

Hush Puppies from Scratch



2 cups corn meal
2 tsp baking powder
1 sm onion, fine chopped
1 tbs flour
1 cup milk
¼ tsp red pepper
1 tsp salt

These deep fried corn meal hush puppies are crispy and perfect as a side when cooking fried fish. Mix ingredients together. Drop from spoon into deep hot fat. Brown on both sides.

Jiffy Mix Hush Puppies

You can "fix" just about any Southern quickbread with it. Southern quickbreads such as cornbread, corn muffins and hush puppies are all the same beast, just in slightly different forms. You only need add eggs and milk for standard hush puppies, but you can make the most of Jiffy mix's sweet corn flavor by adding a few flavoring ingredients, such as minced onions, jalapenos and bell peppers. For a lighter interpretation, bake the hush puppies in a mini-muffin pan instead of frying them.



These are the best hush puppies ever! Try it with your next fish fry. 1 pkg. Jiffy Corn Muffin Mix 1 egg 1/3 cup milk 1/4 cup flour 1/2 cup onion, finely chopped 2 tsp garlic powder 2 tbs parsley flakes frying oil Preheat oil in deep fryer to 375°F. Combine muffin mix, egg, milk, flour, garlic powder, parsley flakes and onion. Mix well. Drop by teaspoon into oil. Fry 4 minutes (2 minutes on each side) or until golden brown. Drain and serve.

Sloppy Joe Stuffed Cornbread Dinner Muffins



Make jiffy cornbread batter and sloppy joes as normal. Place 2 spoonfuls of cornbread batter in the bottom of muffin tin, place 1 large spoonful of sloppy joe on top. Top w cheddar cheese and bake for 20 min at 400°F.

Homemade Corn Dogs



10-12 hot dogs
1 Tbs vinegar or lemon juice
scant 1 cup milk
1 1/2 cup flour
1 cup yellow corn meal
1/4 cup sugar

2 tsp baking powder
1 tsp salt
1/2 tsp baking soda
2 eggs
brochettes / wooden skewers cut in half

Preheat some oil in a deep fryer or large skillet to 365 degrees. You need it to be a couple of inches deep and the pan needs to be large enough to fit the corn dogs in. I used my Le Cruset oval dutch oven. You want to completely submerge the corn dogs in the oil.

Place 1 Tbsp of the vinegar or lemon juice in a liquid measure cup. Then add enough milk to measure 1 cup. Stir and let sit for 5 minutes.

Meanwhile, whisk together the flour, corn meal, sugar, baking powder, salt, and baking soda in a large bowl. Add milk and eggs then whisk until well combined.

Insert skewer in hot dog and dip in batter. Coat hot dog well and fry in 356 degree oil until golden brown. Drain on towels.

Mini Lil Smokies Corn Dogs



Add 2 tbs honey and 1/2 tsp baking soda to Jiffy corn muffin mix. Even the reheated ones are good!