

# Cornmeal Hush Puppies

## Ingredients

- 1 ½ cups Quaker® - White Corn Meal
- 1/2 cup all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 3/4 cup milk
- 1 egg, beaten
- 1/2 cup finely chopped onion (optional)
- 2 to 4 cups vegetable oil, for deep fat frying

## How to make it

1. Pour oil into deep fat fryer or 2-quart saucepan.
2. While oil is heating, combine corn meal, flour, baking powder and salt in medium bowl.
3. Add milk, egg and onion; mix well.
4. Drop by rounded teaspoonfuls into deep, hot oil (375°F).
5. Fry only a few at a time until golden, about 3 to 4 minutes.
6. Turn once with slotted spoon for best browning.
7. Remove from oil; drain on several layers of paper towels.
8. Serve warm.



PREP  
TIME  
5 min



COOK  
TIME  
10 min



TOTAL  
TIME  
15 min



SERVINGS  
6

## Made with



Quaker® - White Corn Meal