

Hush Puppies by Lynn's Recipes



Lynn's Recipes.com

Lynn demonstrates how to make Hush Puppies. This is normally served as a side dish with fish and seafood. Super easy and delicious.

Ingredients:

- 1 cup corn meal
- 1 cup flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ small onion, finely minced
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ - $\frac{1}{2}$ teaspoon Cayenne Pepper
- $\frac{1}{4}$ cup sugar
- 1 egg
- 1 cup milk
- $\frac{1}{4}$ cup vegetable oil
- Vegetable oil for frying

In a bowl, whisk together the corn meal, flour, sugar, baking powder and salt. Mix in the egg, onion, milk, and oil until well combined.

Heat 2 inches of vegetable oil to 375°.

Drop large spoonfuls of the hush puppy batter into the hot oil. Do this carefully and slowly so the oil does not splash or splatter.

Once the hush puppy has browned on one side, turn it over to brown the other side.

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Remove from the oil once the hush puppy is nice and golden brown, usually after just a few minutes.

Drain and cool briefly on a paper towel.

Fry in small batches. This helps to keep the oil from cooling too much and helps the hush puppies from sticking together while frying. Bring the oil back up to 375° between batches.

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