

## Jeff's Hushpuppies

2 cups self rising corn meal

1 cup self rising flour

2 tablespoons sugar

1 medium onion chopped (I drain the can juice and rinse with water)

1 small can whole kernel corn

Buttermilk

1 tablespoon oil (preferably that fish has been cooked in)

Fresh cracked black pepper



Combine cornmeal, flour, sugar and black pepper and stir well

Add the chopped onion and corn and mix all together

Add the oil and stir well

Slowly add buttermilk a little at a time to form a soft (but not wet) batter

I like to allow mine to sit for ten or fifteen minutes before cooking. Bring your oil (preferably peanut oil) up to 350 degrees. I use a cookie scoop to drop mine but if you don't have one you can use a metal teaspoon and dip it in water to keep it from sticking. If using the cookie scoop and the hush puppies are round they will actually turn themselves over when they are ready. If not you can tell when they are ready to turn because they will be floating high and turn brown. After turning them, cook for another three or four minutes until brown.

When I fry anything, I always remove the item from the grease and place it on a draining rack. It can be as simple a wire cooling rack. I have found that allowing the item to drain this way makes it a lot less greasy than placing on paper towels.

This is the recipe I cooked at the cook-off but you can vary them by adding green pepper, jalapeno peppers or even small pieces of cooked fish.