Buttermilk Hush Puppies



Recipe by: Irlynda Smith allrecipes.com

"Hush puppies are a great Southern tradition along with buttermilk coleslaw and Southern-fried catfish. Why not use all that buttermilk together in all your recipes? Try them all!"

Ingredients

* 1 quart vegetable oil for frying, or as needed
* 1 cup buttermilk
* 1/4 cup vegetable oil
* 2 eggs, room temperature
* 1 cup cornmeal
* 1 cup all-purpose flour
* 1/4 cup white sugar (optional)
* 1/2 teaspoon baking soda
* 1/2 teaspoon salt
* 1/2 cup minced onion
* 4 green onions, minced
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Directions

* Heat 1 quart vegetable oil in a deep-fryer or large saucepan to 365 degrees F (185 degrees C).
* Preheat oven to 200 degrees F (95 degrees C).
* Whisk buttermilk, 1/4 cup vegetable oil, and eggs in a bowl.
* Combine cornmeal, flour, sugar, baking soda, and salt **in a separate bowl.**
* Fold buttermilk mixture, onion, and green onions into cornmeal mixture until just mixed.
* Drop 6 to 8 tablespoon-sized balls of batter into the hot oil; fry until each hush puppy is golden brown, turning the hush puppies to cook evenly, 6 to 10 minutes. Remove hush puppies with a slotted spoon and place on brown paper bags to drain. Repeat with any remaining batter.
* Transfer hush puppies to a baking sheet and keep warm in the preheated oven until ready to serve.
* ***Cook's Notes:***
* Sugar makes a great hush puppy but it will make them brown faster. Be careful of your oil temperature and don't make the hush puppies too large so they will cook through.
* If you would like to add corn, just fold in 1/4 cup canned or frozen corn.
* For a spicy option add 1 minced jalapeno pepper or 1 teaspoon Cajun seasoning.