

Hush Puppies

1 1/2 c. cornmeal (white water ground is best for this)

1/2 cup self rising flour

1 tsp. salt

1 medium onions, finely chopped

2 eggs

1 c. buttermilk

Dash of Tabasco ®

3- 4 c. vegetable oil

Combine the cornmeal, flour, salt and onions. Whisk together the egg, milk and Tabasco and stir into the cornmeal mixture. Heat 2 to 3 inches of oil in a skillet. Drop the batter into the hot oil by Tablespoons. Fry until golden brown on all sides, about 3 to 4 minutes. Drain on paper towels and serve hot.