

# TIM FARMER'S COUNTRY KITCHEN

## HUSH PUPPIES

*3/4 yellow sweet onion  
2 cups bolted cornmeal (white or yellow)  
1 cup self rising flour  
1 1/2 cups buttermilk  
Salt and Pepper  
1 egg  
Sugar (optional)*



Mix together all ingredients until thick and well combined. Let sit in fridge for 20 minutes. Using ice cream scoop, dip scoop in hot oil (300-325 degrees) and scoop a ball of batter. Drop in hot oil, making sure to dip scoop in oil each time to keep from sticking. As hush puppies brown, make sure to flip/roll them over so they cook on all sides. Once golden brown, remove and drain on a paper towel.