

# Carolina Hush Puppies

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	cups	yellow cornmeal
1	cup	flour
2	tablespoons	sugar
1	tablespoon	kosher salt
4	teaspoons	baking powder
1	cup	buttermilk
1/4	cup	melted butter
1/4	teaspoon	hot sauce
1		med yellow onion - minced
		canola oil

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.

Pour oil to a depth of 2" in a 6-qt Dutch oven and heat over medium high heat until a thermometer reads 375. Transfer batter to a piping bag with a 3/4" 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.