

CORN DOGS

Recipe adapted from The Stay at Home Chef Blog

- 1 cup corn meal
- 1 cup all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 large egg
- 1 ¼ cups buttermilk (if you don't have buttermilk, add a tablespoon of white vinegar to a measuring cup and fill the rest with 1 ¼ cup milk)
- 2 tablespoons butter, melted
- 8 hot dogs
- Popsicle sticks or skewers
- Waffle maker

1. Stir together cornmeal, flour, sugar, baking powder and salt in a mixing bowl. Beat in the egg, milk and melted butter with a whisk.

2. Cut hot dogs in half. Insert a popsicle stick or skewer into each hot dog half. Pat each hot dog dry with a paper towel.

3. Put batter in a tall drinking glass or Mason jar. Dip each hot dog into the batter, covering the hot dog completely. After dipping, place hot dog into the waffle maker.

4. Close the lid on the waffle maker and cook the corn dogs until golden brown. (Time will vary based on waffle maker.)

