

Our State eats

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Jalapeño Hush Puppies

Yield: 25 to 30 hush puppies.

- 1 box Jiffy cornbread mix**
- 6 tablespoons buttermilk**
- ½ teaspoon onion powder**
- ¼ teaspoon baking soda**
- 1 egg, slightly beaten**
- 1 tablespoon sugar**
- 3 tablespoons self-rising flour**
- 1 teaspoon salt**
- 1 teaspoon black pepper**
- 2 slices white bread, crumbled**
- 2 tablespoons jalapeño peppers, seeded and finely chopped**
- About 2 quarts vegetable oil, for frying**

Mix all ingredients just until they are wet. Refrigerate mixture for 30 minutes and up to 5 hours.

In a Dutch oven, heat oil to about 350-375°. Use a thermometer if possible.

Use a tablespoon to form the hush puppies, dipping the spoon into cold water between each hush puppy to keep the batter from sticking. Spoon hush puppies in hot oil for a few seconds, allowing them to release from the spoon.

Repeat this process with each hush puppy, until you have 6 or 7 in the hot oil. Do not crowd the pot.

As the hush puppies cook, they will appear golden and may roll themselves over in the oil. If your oil is the correct temperature, the hush puppies should be golden on the outside and cooked on the inside. (Note: If oil is too hot, hush puppies will be browned on the outside and gummy on the inside; if oil is not hot enough, the hush puppies will be greasy.)

When golden on one side, the hush puppies may automatically turn themselves over. If not, carefully give them a nudge to make them turn over.



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