

Southern Hush Puppies

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Ingredients

1 1/2 cups yellow cornmeal
1 cup all-purpose flour
2 tbsp baking powder
1 tsp baking soda
3 tbsp sugar
1 tsp salt
1 tsp cayenne
3/4 cup buttermilk
1/2 cup milk
2 eggs
1 large yellow onion, finely chopped
canola oil (for frying)

Directions

In a large bowl, mix together the flour, cornmeal, baking powder, sugar, baking soda, salt, and cayenne.

In a separate medium bowl, combine milk, buttermilk, eggs, and chopped onion. Pour wet mixture over dry ingredients and stir together until just combined. Set the bowl aside to rest for one hour.

In a deep-fat fryer, electric skillet, or dutch oven, heat about 2" of oil until it reaches 360 degrees F.

Drop small, teaspoon-sized rounds of batter into the oil. Cook for about 3 minutes or until golden brown and crispy, flipping halfway through. Remove from oil and drain on paper towels.