

Momma's Hushpuppies

Ingredients:

- 1 c. self-rising cornmeal
- 1/2 c. self-rising flour
- 1 T. sugar or honey
- 1 egg
- 1 c. milk

Optional Ingredients:

Choose one or two of the following ingredients to make your hushpuppies extra special:

- 1 med. onion, finely chopped
- 1/2 bell pepper, finely chopped
- 1/2 - 1 whole jalapeno, deseeded and finely chopped
- 1/3 c. diced Rotel tomatoes with peppers
- 1/3 c. sweet corn, chopped coarsely
- dash cayenne pepper

Directions:

Mix everything together.

You can make this ahead of time and refrigerate for an hour or two before frying.

Drop by Tablespoons into **HOT** oil. (350-370).

Fry for 3-5 minutes, *carefully flipping if needed*, until golden brown.

Make sure not to crowd your fryer and be sure to have a pan or tray, *lined with paper towels*, ready to put the cooked hushpuppies on to drain... nobody likes soggy puppies!

Let cool for a few minutes and then **ENJOY!**