

TOSTITOS® Crusted Corn Dogs

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- Leftover hot dogs
- 1 cup cornmeal
- 1 cup flour
- 1 cup sugar
- 1/2 tsp salt
- 1 tsp ground mustard
- 1/4 tsp black pepper
- 4 tsp baking powder
- 1 egg
- 1 cup milk

Per Hot Dog

- 1 skewer
- Drizzle mayo
- Drizzle ketchup
- 1 tsp cilantro, finely chopped

How to make it

1. Heat fryer to 350°F.
2. Make the batter by combining cornmeal, flour, sugar, salt, ground mustard, pepper, and baking powder and then mix in the egg and milk. Set aside.
3. Crush TOSTITOS® chips with a rolling pin or by hand (if you're talented like that) and place in a shallow bowl.
4. Dip one leftover hot dog at a time into the batter, roll into crushed TOSTITOS® (hungry yet?) and place into fryer. Do not place on the basket in case it sticks.
5. Once golden brown and cooked through drizzle with mayo and ketchup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	8

Made with



TOSTITOS® Original Restaurant Style

6. Sprinkle on the cilantro (ahhh...fresh) and serve.