



Cut at the line for a 4x6 Recipe Card

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Vienna Sausage Corndogs

(Lunch, None)

Ingredients:

- 4 cans Vienna sausages, drained and patted dry
- 1 cup cornmeal
- 1/2 cup buttermilk powder
- 1 cup flour
- 1/2 tsp baking soda
- 1/2 baking powder
- 1 tsp celery salt
- 1 tsp black pepper
- 2 tbsp sugar
- 1 1/2 cup water/beer
- 2 lbs shortening
- Skewers

Directions:

In a resealable plastic bag, combine all dry ingredients for transport. To Prepare: Melt the shortening in a deep pot on the fire, being very careful not to overheat (ideally it would stay around 350F). Mix the contents of the bag with 1 1/2 cups water/beer and mix just until smooth. Place the sausages on small skewers and dip them in the batter. Carefully, place them into the hot fat; use tongs to spin them a little to ensure the batter doesn't drip. When the batter is nearly cooked, the corndogs will float. Turn them several times with the tongs until they are medium golden brown. Remove from heat and drain on paper towels. Serve with mustard or your favourite condiments. Yield: 28 mini corndogs

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