

# Tasty Recipes for You to Try



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## Hush Puppies

Serves 12

Shared by:  
Bobby Beare

### Ingredients:

3 C. white self rising corn meal mix  
1 C. white self rising flour  
2 eggs  
1 tsp. Salt  
1 tsp. Black Pepper

1 green bell pepper chopped (size of tip of little finger)  
1 medium onion chopped (same size as pepper)  
3 Tbsp. pickled jalapeno pepper (Diced fine)  
Buttermilk, for mixing

### Directions:

1. Mix all ingredients together except buttermilk.
2. Add just enough buttermilk so that when you fill up a tablespoon of mixture, you can turn it upside down and it will not drop out of the spoon. If you add too much buttermilk and mixture becomes soupy, add more corn meal until you get the right consistency.
3. Scoop mixture into balls and drop into hot oil. Deep fry at 350 degrees until golden brown and they rise to the top of the oil. Remove from oil with a slotted spoon and place on a paper towel-lined plate. Serve hot.

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## Fish, Batter and Breading Serves 12

Shared by:  
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### Ingredients:

#### Fish

5 lbs. catfish fillets, cut into 1" strips the width of the fillet

#### Batter

3 Tbsp. salt  
1 Tbsp. black pepper  
1/2 C. + 3/4 C. buttermilk, divided  
2 eggs  
1/4 tsp. cayenne pepper

#### Breading

1/2 Lb white self rising corn meal mix  
1/2 Lb yellow self rising corn meal mix  
1 Gal. zip top bag

### Directions:

1. For batter: In a medium size mixing bowl, mix salt and pepper dry until mixed thoroughly. Add 1/2 C. buttermilk, cultured or low fat, does not matter, and mix until mixture has a gray color. Add the eggs and mix well. Next, add 3/4 C. buttermilk and mix thoroughly. Lastly, add 1/4 tsp. cayenne pepper and mix thoroughly. Set aside.
2. For breading: Pour yellow and white corn meal in 1 gal. zip top bag. Mix until all is the same color. Set aside.
3. Prepare fish: Cut catfish fillet strips in half. Pat dry and set aside.
4. Heat oil in a deep fryer to 340-350 Degrees. Peanut Oil is preferred, but Wesson Vegetable oil does well also.
5. To cook: One at a time, place fillets into batter mixture, turning to coat both sides. Drop battered fillet into zip top bag of breading and continue with 5 more fillets. Zip bag closed and shake back and forth until all 6 fillets are well coated.
6. Cook 6 fillets in deep fat fryer until fish is golden brown and rises to the top of the oil. Remove fish with a slotted spoon and place on a plate covered with paper towel. Serve hot, do not stockpile fish, eat em hot.
7. Repeat steps 5-6 with remaining 6 fillets.

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## Cole Slaw

Shared by:  
Bobby Beare

### Ingredients:

- 8 C. shredded green cabbage
- 4 C. coarsely chopped sweet onion (Vidalia)
- 2 C. Hellman's mayo
- Texas Pete's hot pepper vinegar (to taste)
- Sea salt and course ground black pepper (to taste)

### Directions:

1. Mix all ingredients together thoroughly.
2. Cover and refrigerate at least an hour before serving.