

Ingredients

1 1/2 cups yellow cornmeal
1/2 cup flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoons hot sauce
1/4 cup minced onions
2 fresh jalapenos, minced
2 eggs, beaten
1/2 cup milk
Essence, recipe follows

Directions

Preheat the fryer to 365 degrees. In a mixing bowl, combine the cornmeal, flour, baking powder, salt, hot sauce, onions, and jalapenos, together. Stir in the eggs and milk. Mix until fully incorporated. Fry 1 tablespoon of the batter at a time. Fry the hushpuppies for 2-3 minutes or until they are golden brown. Stirring constantly will ensure over-all browning. Remove from the oil and drain on a paper-lined plate. Season with Essence.

Essence (Emeril's Creole Seasoning):

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried leaf oregano
1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup