



## *County Fair Corn Dogs*



### **Ingredients, for the Corn Dogs:**

- 12 Hebrew National hot dogs hot dogs
- 12 sticks
- Peanut, Canola or vegetable oil for frying
- Ketchup and mustard to serve

### **Ingredients, Batter:**

- 1 ½ cups fine yellow corn meal
- 1 ¼ cups all-purpose flour
- ¼ cup granulated sugar
- 1 Tbsp baking powder
- ¼ tsp salt
- 1 ¾ cups buttermilk
- 1 large egg
- 1 Tbsp olive oil or vegetable oil
- 1 Tbsp honey

### **Method:**

1. Pour 2-3" of oil in a large pot or Dutch oven and heat to 350F over medium heat.
2. Pat dry hotdogs with paper towels, then insert sticks into hot dogs lengthwise.
3. Whisk together dry ingredients (corn meal, flour, sugar, baking powder, and salt). Then whisk together wet ingredients (buttermilk, egg, 1 Tbsp oil, and honey). Combine wet and dry ingredients and whisk to combine.
4. Pour batter into a drinking glass almost to the top and dip hot dogs. Put corndog straight down into batter and give it a little twirl to fully coat the hot dogs then swirl as you lift up. Let excess drip off.
5. Hold corn dog at an angle in the hot oil for 5-7 seconds to let it seal then drop into oil (this keeps them from sticking to the bottom of the pot).
6. Fry 3 minutes or until golden brown. Fry up to 2-3 at a time (so you do not drop the temperature), turning them as needed to brown evenly. Transfer to a wire rack to cool.