



Mini Corndogs



1 1/4 c buttermilk
1 egg
3 t sugar
2 T honey
2/3 c cornmeal*
1 2/3 c flour
1 t salt
1 1/2 t baking powder
1 1/2 t baking soda
3-4 c Canola or vegetable oil
8 beef hot dogs, cut in
fourths**
additional flour for coating

Pour cornmeal in bowl. Mix buttermilk, egg, sugar and honey in separate bowl. Pour buttermilk mixture over cornmeal and let sit for 30 minutes. Meanwhile, prepare hot dogs by bringing to room temperature, drying with paper towel, and coating with flour.

Add flour, salt, baking powder and baking soda to cornmeal mixture and whisk until well-blended. Batter should be thicker than pancake batter. If not, add more flour until thick batter is achieved.

Heat oil in skillet over medium/low heat. Using toothpick, dip hot dog pieces in cornmeal mixture, coating evenly. Fry in hot oil until golden brown, 1-2 minutes per side. Drain on paper towel. Serve with ketchup, mustard, fry sauce, BBQ sauce, or honey mustard sauce.

*Either fresh-ground or packaged cornmeal works for this recipe

**Can make full-size corndogs by cutting hot dogs in half and sliding bamboo skewers (with pointed ends cut off) into hot dogs and then dipping in cornmeal mixture poured into a tall glass