

# SOUTHERN HUSHPUPPIES RECIPE

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Follow our easy, step-by-step, photo illustrated instructions to learn how to make our deep fried Southern Hushpuppies. You'll want to make a bunch. Printable recipe included.



These light and fluffy Southern Hushpuppies are a must have when enjoying fried fish and seafood,

or when enjoying some truly Southern Barbecue. They're even better when you get a little Honey Butter on the side along with them.



## SOUTHERN HUSHPUPPIES

If there is one thing we Southerners like with our fried fish, seafood, and our barbecue; it's hushpuppies. We can't seem to get enough of them. They're just so downright delicious.

I managed the kitchen for my brothers seafood house restaurant during the first years it was open. And, during that time, we made a "TON" of hushpuppies.

As with any seafood or barbecue restaurant here in the South, when you walk in, or right after you've placed your order, the server will probably bring you a large plastic basket filled with hot deep fried hushpuppies.

The basket of hushpuppies serve multiple purposes. They whet your appetite for the meal soon coming, and they secretly help fill you up so that you leave totally full and satisfied with your meal. They also help pass the time and keep you happy while you wait on your meal to be prepared.

If you're lucky, you may also get a little cup of homemade Honey Butter to dip them in. Sometimes, you might have to ask for that though. The sweetness of the Honey Butter just makes the hushpuppies all that much better.

Of course, we wash them down with a nice ice cold glass of Sweet Tea.

Before you know it, that basket of hushpuppies is gone, and your server will quickly return with another one to go along with your meal. It's just the way we do it.

Making hushpuppies at home is really easy. Whether you have a home fryer or just fill a pot with some cooking oil, you'll love the taste of our Southern Hushpuppies. Make a bunch, you're going to need them. Smile.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!



**Southern Hushpuppies** – You'll need these ingredients.



Place 1 cup self-rising flour in a medium sized mixing bowl.



Add 1/2 cup Self-Rising Corn Meal.



Add 1 Tablespoon of white granulated Sugar.



Add 1/2 teaspoon of Salt.



Mix all the dry ingredients together well.





Gradually add enough WARM water to make a batter a little thicker than you would a pancake batter. Not to runny, but not to dry either. Smile.



Mix well. Then, set the batter aside while you heat up the oil for frying. This will give the batter time to rise a bit.



I use a small deep pot to fry my hushpuppies in. Fill it just over half full with canola or peanut oil. Bring the oil up to 350F degrees. A candy thermometer comes in real handy for this. Or, you can drop a pinch of corn meal into the oil when it gets hot. If the corn meal sizzles, the oil is hot enough for frying.

Drop just about half a teaspoon of your batter in the oil to test it out as well. If it floats and sizzles, you should be good to go.



Scoop out a Tablespoon of the batter with a spoon. Carefully tilt the spoon and let the batter slide into the hot oil.

Sometimes, I dip the end of the spoon into the oil first to help the batter slide off the spoon easier.



Continue to drop the batter into the oil. Don't overcrowd the pot, but you can about fill the pot with hushpuppies.



A slotted spoon is great for this. As the bottom of the hushpuppies begin to brown, some of them will automatically flip over in the hot oil. If you see the bottom browning but they don't flip, gently nudge them over with your slotted spoon. They should roll over and continue to fry.

Let the puppies fry until they are golden brown in color. You'll need to experiment with this some to be sure they are fully cooked inside without letting them burn on the outside.

If your oil is too hot, they will burn quickly on the outside without cooking fully inside. The more you fry the better you'll get at it. Don't give up. It's really easy. Just be careful with the hot oil and keep the children and the pets away from the stove as you make them.



When they are golden brown in color, scoop them out and place them in a bowl that you have lined with paper towels. It's even better if you can place them on a wire rack to let them cool.

The more you practice with these, the more consistent you will get at making them. Don't worry about the odd shapes you'll get sometimes, that's just part of it.

Thinner batters will produce some of the "tails" you see on the hushpuppies. Getting the batter mixed just right will give you more consistent one's.



Enjoy!

Hushpuppies are perfect with fried fish and seafood. They're also great with Southern barbecue. We always served them with a small cup of Honey-Butter to dip them in. Hungry yet?