

Carolina Hush Puppies



Ingredients

- 2 cups yellow cornmeal
- 1 cup flour
- 2 tbsp. sugar
- 1 tbsp. kosher salt
- 4 tsp. baking powder
- 1 cup buttermilk
- 1/4 cup melted butter
- 1/4 tsp. hot sauce
- 1 medium yellow onion, minced
- Canola oil, for frying

Info

- **Prep:** 10
- **Cook:** 15
- **Serves:** 8-10
- [Source](#)

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Directions

1. In a large bowl, whisk together cornmeal, flour, sugar, salt, and baking powder. In a medium bowl, whisk together buttermilk, butter, hot sauce, onion, and 1/4 cup water. Add buttermilk mixture to dry ingredients and stir together with a spoon; let sit for 10 minutes.
2. Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 375°. Transfer batter to a piping bag fitted with a 3/4"-diameter round tip. Working in batches, pipe and cut 3"-long logs of batter into oil; fry until golden brown, 1-2 minutes. Transfer to paper towels to drain. Season with more salt.

[buttermilk](#), [cornmeal](#), [vegetarian](#), [southern](#)

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