



Fredericksburg Farms

*Country Goodness, Gourmet Taste*

[www.fredericksburgfarms.com](http://www.fredericksburgfarms.com) 830-997-0960

## **Fried Hot Water Corn Bread**

Cornbread just seems to go so well with much of the food we eat in the Hill Country – chicken-fried steaks, fried catfish, and more. We especially love it fried into little patties as our ancestors did to add a little variety to the daily bread.. Goes with the same foods – just a little different!

3 cups **Fredericksburg Farms Texas Campfire Cornbread Mix**

**1 to 2 cups boiling water**

1 egg, beaten

Canola oil for frying

Put the **Fredericksburg Farms Texas Campfire Cornbread Mix** into a medium-sized bowl. Add just enough of the boiling water to make a thick paste. (You will pat the mixture into cakes with your hands.) Stir in the beaten egg, blending well. Pour about ½-inch of the canola oil into a heavy-bottomed cast-iron skillet over medium-high heat. Heat the oil until very hot. Using your hands form the batter into patties, making them as thin as possible. Ease the patties into the hot oil, taking care not to crowd the pan with too many at a time. Fry, turning once with chef's tongs, until golden brown. Drain on a wire rack set over a baking sheet. Repeat with remaining batter. Serve hot.