

My Grandmother's Hushpuppies

Ingredients

Canola oil, for frying
1 1/2 cups yellow cornmeal
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 3/4 teaspoons salt
1/8 teaspoon cayenne
3 eggs, lightly beaten
1/3 cup minced green onions (whites and greens
chopped fine)
1 cup milk
1/4 cup vegetable oil

Seasoning blend:

Combine together

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried oregano
1 tablespoon dried thyme

Directions

Pour oil to a depth of 3 to 4 inches and preheat to 370 degrees F.

In a mixing bowl, combine the cornmeal, flour, baking powder, baking soda, salt, and cayenne. Whisk together the eggs, green onions, milk, and 1/4 cup of the vegetable oil. Add the egg mixture to the flour mixture, stirring just until combined.

Carefully spoon 6 or 7 rounded tablespoonfuls of the batter into the preheated oil. Fry the hushpuppies, in batches, until golden brown, stirring constantly for overall browning, 2 to 3 minutes per batch.

Remove the hushpuppies and drain on a paper towel-lined plate. Sprinkle with seasoning blend serve with honeybutter

