

MUSTARD FACE – Corndog Recipe

Try Stavro's Corndog recipe to create your own little Mustard Face. Then, take a picture and email it to us at: YummyFaceKidsFans@yahoo.com and we will post it on our social media sites!

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CORN DOGS

Vegetable oil
1 package of turkey, beef or pork hot dogs, whatever you prefer
1 ½ cups of self-rising cornmeal
½ cup of cornstarch
½ cup of all-purpose flour
1 ¼ cups of buttermilk
2 tablespoons sugar (optional)
1 tablespoon of salt
2 eggs
Mustard
10 wooden skewers (or enough for the number of hot dogs in your package) SOAK these in water for about 30 minutes so they don't burn and the meat won't stick to them.

Large pot of oil filled about half way or deep enough to fry the corn dogs without overflowing.
Combine all dry ingredients. Add eggs and buttermilk. Mix until lump free. Put the hot dogs on the skewers. You can rinse then if you like, after they've been skewered. Heat oil on medium-high heat 350 degrees, for about 10 minutes or until hot and bubbly. Dip hot dogs in the batter and coat each one. Fry until they are golden brown. The corn dogs will be done in 5-7 minutes. (Remove from oil. Place on a paper towel or baking sheet to remove excess oil.) Serve with mustard.
ENJOY!!