



Tasty Trefoils® Corn Dogs

Ready in 55 minutes
Makes 10 Corn Dogs



What you need

Ingredients

10 Trefoils®, crushed
1 (16 oz.) package frankfurters
1/2 cup yellow cornmeal
1/2 cup all-purpose flour
4 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon black pepper
3/4 cup milk
1 egg
1 quart vegetable oil (for fryer)

Equipment

Dutch oven or deep fryer
10 wooden skewers
Tongs
Wire rack
Medium bowl
Small bowl
Whisk
Tall glass or mason jar

Directions

1. Get ready:

Cook hot dogs according to package instructions. Pat the hot dogs dry and insert one skewer into each hot dog. Set aside.

2. Batter up:

In a medium bowl, combine crushed Trefoils, corn meal, 1/2 cup flour, baking powder, salt, and pepper. In a small bowl, whisk together the milk and egg.

Mix together the wet and dry ingredients to form a batter. Pour the batter into a tall glass or mason jar. Dust each hot dog with remaining flour. Set up this battering station next to the dutch oven or deep fryer so it's ready for the next step.

3. Getting hot:

Heat enough oil to submerge the hot dogs (horizontally) to 350° in a Dutch oven or deep fryer.

4. Fry time:

Dip a hot dog completely into the batter. Carefully place battered hot dog into the hot oil sideways so the hot dog and stick are in the oil. Cook for 3-4 minutes, turning the dog to brown them evenly. Remove the corn dog and cool on a wire rack. Repeat battering and frying for each hot dog. Serve warm with desired dipping sauce. *Enjoy!*

Recipe courtesy of Greater Chicago and Northwest Indiana Girl Scouts