

FRITOS® Mini Corn Dogs

Ingredients

- 1 cup cornmeal
- 1/2 cup all-purpose flour
- 2 tbsp sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 1 egg
- 3/4 cup buttermilk
- 1 tbsp melted butter
- 1 cup finely crushed Fritos® Original Corn Chips
- 12 cocktail sausages or mini hot dogs
- Popsicle sticks or skewers (optional)
- Oil for frying

How to make it

[title]Prep the Sausages

2. Pat sausages dry with paper towels.
3. Insert a small skewer into each (or serve stick-free).

[title]Make the Batter

5. In a bowl, combine cornmeal, flour, sugar, baking powder, and salt.
6. In another bowl, whisk egg, buttermilk, and melted butter.
7. Mix wet ingredients into dry until smooth.
8. Fold in crushed FRITOS® for added texture.

[title]Coat the Dogs

10. Pour extra crushed FRITOS® into a shallow bowl.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	12

Made with



Fritos® Original Corn Chips

11. Dip each sausage into the batter, letting excess drip off.
12. Roll in crushed FRITOS® for a crunchy outer shell.

[title]Fry to Perfection

14. Heat oil in a deep pot to 350°F (175°C).
15. Fry 3–4 corn dogs at a time for about 3 minutes, until golden.
16. Drain on paper towels.