

Hushpuppy Recipe - How To Make Hushpuppies:

[Print](#)**Prep Time**

10 mins

Cook Time

5 mins

Total Time

15 mins

The following recipe is from my friend Andra Cook of Raleigh, North Carolina. Andra says, "My mother-in-law, Belle Cook, would make these hushpuppies, cooking them in an iron pot over an open fire at the Neuse River in North Carolina. They were delicious with fresh fish, cole slaw, French fries, and a big dose of fresh air. They never tasted so good!"

Course: Side Dish

Cuisine: Southern

Keyword: Corn Dodgers Recipe, How To Make Hushpuppies, Hushpuppy Recipe

Servings: 2 dozen

Author: What's Cooking America

Ingredients

4 cups vegetable oil
2 cups yellow cornmeal
1 cup all-purpose flour
1 egg, beaten
3/4 teaspoon salt
1/4 teaspoon baking soda
2 cups milk or buttermilk

Instructions

In a large mixing bowl, combine cornmeal, flour, egg, salt, baking soda, and milk or buttermilk. Mix until batter is smooth and free of any lumps. Batter should be stiff (if batter is too dry, add milk; if batter is too thin, add cornmeal).

Andra's comments: "Add the liquid until it gets to the batter consistency desired. Some recommend stiff batter while others seem to go for towards pancake batter. I think the proper consistency is in between."

In a cast-iron skillet or a large heavy fry pan over medium-high heat, heat vegetable oil to 350 degrees F. or until a small amount of batter dropped into the hot oil sizzles and floats. Do not let the oil get too hot or the center of the hushpuppies will not cook thoroughly.

Using two spoons, push a small amount of batter into hot oil (370 to 380 F). After about 10 seconds, hushpuppies will float to the top and begin to brown. Fry for approximately 5 minutes or until golden brown, turning to brown all sides.

Remove from oil and place hushpuppies on paper towels; continue cooking the remaining batter (fry in small batches, adding 4 to 6 hushpuppies to the oil at a time). NOTE: They can be held in a 200 F oven until serving time (approximately 30 minutes). Serve hot.

Makes 2 dozen hushpuppies.

Hushpuppy Recipe - How To Make Hushpuppies: <https://whatscookingamerica.net/bread/hushpuppies.htm>