



Corn Puppies

Frozen, packaged, corn dogs for home consumption are okay in a pinch, but why not whip up a batch from scratch! Here is a recipe by Andria Scott Hurst from Southern Living (June 1997).

1 cup yellow cornmeal
1/2 cup all-purpose flour
1 1/2 tsp baking powder
2 tsp sugar
1 tsp salt
1/2 tsp dry mustard
1/4 tsp pepper
1/2 cup diced onion
1 large egg, beaten
3/4 cup milk
10 hot dogs
Vegetable oil
Ketchup
Mustard

Combine first 8 ingredients in a large bowl; make a well in the center. Combine egg and milk; add to corn-meal mixture, stirring just until dry ingredients are moistened.

Insert a 6-inch wooden skewer in 1 end of each hot dog, leaving a 2- to 3-inch handle. Dip each into batter, coating completely.

Pour oil to a depth of 4 to 5 inches into a large heavy saucepan; heat to 375°. Fry hot dogs 2 to 3 minutes or until browned. Drain on paper towels; serve with ketchup and mustard.