

# Corn Dog Recipe

Serving for 8 people

**Ingredients** 125ml yellow cornmeal

125ml all-purpose flour

1/8 teaspoon salt

1/8 teaspoon black pepper

1/2 teaspoon baking soda

2 tablespoons white sugar

2 teaspoons baking powder

1/2 an egg

125ml of milk

500ml oil for frying

8 sausages (this can be any kind of normal sized sausage e.g. Vienna Sausage or frankfurters)

8 wooden sticks

## Instructions

1. In a bowl mix flour, cornmeal, salt, backing soda, backing powder and sugar together. In another bowl mix egg and buttermilk. Then add both together and stir together until flour lumps have dissolved.

2. Pour oil in a deep saucepan and preheat over medium heat. A fryer can be used instead of a deep saucepan. Skewer sausages on wooden sticks and roll them in the batter until well coated.

3. Fry depending on the size of your saucepan, until corn dogs are golden brown. Drain the oil on paper towels.

Enjoy! Eat with a sauce of choice!