

Mom39s Cajun Hush Puppies

Oscar · 28/09/2024

**Prep Time**

30 mins

Dificult

Medium

Servings

24

Description

These tasty little delights are sure to be the perfect appetizer. Serve warm with tartar sauce.

Ingredients

- 6 cups all-purpose flour - 3 cups cornmeal - 1 cup white sugar - 1 cup grated Parmesan cheese - $\frac{1}{4}$ cup baking powder - salt and ground black pepper to taste - 5 eggs - 3 bell peppers
- minced - 3 onions
- minced - 1 (14 ounce) can cream-style corn - 1 (14 ounce) can whole kernel corn - 1 cup chopped pimento peppers - 2 quarts vegetable oil for frying

Instructions

1. Mix flour
2. cornmeal
3. sugar
4. Parmesan cheese
5. baking powder
6. salt
7. black pepper
8. eggs
9. bell peppers
10. onions
11. cream-style corn
12. whole kernel corn
13. and pimento peppers in a large bowl. Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Drop 6 to 8 tablespoon-sized balls of batter into the hot oil; fry until each hush puppy is golden brown
14. about 5 minutes. Remove hush puppies with a slotted spoon and place on a paper towel-lined plate to drain. Repeat with any remaining batter. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
15. ingredient density
16. and the specific type of oil used.