Hushpuppies with Bacon, Onions and Corn

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Hushpuppies, as the story goes, were a tasty "Chuck Wagon" treat to keep the dogs quiet. Of course, one of the pantry staples of all Chuck Wagons is ground corn meal. And after a hearty breakfast, there was always some available to make into a paste, fry in the left over cooking grease and throw to the dogs to stop them from barking. Today, Hushpuppies have become a Southern menu staple we all find a treat!

Ingredients

3/4	cup	Yellow Corn Meal
3/4	cup	All Purpose Flour
1	Egg	
1/2	cup	Milk
1/2	tsp.	Salt
3/4	tsp.	Black Pepper
1	Tbsp.	Bacon Grease
1/2	cup	Onion, Sweet
4	strips	Bacon
1/4	cup	Corn Kernels
-	Vegetable Oil for Frying	

Preparation

1. Mix all ingredients together (except Vegetable Oil for Frying) into a paste like batter.
2. Add additional beaten egg if the mixture is too dry.
3. Pour an approximately 2 to 3 inch depth of frying oil in a sauce pot leaving an additional 3 inches or more of displacement space for the hushpuppies to fry.
4. Heat oil to 350 F.
5. Carefully portion (spoon) tablespoon size amounts of the hushpuppy batter into the hot oil being careful not to spoon one directly on top of another.
6. Fry hushpuppies approximately 7 to 8 minutes or until medium brown on all sides and cooked through.
7. Remove cooked hushpuppies onto absorbent paper towels, salt lightly and allow to cool slightly before enjoying.

Notes

No Description available

Preparation time	5 min	**Difficulty**	very simple
Portions	6 servings	**Amount**	
Country/Region		**Costs per portion**	
Vegetarian	No	**Lactose free**	No
Dietary	No	**Gluten free**	No
Calorie		**Kilojoules**	

Fat		**Bread Units**	
Protein		**Carbohydrates**	