

Our State eats

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Bacon & Cheese Corn Dogs

Yield: 8 servings.

- 2 cups self-rising yellow cornmeal mix**
- 2 tablespoons cornstarch**
- 1 tablespoon sugar**
- 2 eggs**
- 1 cup whole milk**
- 1 quart vegetable oil (for frying)**
- 8 all-beef hot dogs**
- 8 strips bacon, cooked**
- 4 ounces sharp Cheddar cheese, sliced**
- 8 long wooden skewers**
- Mustard (optional)**

In a medium bowl, combine cornmeal mix, cornstarch, and sugar. Stir in eggs and milk.

In a heavy-duty pot or Dutch oven, heat oil on medium-high to 350°. While the oil is heating, make a slit down each hot dog without cutting all the way through. Stuff each hot dog with a slice of bacon and ½ ounce of cheese. Insert wooden skewers into hot dogs lengthwise.

Pour batter into a tall glass. Dip each hot dog into batter until well coated. Fry 2 or 3 corn dogs at a time until lightly browned, about 3 minutes. Drain on paper towels. Serve with mustard.



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