Hushpuppies

Christopher Cox
Port St Lucie Elementary Family Recipe Book

Servings: 6

1 cup cornmeal
1 tablespoon salt
3/4 to one cup milk
1 egg, beaten
1 tablespoon shortening, melted
1 onion, chopped
2 tablespoons baking powder
1/2 cup flour pinch sugar

In a bowl, stir together the flour, cornmeal, salt and baking powder. Add the egg and milk. Add the onion. Mix well.

In a skillet, drop by tablespoonfuls into deep, hot fat. fry until golden brown.

Per Serving (excluding unknown items): 181 Calories; 4g Fat (22.3% calories from fat); 5g Protein; 30g Carbohydrate; 2g Dietary Fiber; 39mg Cholesterol; 1581 mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1/2 Fat; 0 Other Carbohydrates.