

## *Jalapeno Hushpuppies*

**2-3 TBSP CHOPPED ONION**

**2 TBSP. DICED JALAPENOS (JAR) OR**

**1 TBSP DICED FRESH JALAPENO**

**1 EGG**

**1/4 TSP. PEPPER**

**1 CUP CORNMEAL MIX**

**1/2 TO 3/4 CUP BUTTERMILK (TO MOISTEN)**

*Hushpuppy Mix:* In a glass bowl combine onion, jalapenos, egg, pepper, & cornmeal mix. With a large spoon begin mixing ingredients while adding milk slowly until blended and wet. Let it stand on the counter 10-15 minutes before frying.

*Preheat Skillet:* In a skillet place frying oil (canola, corn, or vegetable oil) about 1/2 inch deep. Place small piece of mix in oil and when it floats, and sizzles oil is ready to fry. Drop dough in skillet and brown on both sides.

*Deep Frying Hushpuppies:* Drop hushpuppies into 350-degree oil and fry 8 minutes. If oil is getting them too brown turn heat down so they will have time to cook in the middle. Make them smaller not larger! You do not want raw dough in middle of the final puppy! Drain on paper towels for 3-4 minutes. Take off paper and place on sheet pan in warm oven until dinner is served. Enjoy with fish or other meal!