

# Maine Arts Camp

## RECIPE TEMPLATE

**Recipe Name:** Corn Dogs

**Chef:** Charles Limoggio C.E.C.

**Preparation Time:** 30 Minutes

**Servings:** 6 pieces

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
1/2	cup	Yellow corn meal	Finely ground
1/2	cup	AP Flour	
1	Tablespoon	Sugar	
1	teaspoon	Dry mustard	optional
1	teaspoon	Baking powder	
1	pinch	Kosher salt	
1	each	egg	Lightly beaten
1	Teaspoon	butter	Melted
6	Each	8 inch skewers or popsicle sticks	
6	Each	Hot dogs	

### Procedure:

1. Vegetable oil, for deep frying preheated to 375°F
2. Mix the corn meal, flour, sugar, dry mustard, baking powder and salt together in a mixing bowl. Add the milk, beaten egg and melted butter. Mix until smooth.
3. Using the skewers or popsicle sticks, skewer the hot dogs vertically almost all the way through. Dip each dog in the batter, coating evenly. Be sure not to coat the sticks. (This works best if you pour the mixture into a tall glass).
4. Deep-fry in vegetable oil at 375 degrees for about 2 minutes until golden brown. Drain on paper towels, let cool for 1 minute and eat!

**Notes:** Serve with mustard or ketchup