



Corn Dogs

GLUTEN FREE

Ingredients:

- 1 cup of Juana® corn meal
- $\frac{1}{2}$ cup of white MASECA® corn masa flour
- 8 hot dogs
- 8 corn dog sticks
- 2 1/4 cups of milk
- 1 egg
- $\frac{1}{4}$ cup of sugar
- 4 teaspoons of baking powder
- $\frac{1}{4}$ teaspoon of salt
- 1/8 teaspoon of black pepper
- Cooking oil for frying.

Preparation:

1. In a large bowl, combine the Juana® corn flour with the MASECA® flour and the remaining dry ingredients (sugar, baking powder, salt, and pepper).
2. Add milk and egg. Mix thoroughly until a smooth batter is obtained. Set aside.
3. Insert each sausage onto a wooden stick to form the corn dogs.
4. Pour the batter into a tall glass and dip each sausage until fully coated.
5. Heat enough oil in a deep pot. Fry the corn dogs until golden and crispy.
6. Remove from the oil and place on absorbent paper to drain any excess oil.

Makes: 8 servings