

Easy Corn Dogs

Ingredients

- 2 tbsp canola oil, plus oil for deep frying
- 2/3 cup Quaker® Yellow or White Corn Meal
- 1/3 cup plus 1/4 cup all-purpose flour, divided
- 1 tsp salt
- 1/2 cup lowfat (1%) milk
- 1 egg, beaten
- 10 turkey hot dogs
- 10 wooden skewers

How to make it

1. Pour oil (for frying) into deep fat fryer as directed by manufacturer or 3-quart saucepan; heat to 375°F.
2. While oil is heating, in medium bowl combine corn meal, 1/3 cup flour and salt.
3. Add milk, egg and remaining 2 tablespoons oil; mix well and set aside.
4. Insert wooden skewer into one end of each hot dog.
5. Place remaining 1/4 cup flour in shallow bowl.
6. Coat hot dogs with flour, then dip into corn meal mixture.
7. Fry a few at a time until golden brown, about 3 to 4 minutes.
8. Drain on paper towels.



PREP
TIME
5 min



COOK
TIME
5 min



TOTAL
TIME
10 min



SERVINGS
10

Made with



Quaker® - Yellow Corn Meal