

# CopyCat Bubba Gump Shrimp Co. Shrimp Hush Puppies

## Ingredients

1 cup self-rising cornmeal mix  
1/3 cup self-rising flour  
1 tsp baking powder  
1/2 tsp garlic powder  
1/2 tsp onion powder  
1/2 tsp salt  
1/4 tsp black pepper  
2/3 cup buttermilk  
1 egg, beaten  
1 cup cooked chopped shrimp  
Vegetable oil, for frying

## Directions

In a large mixing bowl, combine cornmeal mix, flour, baking powder, garlic powder, onion powder, salt, and black pepper.

In a separate bowl, whisk together buttermilk and egg.

Add buttermilk mixture to dry ingredients and mix until just combined.

Fold in chopped shrimp.

Heat vegetable oil in a large saucepan over medium-high heat.

Using a cookie scoop or spoon, drop batter into hot oil and fry until golden brown, flipping once, about 2-3 minutes per side.

Remove with a slotted spoon and drain on a paper towel-lined plate.

Serve hot.