

Bacon and Cheddar Hush Puppies



Spicy Ranch Dip

- 1/2 c ranch dressing
- 1/2 t chili powder
- 1/2 † Tabasco sauce

Hush Puppies

vegetable oil for frying

- 2 c cornmeal mix
- 1 c buttermilk
- l egg
- 1/4 t freshly ground pepper
- 1 c shredded cheddar cheese
- 6 slices bacon, crisply cooked and crumbled

Mix sauce ingredients and refrigerate until ready to serve.

In heavy saucepan, heat 2 inches of oil over medium heat (350°F). In medium bowl stir cornmeal mix, buttermilk, egg and pepper. Stir in cheese and bacon. Drop batter by tablespoonfuls into hot oil. Fry 2-3 minutes, turning several times, until golden brown. Drain on paper towels. Serve hot with spicy ranch dip.