



## Mini Corn Dogs

24 mini corn dogs

### Ingredients

8 hot dogs or 24 little smokies

½ cup AP flour

1 ½ cups cornmeal

1 ½ tsp of baking powder

1 tsp sugar

½ tsp of baking soda

1 tsp Artisan 7-3-2-1-1 or your favorite spice blend

2 tbsp vegetable oil

2 large eggs

1 ¼ cup buttermilk

sticks for the hotdogs

vegetable oil for frying

ketchup and mustard for serving

### Directions

Heat at least 3 inches of oil in a large pot or deep fryer to 350 F. Meanwhile cut large hot dogs in thirds and skewer them. To mix batter combine all dry ingredients in a large bowl. In another bowl mix together all wet ingredients and then combine making sure not to overmix batter. Place batter in a tall glass or container. Dip hot dogs completely and tap off excess. Place dipped hot dog into oil and count to 5 and then let go and fry until golden brown, about 3 minutes. Be sure to not overcrowd the oil. Place hot dogs on wire rack or paper towel to cool and drain oil.