



Corn Dogs

SERVINGS 16 ⌚ **PREP TIME** 20 min **COOK TIME** 20 min

DIRECTIONS

1. In a medium bowl, combine cornmeal, flour, salt, pepper, sugar and baking powder. Stir in eggs and milk.
2. Preheat oil in a deep saucepan over medium heat. Insert wooden skewers into frankfurters. Roll frankfurters in batter until well coated.
3. Fry 2 or 3 corn dogs at a time until lightly browned, about 3 minutes. Drain on paper towels.

INGREDIENTS

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- ¼ teaspoon salt
- ⅛ teaspoon black pepper
- ¼ cup white sugar
- 4 teaspoons baking powder
- 1 egg
- 1 cup milk
- 1 quart vegetable oil for frying
- 2 (16 ounce) packages beef frankfurters
- 16 wooden skewers

For a pinch of
Seabra's
flavor...

Get the taste of a carnival corn dog in the comfort of your own house.