



BUTTERMILK 'N BACON HUSH PUPPIES

- 2 cups yellow corn meal
- 1 cup plain flour
- 2 eggs
- 1 1/2 cup buttermilk
- 1/2 cup cream
- 3/4 cup of thawed white or yellow corn
- 3/4 teaspoon seasoned salt.
- 1/2 teaspoon ground pepper
- 1 teaspoon baking powder
- 2/3 teaspoon baking soda
- 2 tablespoons brown sugar
- 1/8 cup bacon grease.

Oil for deep frying

Mix all of the dry ingredients in a bowl. Add your eggs, oil, and buttermilk. Stir it all up until the flavors are thoroughly blended.

Heat 3"-inches of oil in a Dutch oven to 350°. When oil has reached the right temperature you can drop your hush puppies into the hot oil using a tablespoon. Allow them to brown on all sides, about 2 to 3 minutes.

They should begin floating when done, but if they don't, be careful not to overcook them. They're ready when they're golden brown all over.

Serves 4-6

