Smoked Wild Herring Hush Puppies with Sambal Ketchup

**Preparation Time:** 0 minutes  
**Cook Time:** 0 minutes  
**Servings:** 4-5 servings

**Ingredients:**  
**Smoked Herring**  
Wild Alaska herring  
4-5 fillets  
Salt for curing mixture  
8 oz  
Sugar for curing mixture  
8 oz  
Smoking rig  

*Makes 3/4 cup smoked herring, thinly sliced*

**Hush Puppies**  
All purpose flour  
1/2 cup  
Yellow cornmeal  
1/2 cup  
Salt  
1/2 tsp  
Baking soda  
1/4 tsp  
Fresh ground black pepper  
1/2 tsp  
Large egg, beaten  
1  
Buttermilk
1/2 cup
Scallion, thinly sliced
1/4 cup
Shallot, minced
1/4 cup
Oil (canola or peanut)
6 cups

Description:
Smoked Herring (curing requires 24 hours)
Combine salt and sugar (equal amounts by weight). Sprinkle herring fillets liberally with curing mixture and place on sheet tray in refrigerator for 24 hours to cure. Smoke, using Applewood chips, according to manufacturer’s directions.

Hush Puppies
Heat oil in large pot or Dutch oven (350 degrees). Measure flour, cornmeal, salt, baking soda, and pepper in a mixing bowl. Whisk well to combine.

Combine egg and buttermilk in a separate bowl. Make well in center of dry ingredients and add the buttermilk mixture, herring, scallion and shallot. Fold ingredients together with spatula until just combined. Do not overwork batter.

Carefully spoon batter into oil; do not over-crowd. Cook until golden brown, 2-3 minutes. Remove and drain on paper towel.

Note: Hush puppies are best made with fresh batter and eaten hot. Serve with your favorite sauce. We serve them with a spicy chili relish like sambal ketchup and garnish with scallions.