

VEGGIE MINI Corn Dogs!

Ingredients:

(FOR 10 CORN DOGS)

5 VEGGIE SAUSAGES
2 CUPS OF SUNFLOWER OIL (FOR FRYING)
1/2 CUP OF FLOUR
1/2 CUP OF CORNMEAL
1 TABLESPOON OF SUGAR

2 TEASPOONS OF BAKING POWDER
1/2 CUP OF MILK
1 EGG
SALT AND PEPPER
CAKEPOP STICKS OR LOLLIPOP STICKS

This is how you do it:

SLOWLY HEAT THE SUNFLOWER OIL IN A DEEP PAN (PREFERABLY WITH LID).

CUT THE VEGGIE SAUSAGES IN HALF AND THREAD THEM ON A STICK. SET ASIDE FOR NOW.

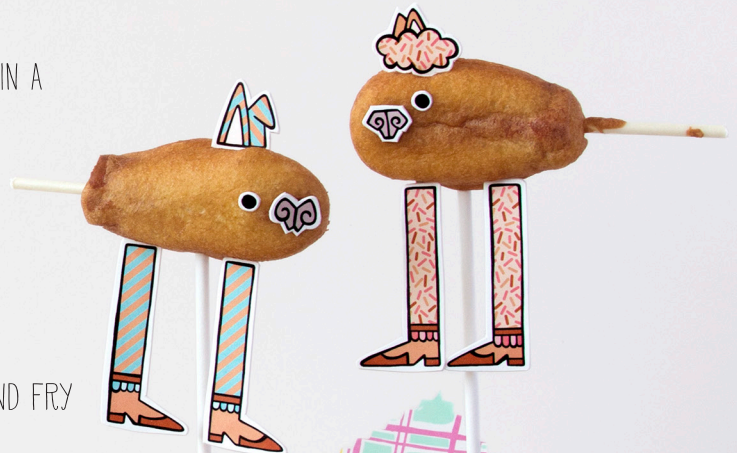
PUT THE FLOUR, CORNMEAL, SUGAR AND BAKING POWDER IN A BOWL AND ADD SALT AND PEPPER AS DESIRED.

WHISK THE MILK AND EGG TOGETHER IN A DIFFERENT BOWL. THEN ADD THE EGG-MIXTURE TO THE DRY INGREDIENTS IN THE OTHER BOWL. MIX WITH A SPATULA UNTIL SMOOTH.

SUBMERGE YOUR SAUSAGES-ON-A-STICK INTO THE BATTER AND FRY THEM IN THE HOT OIL UNTIL THEY'RE GOLDEN BROWN. THIS WILL TAKE ABOUT TWO TO THREE MINUTES.

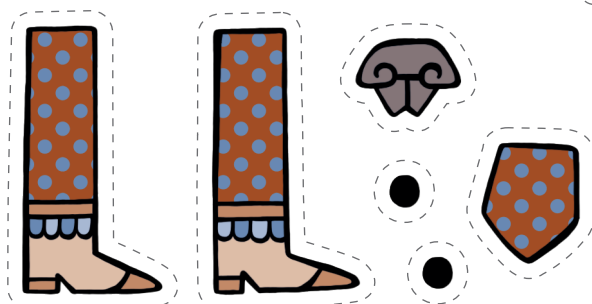
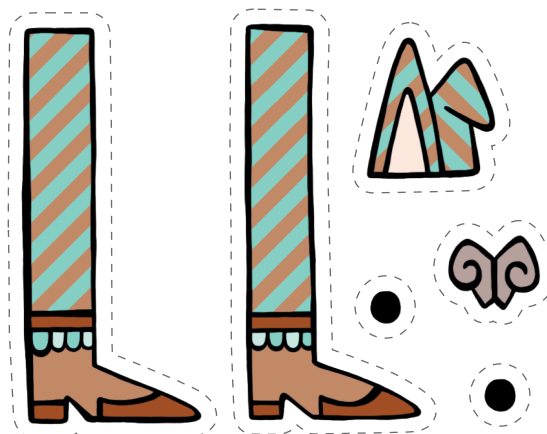
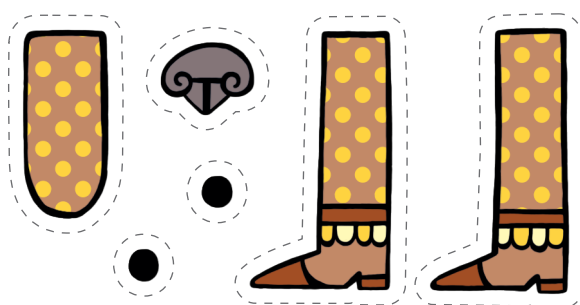
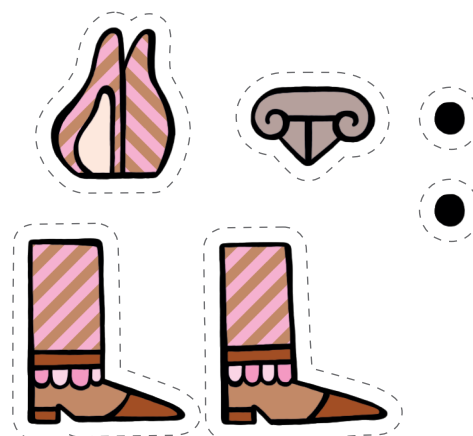
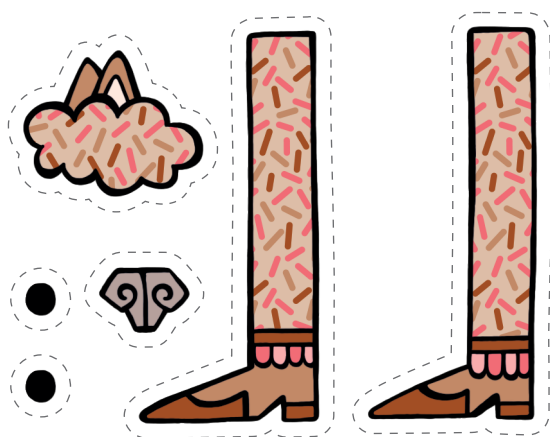
TAKE YOUR DOGS OUT OF THE FRYING PAN AND PUT THEM ON A PAPER-TOWEL LINED PLATE.

SERVE IMMEDIATELY.
THESE DOGS ARE DELICIOUS
WITH CHILI SAUCE!



Enjoy!

CREATE YOUR OWN Corn Dog!



PRINT THIS PAGE, CUT OUT THE ILLUSTRATIONS ALONG THE DASHED LINE AND PRICK THEM TO YOUR CORN DOG. WHO SAYS YOU CAN'T PLAY WITH YOUR FOOD?!