

## **Corndogs (Patty Keck)**

1 c. flour  
¾ c. yellow cornmeal  
2 T. sugar  
1 T. dry mustard  
2 t. baking powder  
1 t. salt  
1 c. milk  
1 egg, slightly beaten  
2 T. oil  
12 hotdogs  
12 skewers  
vegetable for frying

Combine flour, cornmeal, sugar, mustard, baking powder, and salt. Add milk, egg and oil. Mix until smooth. Pour mixture into a tall glass. Put hotdogs on skewers. Dip hotdogs, one at a time, in cornmeal batter. Fry until golden brown in oil heated to °375. Drain on paper towels. Makes 12 corndogs.

“I don't use skewers. I cut the hotdogs into thirds, dip them in the batter and then fry them until golden brown.”