

Hush Puppies

Ingredients

2 cups self-rising cornmeal
2 tablespoons Gold Medal™ self-rising flour
2 teaspoons sugar
1/2 teaspoon garlic powder
1/2 cup chopped onion (1 medium)
1 1/2 cups buttermilk
2 eggs, slightly beaten
Vegetable oil for deep frying



1. In medium bowl, mix cornmeal, flour, sugar, garlic powder and onion. Add buttermilk and eggs; stir well.
2. In deep fryer or 3-quart heavy saucepan, heat 2 to 3 inches oil to 375°F. Carefully drop batter by tablespoonfuls into hot oil. Cook 3 minutes, turning once, until golden brown. Drain on paper towels. Serve hot.