

Betty's Mini Corn Dogs



Uploaded on 19 Jan 2011

In this video, Betty demonstrates how to make Super Bowl Mini Corn Dogs. These are just like regular corn dogs, but they use Lit'l Smokies, instead of hot dogs.

Ingredients:

1 egg, well-beaten
½ cup yellow cornmeal (You may use white cornmeal.)
½ cup all purpose flour
1 teaspoon salt
½ teaspoon ground black pepper
½ cup milk
2 tablespoons butter, melted and cooled
14-oz. package Lit'l Smokies (You may use hot dogs and cut each one into thirds.)
peanut oil for deep-frying
honey mustard for dipping (I prefer Herlocker's dipping mustard.)

In a medium-sized mixing bowl, beat 1 egg until well-beaten. Add ½ cup cornmeal, ½ cup all-purpose flour, 1 teaspoon salt, ½ teaspoon black pepper, ½ cup milk, and 2 tablespoons melted butter. Stir with a spoon to combine mixture, and then beat with an electric mixer until smooth. With tongs, dip Lit'l Smokies into batter, one at a time, and place on a rack to drain. Heat about 1-inch of peanut oil in a heavy pot on the stove until it reaches 350 degrees. With tongs, gently drop individual coated mini corn dogs into hot oil and fry until golden brown, about 2 minutes. As individual corn dogs get done, remove them from the hot oil and drain them on a platter that has been covered with paper toweling to drain. When all corn dogs are fried and drained, place them on a nice serving platter with a small cup of honey mustard in the middle for dipping. This is a really popular recipe, and I hope you can use it for your parties! --Betty ☐