

# CopyCat Bubba Gump Shrimp Co. Hush Puppies

## Ingredients

2 cups self-rising cornmeal  
1 cup self-rising flour  
1/2 teaspoon salt  
3 tablespoons sugar  
3 large eggs, lightly beaten  
1/2 cup milk  
1 1/2 cup shredded cheddar cheese  
2 jalapeno peppers, seeded and chopped  
1 can (17 ounce size) cream-style corn  
1 large onion, chopped  
vegetable oil

## Directions

Combine the cornmeal, flour, salt, and sugar in a large bowl. Mix well. Whisk together the eggs and milk. While stirring the flour mixture, slowly add the milk mixture. Do not over mix, just stir until the flour is moistened.

Stir the shredded cheese, jalapenos, cream-style corn, and onion into the batter.

Heat 2-inches of oil in a Dutch oven or large saucepan. Heat the oil to 375 degrees F. Drop the hush puppy batter by tablespoonfuls into the oil in small batches. Let cook for 3 minutes, turning once, until golden brown. Remove the hush puppies from the oil with a slotted spoon and let drain on paper toweling.

Serve the hush puppies hot with ketchup or other favorite condiment.