



# Cornmeal Hush Puppies



**SERVINGS**

6



**COOKING TIME**

15 minutes

Whether you make these mini fried balls of cornmeal dough for appetizer or to go on the side of a meal, you will not be disappointed. Cornmeal Hush Puppies are golden brown on the outside, soft on the inside and they're ready in minutes. This Southern food recipe is the perfect addition to any meal.

## Ingredients

- 1-1/2 cups [Quaker® - White Corn Meal](#)
- 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon 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

## Cooking Instructions

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.