

SEABRA'S

MARKET

MINI FRIED HOT DOGS

SERVES: 20

PREP TIME: 00 hr 10 min

COOK TIME: 00 hr 15 min

INGREDIENTS

2 quarts vegetable oil
1 cup flour
3/4 cup cornmeal
1/4 teaspoon baking soda
1/2 teaspoon baking powder
1/4 cup sugar
2 Tablespoons honey
1 large egg
1/2 cup milk
1 pack cocktail hot dogs or 1/3 hot dogs
Skewers



DIRECTIONS

Place one mini hot dog or hot dog 1/3 on the end of the skewers. Set aside.

Mix flour, cornmeal, baking soda, baking powder, and sugar. Stir. Dip hot dog in dry mix and set aside.

In another bowl, mix honey, egg, and milk. Add to flour mixture. Stir to combine. Set aside 4 to 5 minutes to thicken.

Heat oil to 350 degrees.

Dip hot dogs into batter. Rotate to coat evenly. Submerge in hot oil and fry until browned for about 4 minutes. Remove from oil and drain on a wire rack in a 200 degree oven until all dogs are cooked. Serve immediately with ketchup and/or Honey Mustard

FOR A PINCH OF *Seabra's* FLAVOR...

Serve alongside french fries or as an appetizer
before a main course!