

Dining Specials & Recipes from Fisherman's Quarters II

Ahoy Mates! With the warm weather upon us, fish fries and outdoor activities abound. And, nothing goes better with a fish fry than a side of piping hot hushpuppies. So, below is a recipe for this Southern favorite.

Also, we would love to see you at Fisherman's Quarters II and hope you will stop in try to some of our specials this month. We are offering all you can eat specials that include: Tuesday: Flounder, \$9.95; Wednesday: Popcorn Shrimp, \$9.95; Thursday: Snow Crab Legs, \$25.95; and all you can eat Catfish \$14.50. Friday: Alaskan Whitefish, \$9.95; and all you can eat Jumbo Shrimp \$16.25. Saturday: Beef Tenderloin, \$14.95; and all you can eat Jumbo Shrimp \$16.25. Sunday: Fried Chicken, \$9.95; and all you can eat Jumbo Shrimp \$16.25. On Sundays after 4 p.m. all weekly all you can eat specials are offered!

Visit our web site for these and other specials: www.fishermansquarters.info. In the meantime, enjoy the recipe and the spring!

Hushpuppies

Serves 4

Ingredients:

2 cups yellow corn meal
1 cup plain flour
2 eggs
1 cup buttermilk
1 teaspoon salt
1 teaspoon Sugar
½ teaspoon of paprika
1/2 teaspoon fresh ground pepper
1 teaspoon baking powder
2/3 teaspoon baking soda
1/8 cup bacon grease

Set up a frying pan with your favorite cooking oil. We use Canola with a splash of peanut oil. Preheat the oil at medium heat. Mix all the dry ingredients until well blended. Add the eggs, bacon fat and buttermilk. Blend until smooth. Using a tablespoon, form the batter into oval shapes and slide into the hot oil. Be careful! Repeat until batter is gone. Cook until golden brown. Hushpuppies will float when cooked. Drain on paper. Serve with your favorite seafood!