

Homemade Corn Dogs

Ingredients :

1 cup yellow cornmeal

1 cup all-purpose flour / plain flour

1/4 cup sugar

1 Tablespoon baking powder

1/4 teaspoon salt

1 egg, beaten

1 1/2 cups buttermilk (regular milk works too)

1 Tablespoon vegetable oil

1 Tablespoon honey

1 (10 count) package Hot Dogs

10 wooden skewers or chopsticks

2 Quarts Vegetable Oil, for frying

Directions :

*In a medium or large pot, add the oil.

*Turn heat to medium and heat oil to 350 degrees F.

*In a large bowl, add the cornmeal, flour, sugar, baking powder and salt.

*Stir together.

*Then add the beaten egg, buttermilk, oil and honey.

*Stir until combined. (Batter should be a little thicker than pancake

batter)

- *Remove hot dogs from package.

- *Wipe them all dry with a paper towel (this will help the batter stick to them better)

- *Insert one skewer or wooden stick into each hot dog.

- *Pour the batter into a tall drinking glass.

- *Holding by the skewer, take one hot dog and dunk it into the batter, coating all of the hot dog.

- *Slowly remove from batter and let a little excess batter drip back into the cup.

- *Immediately place it into the hot oil, while still holding the stick.

- *Turn as necessary to brown all sides.

- *Cook for 2-3 minutes, or until all sides are a deep golden brown.

- *Remove from hot oil and place on paper towels to drain grease.

- *Repeat with all hot dogs.

ENJOY !