**Oysterpuppies**

**1 pint oysters**

**2 cups House-Autry Plain or Onion Hushpuppy Mix**

**Pinch of salt and pepper**

**1 cup water**

**Oil for frying**

Drain oysters, reserving liquid; cut into quarters. Combine cut oysters, reserved oyster juice, Hushpuppy Mix, salt and pepper. Add water to mixture; stir well and allow to sit for 5 minutes. Heat oil in a skillet or deep fryer to 365°F. Stir batter; drop by the tablespoonful into hot oil and fry for 2 1/-3 minutes, or until golden brown. Serve with cocktail or tartar sauce. Makes approximately 35 Oysterpuppies.