

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

1-In a medium or large pot, add the oil.

2-Turn heat to medium and heat oil to 350 degrees F.

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

- 4-Then add the beaten egg, buttermilk, oil and honey.
- 5-Stir until combined. (Batter should be a little thicker than pancake batter)
- 6-Remove hot dogs from package.
- 7-Wipe them all dry with a paper towel (this will help the batter stick to them better)
- 8-Insert one skewer or wooden stick into each hot dog.
- 9-Pour the batter into a tall drinking glass.
- 10-Holding by the skewer, take one hot dog and dunk it into the batter, coating all of the hot dog.
- 11-Slowly remove from batter and let a little excess batter drip back into the cup.
- 12-Immediately place it into the hot oil, while still holding the stick.
- 13-Turn as necessary to brown all sides.
- 14-Cook for 2-3 minutes, or until all sides are a deep golden brown.
- 15-Remove from hot oil and place on paper towels to drain grease.
- 16-Repeat with all hot dogs.