

Vicki's Hush Puppies



Rated: ★★★★★

Prep Time: 10
Minutes

Ready In: 40
Minutes

Submitted By: VICKI
C

Cook Time: 30
Minutes

Servings: 8

"This is a simple, no-fuss recipe for that favorite, fried cornmeal concoction. Eggs are combined with sugar, onion, flour and cornmeal, and then deep fried."

INGREDIENTS:

2 eggs, beaten	1 cup self-rising flour
1/2 cup white sugar	1 cup self-rising cornmeal
1 large onion, diced	1 quart oil for frying

DIRECTIONS:

1. In a medium bowl, mix together eggs, sugar, and onion. Blend in flour and cornmeal.
2. Heat 2 inches of oil to 365 degrees F (185 degrees C). Drop batter by rounded teaspoonfuls in hot oil, and fry until golden brown. Cook in small batches to maintain oil temperature. Drain briefly on paper towels. Serve hot.

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easy.*

-- Angela Sackett



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