

## **Fun Friday HUSHPUPPIES**

- 1 cup cornmeal
- $\frac{3}{4}$  cup all-purpose flour
- 4 teaspoons baking powder
- 1 tablespoon sugar
- 1 teaspoon sea salt
- $\frac{1}{4}$  teaspoon cayenne pepper
- $\frac{1}{4}$  teaspoon garlic powder
- $\frac{3}{4}$  cup milk
- 1 egg, beaten
- $\frac{1}{4}$  cup green onion, finely chopped
- safflower oil

1. Combine cornmeal, flour, baking powder, sugar, salt, cayenne pepper & garlic powder in a medium bowl. Stir in milk, beaten egg & green onion until blended. Refrigerate batter for 1 hour.
2. Preheat oil to 375 degrees in a deep heavy pot. Drop rounded tablespoons of batter into hot oil, without overcrowding. Fry hushpuppies in batches for 3-4 minutes, until golden brown.
3. Lay hushpuppies on paper towels to drain excess oil.

**servings: 6 / prep time: 10 minutes / cook time: 15 minutes**