



ANSON MILLS

Hush Puppy Dipping Sauce

Yield

¾ cup

Time

10 minutes

Equipment Mise en Place

For this recipe, you will need a food processor and a rubber spatula.

Ingredients

2 large egg yolks, room temperature

½ teaspoon Dijon mustard

1 teaspoon juice from 1 large, juicy lemon, plus additional to taste

½ cup good olive oil

3 tablespoons (1.5 ounces) unsalted European-style butter, melted and warm

3 tablespoons ketchup

3 tablespoons minced sweet onion

Cayenne pepper to taste

Fine sea salt

2 tablespoons minced dill pickle (optional)

½ teaspoon celery seed (optional)

Directions

Place the egg yolks in a food processor workbowl and process until they begin to thicken somewhat, about a minute or so. Add the mustard and lemon juice, and continue processing for 30 seconds. Begin drizzling in the oil a little at a time at first, scraping down the bowl if necessary. When all the oil has been added, drizzle in the butter. The sauce should be thick and shiny. Stir in the ketchup, onion, cayenne, and ½ teaspoon salt by hand. Taste for seasoning, adding additional lemon juice, cayenne, and/or salt if you wish. Stir in the minced pickle and celery seed, if using. Serve with hot Hush Puppies.