Squash Puppies

Ingredients

1 medium squash, grated
1 1/2 cups yellow cornmeal
1/2 cup GF 1-1 all purpose flour
2 teaspoons baking powder
2 teaspoons kosher salt
2 teaspoons maple syrup
1 teaspoon fresh garlic
1 heaping tablespoon of Old Bay
1 1/2 cups non-dairy milk
1 tsp lemon juice
1 tablespoon ground flaxseed
3 diced scallions
1/4 cup basil, chopped
oil for frying

Method

Using a grater or food processor, grate your squash. Place the grated squash in a clean towel & wring out the excess juice into a bowl. Set the juice aside. You should have about a cup of grated squash. In a medium bowl, whisk together the cornmeal, 1-1 gluten free flour, baking powder, Old Bay & kosher salt. In a separate bowl, whisk together ground flaxseed with 3 tablespoons of the reserved squash juice. Set aside for about ten minutes so that the ground flaxseed can hydrate. After ten minutes, whisk together the non-dairy milk, lemon juice, maple syrup & the flax “egg”. Make a well in the dry ingredients & begin to gently stir in the wet ingredients with a spoon.

Do not over mix. Gently stir in the grated squash, fresh chopped garlic, scallions & basil. In a Dutch oven, heat enough oil to cover the squash puppies to 350 degrees. Use a 1-inch scoop, or a spoon, to carefully drop the batter into the hot oil. Do not overcrowd the dutch oven or they will stick together. Fry until golden brown, around 4-5 minutes. When they are finished, sprinkle with additional Old Bay & sea salt. Serve with hot honey or spicy maple syrup.

Recipe by Chef Anïsa Lewis of Unsolicited Cooking