



# Mini Corn Dog Bites

## Ingredients:

1 8-ct package hot dogs  
3/4 cup cornmeal  
3/4 cup all-purpose flour  
3 tsp baking powder  
2 tsp salt  
1 tsp black pepper  
2 tsp paprika  
2 tbsp white sugar  
1 large egg  
3/4 cup milk or cream

vegetable oil to fry

## Directions:

In a large skillet, heat vegetable oil over medium-high heat. Cut hot dogs into bite sized pieces. I cut mine into 4 pieces each. I find that this was the best size for Anthony to pop into his mouth easily in one bite.

Next, in a large bowl, combine flour, cornmeal, baking powder, salt, black pepper, paprika and sugar. Now, mix the milk and egg together and beat until combined. Pour into flour and cornmeal mixture, and stir until there are no more lumps. If you want, add a little hot sauce to kick it up a notch! Working in batches add cut hot dogs to batter and stir to combine.

Make sure hot dogs are fully dredged in batter, and drop into the skillet 5-6 at a time and cook turning with tongs or a slotted spoon until evenly golden brown and delicious – about 2 minutes.

Transfer mini corn dog bites to a paper towel lined plate, and season with salt. Serve immediately with ketchup or mustard, or both. If you don't end up eating them all yourself before serving your kids or family.