

Fried Corn Dogs

Makes about 8

For almost 10 years I was the pastry chef for the Walt Disney Company. The first years they had theme weeks when we were out of season to get more guests into the park. One year they did "County Fair" with a midway, fried foods and a parade of farm animals. I created a corn dog batter that was a hit. They opened an old vending cart on Main Street that looked like a red wagon and called it just that. Today years later you can still eat one of the corn dog recipes I created.

1-1/4 cups	all-purpose flour
1 cup	yellow corn meal
1 tbsp	granulated sugar
1 tsp	baking powder
1/2 tsp	sea salt
1-1/2 tsp	dry mustard powder
12 oz	whole milk
1 large	egg
2 tbsp	canola oil
1 tbsp	honey
	canola oil of frying

1. In a large bowl, whisk flour, corn meal, sugar, baking powder, salt and mustard powder. Set aside.
2. In another bowl, whisk, milk, egg, first oil and honey. Blend it into the dry mixture. Set aside.
3. On medium heat bring oil for frying in a saucepan to 375°F.
4. Take each hotdog and skewer with a bamboo skewer. Dip into corn dog batter until fully coated. If the batter is not sticking the hotdog maybe wet. Dry off with paper toweling. Fry until light brown on all sides, about 5 to 7 minutes.
5. Let drain on paper toweling for a few minutes.
6. Serve with Mustard Sauce