



SUMMER FUN

CORN DOGS

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DESCRIPTION

Corn Dogs remind us of summertime...and Chef Ralph Pallarino is going to show you how to make this summer classic at home! All you need is some mustard and your favorite dogs to get started!

INGREDIENTS

- 1 cup milk
- 2 medium eggs
- 1/4 cup oil
- 2 tablespoons sugar
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 teaspoons baking powder
- 1 1/3 cups corn meal
- 2/3 cup flour
- 2 packages of beef hot dogs
- 1/2 cup flour for dusting
- hot oil for deep frying

TOOLS

- medium bowl
- mixer
- popsicle sticks or wooden skewers
- deep pan
- paper towels

DIRECTIONS

1. Preheat the oil in a deep pan over medium heat. Make sure you have an adult around to help you.
2. Once your oil is heating up, it's time to start the corn dog batter. In a medium bowl, combine cornmeal, flour, salt, pepper, sugar and baking powder. Stir in the eggs, milk and oil.
3. Take your hot dogs out of the packages and dry them off on paper towels. Dust the hot dogs with flour, coating them completely. The cornmeal batter won't stick to the hot dogs unless they are coated in flour.
4. Insert popsicle sticks or wooden skewers into the flour coated hot dogs. Roll the hot dogs in batter until they are well coated.
5. When the oil is nice and hot, have an adult fry 2 or 3 corn dogs at a time for 8 to 10 minutes, or until lightly browned. As they finish cooking, take them out of the oil and let them drain on paper towels.
6. Just add a little mustard and get ready for some good times!

Did you know there's a free web video for this activity with step-by-step instructions?
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