

Hush Puppies



Author: Bob and Robin Young

Start to Finish Time: 30 minutes

Preparation Time: 10 minutes

Cooking Time: 20 minutes **Categories:** Side Dish

Yield: 48

Notes: If you can't find self-rising cornmeal, substitute 2 cups cornmeal plus 3 teaspoons baking powder and 1/4 teaspoon salt.

Description: Truly a southern delicacy, especially with seafood like fried catfish!

Source: Inspired by Trisha Yearwood

Ingredients

**2 c self-rising White
Cornmeal**

3/4 c Onion, diced

Sea Salt

2 c Buttermilk

**8 c Crisco Vegetable Oil,
for frying**

Directions -

In a large bowl, mix the cornmeal, onions and a pinch of salt. Add enough of the buttermilk to make a stiff batter. You may not need the whole 2 cups.

Heat the vegetable oil in a deep fryer or a large heavy bottomed pot to 250 degrees F.

Drop the batter into the hot oil by teaspoonfuls. The hushpuppies will turn over in the oil as they cook. They are done when they are brown all over, 6 to 8 minutes. Remove them from the oil with a slotted spoon, drain on paper towels and season with salt. Keep the hushpuppies warm while you fry the remaining batter. Serve hot.