

Betty's Super Bowl Corn Dogs Recipe



Uploaded on 30 Jan 2010

In this video, Betty demonstrates how to make her quick and easy Super Bowl Corn Dogs. With just the right amount of cornmeal batter coating, these hot dogs go into hot oil and are quickly ready to drain and serve with mustard. These Super Bowl Corn Dogs are SUPER!

Ingredients:

1 egg, well-beaten

1/2 cup cornmeal

1/2 cup self-rising flour

1/2 teaspoon salt

1/2 teaspoon ground black pepper

1/2 cup milk

2 tablespoons melted butter or margarine, cooled

1 pound hot dogs (I used a package of 10 Oscar Mayer wieners.)

mustard for dipping (I used Herlocher's Dipping Mustard, but you may use any mustard that you like.)

peanut oil (I placed about 1 inch of peanut oil in a cast iron skillet for frying the corn dogs.)

In a large mixing bowl, combine 1 well-beaten egg, 1/2 cup cornmeal, 1/2 cup self-rising flour, 1/2 teaspoon salt, 1/2 teaspoon ground black pepper, 1/2 cup milk, and 2 tablespoons melted butter or margarine. Mix until smooth. Dip hot dogs into batter and drain. (I used a metal rack for draining.) Fry in hot oil (350 to 375 degrees) 2 to 3 minutes, or until golden brown on all sides. Drain on paper towels, and then place hot corn dogs on a serving plate. You may insert wooden sticks, in order to serve the corn dogs without messing up any dishes, or provide small plates and forks. Serve with dipping mustard. These are S-U-P-E-R, and I hope you enjoy them!!!! --Betty :)