

Black Bean and Corn Salsa Hush Puppies



FOODSERVICE



SERVING SIZE: 40

Ingredients

- 2 1/4 cups **Furmano's Black Beans**, Drained & Rinsed
- 1 1/2 cups Chopped Onion
- 1 2/3 tablespoons Minced Garlic
- 3 1/3 tablespoons Fresh Cilantro Leaves
- 2 1/4 cups **Furmano's Black Beans**, Drained & Rinsed
- 2 1/4 cups **Furmano's Corn (Yellow)**, Drained
- 1 1/2 cups **Furmano's Diced Tomatoes**
- 1/4 cup **Furmano's Sliced Jalapenos**, Drained & Chopped
- 1 1/2 teaspoons Salt
- 1 1/2 teaspoons Dry Oregano
- 5 fluid ounces Eggs
- 5 cups Self Rising Corn Meal
- 1 1/2 cups Whole Wheat Flour
- 1/4 teaspoon Baking Powder

In This Recipe



Whole Kernel Golden Sweet Corn



Green Nacho Sliced Jalapeno Peppers



Pouch Black Beans in Brine

Preparation

1. In a food processor, add first measure of Black Beans, Onion, Garlic, Cilantro, and first measure of Diced Tomatoes. Blend.
2. Pour contents of food processor into a large bowl. Add Black Beans, Corn, Diced Tomatoes, and Jalapenos. Mix Well.
3. Next, add Salt, Oregano, and Eggs. Mix well.
4. In a separate bowl, blend together the Corn Meal, Whole Wheat Flour, and Baking Powder. Then, pour into bean and corn mixture. Mix to incorporate, show make a thick dough.
5. Using a small scoop, make grape sized balls and fry them in a 350* fryer.

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