

Stuffed Hushpuppies

3 cups House-Autry Hush Puppy mix with Onion
1 bunch fresh Leeks, washed and chopped into half moons
1 tablespoon Fresh Ginger, grated
2 tablespoons Fresh Garlic, chopped
1 Vidalia Onion, medium-sized, finely diced
2 cup Heavy Cream
½ pound Fresh Shrimp, cleaned and peeled
½ pound Fresh Scallops, cut into quarters
Salt and Pepper to taste
Creole Tomato Sauce

Hushpuppies:

Prepare hushpuppies according to package directions. Pre-heat deep pot halfway filled with oil or a deep-fryer to 350 degrees. With medium ice cream scoop, portion out the hushpuppy mix and fry until golden brown. Allow to cool, and then cut a slice of the top of the hushpuppy and scoop out the insides, being careful not to cut through the hushpuppy on the bottom or sides. Set aside.

In a medium sauté pan over medium to high heat, sauté the leeks, ginger, garlic and onion in butter for 10 minutes, being careful not to brown. Add heavy cream and to low and allow the cream to reduce by half. When cream has reduced, add shrimp and scallops and cook until mixture is slightly thickened. Season with salt and pepper to taste, Keep warm.

Stuff the hushpuppies with the shrimp/scallop mixture and bake for 5 minutes in a pre-heated 350 degree oven. Top with your favorite Creole Tomato Sauce.