**Hot Water Cornbread**

 Servings: 6

**Ingredients**

* 1 cup self-rising cornmeal
* 1/2 to 1 cup hot water
* vegetable oil for frying
* butter to spread

**Instructions**

**Step 1**

Pour about 1/2 inch of oil into a heavy-bottomed skillet. Heat the oil to about 350° or until glistening but not smoking.

**Step 2**

In a large bowl combine the self-rising corn meal with about 1/2 cup of boiling water. Carefully stir to combine. The batter should be pourable. Add additional water until you reach the consistency of thick pancake batter. Start with less and add more if you need it.

**Step 3**

Once the oil is hot, pour about 1/4 cup of the batter into the oil. Cook 3 to 5 minutes or until brown around the edges then carefully flip over and cook an additional 3 to 4 minutes. Work in batches, adding additional oil if necessary. Drain the cornbread on a plate lined with paper towels. Serve warm with butter.