

Corn Dogs

Use meat or veggie dogs... even zucchini!

Ingredients for Corn Dog Batter:

1 -1 1/4 cups buttermilk
1 egg
3-4 tbsp sugar (white or brown)
1 tsp salt
1 1/2 tsp baking powder
1 1/2 tsp baking soda
1 cup all purpose flour
2/3 cup cornmeal

hot dogs (any variety)

Other Equipment

oil for frying
flour for dusting
skewers or sticks



NOTE: Makes enough batter for 12 hot dogs, 24 mini-dogs.

Directions:

1. **Make the batter.** In a mixing bowl, combine buttermilk and egg. Start with one cup buttermilk, more may be added later if needed for consistency. In a second mixing bowl, combine the dry ingredients. Adjust the amount of sugar to taste. Make a well in the center of the dry ingredients and add buttermilk and egg mixture. Stir together until combined. Batter will be thick.
2. **Prepare the dogs.** Dredge hot dogs in flour and dip in batter. Fry the Corn Dogs in 365(F) oil until golden brown. When Corn Dogs are golden, place on paper towels and sprinkle lightly with salt. Insert sticks carefully.
3. **Serve immediately.**