

PA'S HUSH PUPPIES

- 1 1/2 cups self-rising cornmeal
- 1/3 cup flour
- Buttermilk
- 1 1/2 cups sweet onions, chopped*

- 1) Mix all ingredients with enough buttermilk to make a very thick batter. Let stand about 10 minutes.
- 2) Drop batter from serving spoon into fresh hot oil. When they are floating and brown on the bottom, turn them. Cook until golden brown on all sides.

**To improve on Pa's recipe use self-rising white cornmeal, Vidalia onions, and fry in fresh oil at 350 degrees. ~Delia*

WHERE THE
CRAWDADS SING

EXCLUSIVELY IN MOVIE THEATERS
JULY 15