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Hush Puppies

These crisp-fried cornmeal balls are traditionally served alongside fried fish and tartar sauce in the Deep South.

MAKES ABOUT 30

INGREDIENTS

1½ cups all-purpose flour
1½ cups cornmeal
2 tbsp. baking powder
2 tbsp. sugar
1 tbsp. baking soda
2 tsp. kosher salt
½ tsp. cayenne
1¼ cups buttermilk
2 eggs
1 large yellow onion, grated
Canola oil, for frying
Tartar sauce, for serving



Credit: Landon Nordeman

INSTRUCTIONS

1. Whisk together the flour, cornmeal, baking powder, sugar, baking soda, salt, and cayenne in a large bowl. Stir together buttermilk, eggs, and grated onion with their juice in a medium bowl. Pour over dry ingredients and stir together until just combined. Set aside to rest for 1 hour.
2. Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 350°. Using a tablespoon, drop small rounds of batter into the oil, making sure to not crowd the pan. Cook, stirring occasionally and flipping halfway through, until golden on the outside and crisp, about 3–4 minutes. Remove hush puppies from the oil and drain on paper towels. Serve with tartar sauce on the side for dipping.

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