

Mar. 28 – Summer on a Stick (i.e. homemade corndogs)

Ingredients:

1 c. yellow cornmeal
1 c. all-purpose flour
¼ tsp. salt
1/8 tsp. pepper
¼ c. sugar
4 tsp. baking powder
1 egg
1 c. milk
1 qt. vegetable oil for frying
2 (16 oz.) packages of beef frankfurters
16 wooden skewers

Directions:

1. In a medium bowl, combine cornmeal, flour, salt, pepper, sugar and baking powder. Stir in eggs and milk. Put the well-blended batter in the refrigerator to cool.
2. Pour 1 qt. of vegetable oil into deep fryer or deep pot. Bring oil temperature up to 365°.
3. Pierce the frankfurters with wooden skewers. Pour batter into medium-height jar with a wide mouth. Fill about three-fourths full. With a paper towel, pat dry each hotdog before dipping and swirling into the batter in the jar.
4. Immediately dip pierced and battered frankfurter into the oil and fry about 3 minutes or until puffy and golden brown. Then place on paper towels to drain.