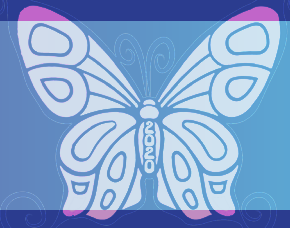


# Chef's J's Kids Corn Dogs



*Who knew pancake batter had some many uses? Today we take pancake batter, add a few other fun ingredients and make some amazing corn dogs. Since we are using a fryer for this recipe, have Mom or Dad help and make sure to keep things safe. Happy Cooking, Chef Jason*

***Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary***

**Yield:** 4 Corn Dogs

**Prep time:** 10 Minutes

**Cook time:** 4-6 Minutes



## Ingredients

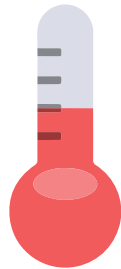
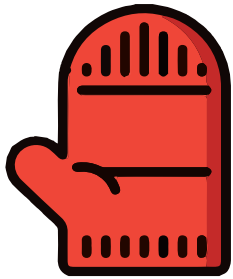
Measure	Ingredient	Prep Notes
2 Cups	Pancake Mix, Hungry Jack	or buttermilk mix
2/3 Cup	Cornmeal, Yellow	
2 Ea	Egg, Large, fresh	
1 1/3 Cup	Water, Cold	
4 ea	Hot Dogs, Jumbo	
4 ea	Popsicle Sticks	
32 oz	Canola Oil	

## BBQ SAUCE RECIPE

1 Cup	BBQ Sauce	*Pick your favorite flavor
½ Cup	Honey, Colorado	
Mix ingredients together in a bowl and save for dipping sauce		

### ***Safety Tips:***

1. Always have Mom, Dad or an adult help with any frying
2. SAFETY TIP – KEEP A SMALL EXTINGUISHER AROUND
3. Remember, if you have a grease fire, don't panic!!!
4. Cover the food and turn off the flame or burner to snuff the flames.
5. If that doesn't work, deploy the fire extinguisher



### ***Cooking Directions:***

- Place the oil into a large FRY DADDY or counter top fryer
- Heat the oil to 350° and check temp with a candy or frying thermometer
- While fryer is heating, prepare the batter
- In a large mixing bowl mix the following together:
  - a. Pancake Mix
  - b. Cornmeal
  - c. Eggs
  - d. Water
- Place a popsicle stick 1/3 of the way into the end of a jumbo hot dog
  - a. Repeat the process for all hot dogs
- Dip into the batter using a pair of tongs and be sure to cover the hot dog and up onto the stick a tiny bit to coat the entire corn dog

- Carefully, with help from an adult!!
  - a. Using a pair of tongs slowly submerge the corn dog into the hot oil
  - b. Submerge over the top of the batter
  - c. Hold the corn dog for 30-45 seconds to set the batter
  - d. Release the corn dog from the tongs
  - e. Fry 2 corns dogs at a time to prevent oil overflowing
  - f. Cook for 4-6 minutes or until golden brown and fluffy
  - g. Carefully, using tongs, remove the corn dogs from the oil
  - h. Place onto a plate lined with paper towel and allow to drain
- Let sit for 3-5 minutes before eating to allow corn dogs to cool slightly
- Dip in the BBQ sauce
- DEVOUR!!