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Vermillion's Hush Puppy Kit Instructions

HOW TO ENJOY:

Add vegetable oil to a deep heavy bottom sauce pan until filled half way. Heat the pan over medium high heat until the oil reaches 350 degrees on a high temp instant read thermometer. If you don't have a thermometer, you can check the oil temperature by dropping in a small amount of the batter. The oil should immediately start to bubble and the batter will turn golden brown. If the batter doesn't immediately bubble, continue to heat the oil. Be careful not to over heat the oil! Once it has reached the correct temperature, turn heat down so the oil simmers at this temperature.

While you are heating the oil, mix the sour cream, corn and egg mix in a bowl with half of the buttermilk. Add your dry ingredients and mix. Add more buttermilk until you have something like a thick waffle batter. The batter should fall off the back of a spoon, but slowly. When your batter and oil are ready, start spooning your hush puppies into the oil slowly. You will need to do this in batches to make sure the hushpuppies are not crowded in the oil. When the hushpuppies are golden on one side, flip them over and fry until golden on the other side. Pull one out and break it open to make sure they are cooked through. If so, pull out the rest of the hushpuppies with a slotted spoon and drain on paper towels. Eat freshly fried!

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