

Green Chile Hush Puppies

<http://userealbutter.com/2010/12/15/green-chile-hush-puppies-recipe/>
slightly modified from [here](#)

2 cups yellow corn meal
1 cup flour
1 tbsp sugar (optional – but I like sweet cornbread)
3/4 tsp salt
1/2 tsp black pepper, freshly ground
1 tsp baking powder
2/3 tsp baking soda
2 eggs
1 cup buttermilk
1 oz. bacon grease (I used vegetable oil because I'm chicken)
1 cup roasted green chiles, peeled, seeded, and diced
vegetable oil for deep frying

Combine the corn meal, flour, sugar, salt, black pepper, baking powder, and baking soda in a bowl until well-blended. Add the eggs, buttermilk, and oil (or bacon grease) and stir until just moistened. Stir in the green chiles. Roll or pinch balls of dough off (about golf ball size). Heat 3 inches of oil in a medium saucepan over medium-high heat until the oil temperature registers 350°F. Drop a tiny piece of dough into the oil and if it sizzles immediately, it's ready. Fry a few hush puppies at a time, but don't crowd the pan or the temperature will drop too much. When they turn golden on the outside (a few minutes like 3-4) remove the hush puppies from the oil and let drain on paper towels. Consume while hot and serve with butter and/or honey. Makes about 4 dozen (I made a half recipe, so yielded 2 dozen).