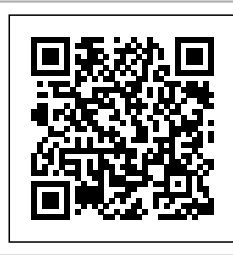


Corn Dogs



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Recipe by: Laura Vitale

Makes 12

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients

__ 12 Hot Dogs of your choice
__ Frying oil
__

For the Batter:

__ 1/2 cup of Cornmeal
__ 1/2 cup of All Purpose Flour
__ 1/4 cup of Granulated Sugar
__ 2 tsp of Baking Powder
__ 1/4 tsp of Baking Soda
__ 1/2 tsp of Salt
__ 1 Egg
__ 2 Tbsp of Melted Butter
__ 1/4 cup of Whole Milk
__ 1/2 cup of Buttermilk

1) Skewer the hot dogs with some bamboo skewers and set them aside.

2) Add enough oil to fill a heavy bottomed pot half way and start preheating it over medium high heat.

3) To make the batter, in a bowl mix together the flour, cornmeal, baking powder, baking soda, salt and sugar and set aside.

4) In a separate bowl or large measuring cup, whisk together the buttermilk, whole milk, butter and egg, pour the wet mixture into the dry and mix to combine well.

5) Pour the batter into a large cup (watch the video for a better understanding) then once youre ready to fry, dip your hot dogs in the batter and pop them in the hot oil. Cook them for about 3 minutes or until deeply golden brown, drain them on a paper towel lined platter and let them cool slightly before serving.

