



Easy Corn Dogs

 **SERVINGS** 

10

 **COOKING TIME** 

5 min

This recipe is easy to make, yummy to eat, and will put a smile on the kids faces. Easy Corn Dogs is a 30-minute recipe perfect with lunch, dinner, or even a fun party recipe. This corn dog recipe will take you down memory lane and remind you of your favorite fair foods.

Ingredients

- 2 tbsp canola oil, plus oil for deep frying
- 2/3 cup [Quaker® Yellow or White Corn Meal](#)
- 1/3 cup plus 1/4 cup all-purpose flour, divided
- 1 tsp salt
- 1/2 cup lowfat (1%) milk
- 1 egg, beaten
- 10 turkey hot dogs
- 10 wooden skewers

Cooking Instructions

1. Pour oil (for frying) into deep fat fryer as directed by manufacturer or 3-quart saucepan; heat to 375°F.
2. While oil is heating, in medium bowl combine corn meal, 1/3 cup flour and salt.
3. Add milk, egg and remaining 2 tablespoons oil; mix well and set aside.
4. Insert wooden skewer into one end of each hot dog.
5. Place remaining 1/4 cup flour in shallow bowl.
6. Coat hot dogs with flour, then dip into corn meal mixture.
7. Fry a few at a time until golden brown, about 3 to 4 minutes.
8. Drain on paper towels.