

BY CHEF JEREMY LANGLOIS

# HUSHPUPIES



## INGREDIENTS:

- oil for deep frying
- 1-1/4 cup yellow corn meal
- 2 cup flour
- 3 tsps baking powder
- 1 tsp sugar
- 1 pinch of salt
- 1 small onion, finely diced
- 1 egg, beaten
- 2 cup milk
- 2 cup whole kernel corn
- 1/4 cup sliced green onions
- 1 tsp cracked black pepper

## PREPARATION:

In a home style deep fryer, heat oil according to the manufacturer's directions. In a large mixing bowl, combine corn meal, flour, baking powder, sugar, salt and pepper. Mix until all ingredients are well blended. Add diced onions, egg, milk, corn and sliced green onions. Continue to mix until all ingredients are well blended. The batter should be smooth and free of any lumps. Using a soup spoon or a small ice cream scoop, dip one hushpuppy and deep fry as a sampler. The hushpuppy will be done when it floats and is golden brown. Correct seasonings and cooking time if necessary. Continue to fry until all are done.