

## Southern Squash Puppies: Crispy, Golden Bites of Veggie-Infused Comfort

Looking for a fresh take on the classic hush puppy? These



**OVEN**  
**350°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 5 medium yellow squash, ends trimmed
- 3/4 cup self-rising yellow cornmeal
- 1/4 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 egg, lightly beaten
- Oil for frying (vegetable or peanut oil work great)

### DIRECTIONS

- 1. Grate & Drain the Squash:** Grate the yellow squash using a box grater or food processor. Place it in a colander over a bowl or sink and sprinkle lightly with salt. Let it sit for 10-15 minutes to draw out moisture. Then, press out as much liquid as possible using a clean towel or cheesecloth.
- 2. Mix the Batter:** In a large bowl, combine the drained squash, cornmeal, flour, salt, garlic powder, and onion powder. Stir in the beaten egg until everything is well mixed. The batter should be thick but scoopable.
- 3. Heat the Oil:** Heat 2-3 inches of oil in a deep skillet or pot over medium heat until it reaches 350°F (175°C).
- 4. Fry in Batches:** Using a small cookie scoop or spoon, carefully drop the batter into the hot oil. Fry 5-6 puppies at a time, turning occasionally until golden brown on all sides-about 3-4 minutes per batch.
- 5. Drain and Serve:** Use a slotted spoon to transfer the cooked squash puppies to a paper towel-lined plate. Sprinkle lightly with salt while hot.

### TIPS FOR SUCCESS

**Drain the squash well :** This is crucial to keep the batter from getting too wet.

**Add spice :** For a kick, mix in a pinch of cayenne or a few dashes of hot sauce.

**Batch fry carefully :** Don't overcrowd the pan, or the oil temperature will drop and the puppies will get soggy.

**Fold in 1/4 cup shredded cheddar cheese** for an extra-savory twist. ?

