

♥ recipes worth sharing

# Southern Hush Puppies



### Description:

These Southern hush puppies are golden, crispy, and perfectly fluffy on the inside. Made with cornmeal, buttermilk, and a touch of onion, they fry up light and tender with just the right amount of sweetness and spice. They're the perfect side dish for fish fries, barbecue, seafood, or any Southern-style meal.

### INGREDIENTS

- 1 cup cornmeal
- ½ cup all-purpose flour
- 2 tablespoons granulated sugar
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- 1 large egg, lightly beaten
- ¾ cup buttermilk
- ½ small onion, grated (about ¼ to ½ cup)
- Peanut or vegetable oil, for frying

### RHINO TIP



Keep the oil between 350°F and 375°F while frying. If the oil gets too cool, the hush puppies absorb excess oil. If it gets too hot, the outside browns before the inside finishes cooking.



PREP TIME  
10 min



COOK TIME  
6 min



TOTAL TIME  
16 min



TEMPERATURE  
350°F–375°F oil



YIELD  
18–24  
hush puppies

### STEP-BY-STEP INSTRUCTIONS

1



#### Mix the dry ingredients.

In a large mixing bowl, combine the cornmeal, flour, sugar, baking powder, salt, and cayenne pepper.

2



#### Add the wet ingredients.

In a separate bowl, whisk together the egg and buttermilk. Stir into the dry ingredients along with the grated onion and its juices until combined.

3



#### Heat the oil.

Pour about 2 inches of oil into a large cast iron skillet or Dutch oven. Heat over medium-high heat until the oil reaches 350°F–375°F.

4



#### Fry the hush puppies.

Using two spoons or a small scoop, carefully drop spoonfuls of batter into the hot oil. Fry in batches for 2–3 minutes, turning partway through, until golden brown and crisp.

5



#### Drain and serve.

Transfer the hush puppies to a wire rack or paper towel-lined pan to drain. Serve warm.

### TIPS & VARIATIONS



1. Use a small cookie scoop for evenly sized hush puppies.



2. Don't overcrowd the pan or the oil temperature will drop too quickly.



3. Add a little extra cayenne pepper if you prefer more heat.



4. Serve with ranch, honey butter, tartar sauce, or comeback sauce for dipping.



5. Leftovers reheat best in an air fryer or oven to crisp the outside back up.



Family favorites, one recipe at a time.

