

GUASTELLO'S VILLAGE MARKET

Hush Puppies

Serves 8

Ingredients

oil For frying
3/4 cup flour
3/4 cup Cornmeal
1 Tablespoon Sugar
1 1/2 teaspoons Baking Powder
2 teaspoons Salt
1/2 teaspoon Garlic Powder
1/2 teaspoon Onion Powder
1/2 teaspoon Paprika
1/4 teaspoon Pepper
1 Egg Large
1 cup Buttermilk
4 tablespoons Butter Cold and cut into small cubes
Tarter Sauce for serving

Instructions:

Preheat 2 inches of oil in a large skillet to 365 degrees. In a medium sized mixing bowl add the flour, cornmeal, sugar, baking powder, salt, garlic powder, onion powder, paprika, and pepper. Add the egg and buttermilk and stir until combined. Stir in cubed butter.

Drop the batter by rounded teaspoonfuls in the hot oil. Let cook until they are golden brown 2-3 minutes. Remove with a metal strainer on a paper toweled lined plate. Serve with tarter sauce if desired.

Credit: therecipecritic.com