



Hushpuppies

Courtesy of Paula Deen

- 6 cups Vegetable or other cooking oil
- 1 1/2 cups self-rising cornmeal
- 1/2 cup self-rising flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 small onion, chopped
- 1 cup buttermilk
- 1 egg, lightly beaten

Directions

Using a deep pot, preheat oil for frying to 350 degrees F.

Using a mixing bowl, stir together the cornmeal, flour, baking soda, and salt. Stir in the onion.

In a small bowl, stir together the buttermilk and egg. Pour the buttermilk mixture into the dry ingredients and mix until blended.

Drop the batter, 1 teaspoon at a time, into the oil. Dip the spoon in a glass of water after each hushpuppy is dropped in the oil.

Fry until golden brown, turning the hushpuppies during the cooking process.

Makes 35 Hushpuppies