



How to Make Easy Hushpuppies: Southern Hushpuppies that are Delicious Every Time

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John Woods is known as "Mr. Catfish" and is a recognized authority on the subject of cooking US Pond Raised-Catfish. His catfish cooking career has spanned more than three decades. He has cooked catfish and accompanying side dishes for tens of thousands of people across the United States and Canada through his catering company. His restaurants, featuring pond-raised catfish, were highly successful and his recipes are still in demand.

Woods' series, Fifty Ways to Love a Catfish, is a comprehensive series on the "How to" of frying, baking, broiling, searing, steaming, smoking, stewing, grilling, air-frying, and even sous-vide of cooking this wonderful and versatile fish. Some have called this series: the video Bible" of cooking catfish.

Recipe

The Perfect Southern Hushpuppy Recipe, Every time

Ingredients (Makes about 100 hushpuppies)

- 5 cups of white, self-rising cornmeal. Yellow can be substituted (your preference). Martha White is a good selection.
- 2 ½ cups all-purpose flour
- 1 tsp. baking powder
- 1 cup very finely chopped sweet or yellow onions.
- ½ cup finely chopped jalapenos in juice, optional.
- 4 eggs, beaten
- 2 cups of buttermilk, whole milk is acceptable but will not have the same flavor.

Assembly

- Combine all of the dry ingredients in a bowl.
- Combine all wet ingredients in a bowl, and mix thoroughly.
- Combine all ingredients together in one bowl and thoroughly mix by hand or with a spoon. Do not use a mixer or blender.
- Let the mix stay at room temperature until it rises. Press it back down by hand.
- Set temperature to 325 degrees Fahrenheit.
- Use a #70 scoop to scoop hushpuppies into the fryer. Cook for about two minutes until done in the middle.

Bonus Notes

- Hushpuppies develop more flavor and texture if you refrigerate them for several hours or overnight.
- 325 is the very best temperature, no doubt.
- You can freeze hushpuppy batter for several months. Remove from the freezer, thaw under refrigeration, and cook.
- If you are making a large number of hushpuppies for a fish fry, pre-cook the hushpuppies to about 80% doneness. Set aside, drop back in the fryer for about 30 seconds, then serve.

If you follow this hushpuppy recipe and follow the instructions, you will have the perfect hushpuppy every single time.

Please share your experience, and love to cook.