

## **Texicajun Hushpuppies**

**Maxine Simmons, dietitian at Wells Nursing and Rehabilitation Center in Wells, won second place with this recipe.**

**3 1/2 cups yellow cornmeal**

**1 cup chopped green onions**

**1 1/2 cups all-purpose flour**

**2 tablespoons sugar**

**1 (15 1/4-ounce) can whole-kernel corn**

**1 1/2 teaspoons salt**

**3 tablespoons chopped garlic**

**1 cup chopped red bell pepper**

**2 tablespoons each: chopped parsley and browned and drained cayenne pepper**

**1 1/2 cups ground beef,**

**1 cup melted butter**

**1/2 cup chopped jalapenos**

**1 pint buttermilk**

**1/2 cup each, finely chopped: Cheddar and Monterey Jack cheeses**

**2 eggs**

**Oil for deep frying**

**In a large bowl, combine cornmeal, flour, sugar, and salt; mix well. Stir in garlic, parsley, cayenne, jalapenos, cheese, green onions, corn, bell pepper and beef**

**In a small bowl, blend together butter, buttermilk, and eggs. Stir egg mixture into flour mixture until just blended.**

**Heat oil to 350-360 degrees. Drop batter by tablespoonsful into hot oil. Fry until golden brown on both sides, turning once. Drain on paper towels.**