

Homemade Corn Dogs

(with Vegan/dairy free and gluten free substitutions)

Makes 8 to 10 corn dogs and about 1 dozen corn puppies

Ingredients

1 cup yellow corn meal or corn flour (for gluten free cooking, be sure that you have a GF brand)

1 cup all-purpose flour (you can substitute GF flour without changing anything else in the recipe)

1/4 teaspoon salt

1/4 teaspoon black pepper

1/4 to 1/3 cup sugar, depends how sweet you want it, but I tend to go with 1/4 cup

1 tablespoon baking powder

1 egg (1/4 cup egg substitute for vegan)

3/4 to 1 cup milk (soy or almond [plain] for vegan) *sometimes, using a whole cup makes the batter too runny, use your judgement

1 to 2 tablespoons honey, again this depends on how sweet you want it (agave nectar for vegan)

8 to 10 hot dogs (tofu dogs for vegan)

To make the batter: Preheat oil to 375 degrees. Preheat oven to lowest setting (around 175 degrees). Line a wire cooling rack or baking sheet with clean paper towels and place it in the oven.

In a medium bowl, combine the corn meal (or flour), all-purpose flour, salt, pepper, sugar, and baking powder. Make a well in the center and add the egg, milk, and honey. Mix until thoroughly combined, adding more milk, as needed.

To make the corn dogs: Dry hot dogs off by rolling them on clean paper towel. Place a couple of dogs in the prepared batter and use a fork, chopstick, or your clean hands to roll it around and get it coated. Or, if you're using sticks, dip the dogs completely into the batter to coat them. Fry the corn dogs for 3 to 5 minutes, until deep golden brown. Place the dogs in the preheated oven on the prepared rack or pan. Once all of the dogs are cooked, serve immediately.

To make corn puppies: Using a table- or soup spoon, drop excess batter into the hot oil and fry for about 4 minutes, until deep golden brown. Drain on paper towels and serve hot.