallions, and the optional chopped fresh parsley. Mix everything together thoroughly.
5. Combine : Batter: Gently pour the wet ingredients into the dry mixture. Stir just until everything is combined and a thick batter forms. Be careful not to overmix; overmixing can lead to tough hushpuppies. You want a thick batter that holds its shape when scooped.
6. Fry the : Hushpuppies: Once your oil is at 350°F (175°C), carefully drop spoonfuls of batter into the hot oil. A small cookie scoop or a tablespoon works perfectly for this. Fry in batches to avoid overcrowding the pan, which can drop the oil temperature. Fry for about 2-3 minutes on each side, turning them occasionally with a slotted spoon or

tongs, until they are beautifully golden brown and cooked through.

7. Drain and Serve: Once golden and crispy, transfer your cooked hushpuppies to a plate lined with paper towels to drain any excess oil. Serve them immediately while they are hot, alongside your favorite dipping sauces like ranch, spicy aioli, or even a drizzle of honey butter for an extra sweet and savory treat! Enjoy!

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Okra: Fresh okra is preferred for its texture.

TIPS FOR SUCCESS

Oil Temperature is Crucial: Maintain the oil temperature as close to 350°F (175°C) as possible.

If the oil is too cool, the hushpuppies will absorb too much oil and be greasy.

If it's too hot, they'll burn on the outside before cooking through.

Don't Overmix the Batter: Just like with muffins or pancakes, overmixing develops gluten and can make hushpuppies tough.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/okra-and-jalapeno-hushpuppies-spicy-southern-twist/>