



Mini Mexican Street Corn Dogs

Prep: 35 minutes

Cook: 6 minutes • Serves: 8

- 8 cups vegetable oil
- 2 cups plus 2 tablespoons honey cornbread mix
- 2 teaspoons chipotle-garlic seasoning
- 4 (6-inch) hot dogs, cut crosswise in half
- 8 (6-inch) wooden skewers
- 1 large egg
- 1 cup buttermilk
- 2 medium jalapeño peppers, finely chopped
- 2 tablespoons chipotle mayonnaise
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons grated cotija cheese
- Lime slices for garnish (optional)

1. Attach deep fryer thermometer to side of medium saucepan; add oil and heat over medium heat 35 minutes or until oil temperature reaches 350°.

2. In medium bowl, stir together cornbread mix and 1 teaspoon chipotle-garlic seasoning. Pat hot dogs dry with paper towel; insert skewers halfway into cut end of each hot dog and roll in cornbread mixture to lightly coat.

3. In small bowl, whisk egg and buttermilk; stir into cornbread mixture. In 2 batches, dip each hot dog into batter, allowing excess to drip off; slowly add to hot oil and fry 3 minutes or until golden brown, turning once. Drain corn dogs on paper towel-lined rimmed baking pan.

4. Serve corn dogs topped with jalapeño, mayonnaise, cilantro, cheese and remaining chipotle-garlic seasoning; garnish with lime slices, if desired.

Approximate nutritional values per serving:

349 Calories, 27g Fat (6g Saturated), 40mg Cholesterol, 500mg Sodium, 23g Carbohydrates, 0g Fiber, 6g Protein

Chef tip

Transfer batter to a tall drinking glass for easier hot dog dipping. Heat oil back to 350° before frying the second batch of corn dogs.