

Sourdough Discard Corn Dogs

Dry Ingredients:

- 1 cup fine ground (*not coarse*) cornmeal (160 g)
- ¼ cup sugar (60 g)
- 1 tbsp baking powder (12 g)
- ¼ tsp salt (2 g)
- Black pepper to taste

Wet Ingredients:

- 1 cup (225 g) sourdough discard
- ¼ cup milk (60 g)
- 1 egg (50 g)

Other:

- 8 beef hot dogs
- Frying oil

Directions:

- 1) Whisk together the dry ingredients in a medium mixing bowl.
- 2) Add the wet ingredients and mix everything well. **NOTE:** It is best if the wet ingredients are still cold when adding them to the mixture, as a cold batter is better for coating the hot dogs.
- 3) Pour the batter into a tall cup (*slightly taller than the length of your hot dogs*). Cover and refrigerate while you heat the oil and prepare your hot dogs.
- 4) Heat frying oil in a large cast iron skillet or Dutch oven to 350 F over the stovetop. The oil should be 2 to 3 inches above the bottom of the skillet or Dutch oven. The oil temperature will drop once the corn dogs are added, so it is okay to get the oil a little hotter before beginning.
- 5) Remove your hot dogs from the package and pat dry. Skewer each with a popsicle stick (*or any wooden stick*).
- 6) Once the oil is heated and the hot dogs are prepared, remove the batter from the fridge.
- 7) Dip each hot dog into the batter, covering completely. It helps to give it a twirl in the batter, and make sure there are no air bubbles (*which will cause cracks*). *Immediately* transfer to the frying oil.

- 8) Do not let the batter touch the bottom of the skillet or Dutch oven for the first 3-4 seconds. I like to hold the battered hot dogs at an angle over the oil for this time, before dropping them in completely.
- 9) Fry each corn dog 3-4 minutes at 350 F, until golden and cooked through.
- 10) Remove from oil, and allow to cool on a wire rack.
- 11) Enjoy!
- 12) **How to store:** These are best eaten fresh, but will store in the fridge for three to five days or can be frozen.

To reheat: From the refrigerator, reheat in the microwave about 30 seconds, or in the air fryer at 380 F about 5 minutes. From frozen, reheat in the microwave 1-2 minutes, or in the air fryer at 380 F 10-11 minutes.