



Ingredients:

10 trefoils crushed
1 (16oz) package hot dogs
1/2 cup yellow cornmeal
1/2 cup all-purpose flour
4 tsp. baking powder
1/4 tsp. salt
1/4 tsp. black pepper
3/4 cup milk
1 large egg
1 qt. vegetable oil

TREFOIL CORN DOGS

Instructions:

1. Cooke hot dogs according to package instructions. Pat them dry and insert one skewer into each hot dog. Set aside.
2. In a medium bowl, combine crushed Trefoils, corn meal, 1/2 cup of flour, baking powder, salt and pepper.
3. In a small bowl, whisk together milk and eggs.
4. Heat enough oil to submerge the hot dogs (horizontally) to 350 degrees in a Dutch oven or deep fryer.
5. Dip hot dogs completely into the batter. Carefully place battered hot dog into the hot oil sideways so the hot dog and stick are in the oil.
6. Cook for 3-4 minutes, turning to brown evenly. Remove from oil and cool on a wire rack. Repeat for each hot dog.
7. Served warm with desired dipping sauce.
8. Enjoy!