

Cindy's Honey Corn Dog Flats

12 hot dogs, sliced 1" thick
1½ cups fine yellow cornmeal
1¼ cups all purpose flour
1 Tbsp. Baking powder
¼ tsp. Salt
1¾ buttermilk; may add about 1/4 cup more if batter is too thick
1 egg, mix with fork until frothy
2 Tbsp. Vegetable oil
1 Tbsp. Honey

Ketchup

Mustard

Measure dry ingredients, whisk together to blend, and set aside. Measure wet ingredients, whisk to blend, and set aside.

Pan fry hot dog slices until edges are crispy and they are hot. Remove from heat.

Make a well in the dry ingredients and pour wet ingredients into dry ingredients. Stir just until blended and batter is slightly smooth. Batter is very thick Do not overmix. Stir in warm hot dog slices.

Pour by cupful onto hot greased griddle, making large rounds, (about the equivalent of a corn dog, with about 8 or more slices of hot dog in each. It is fun if each bite has a hot dog in it). Fry until batter is set and bottom is golden brown. Flip to cook other side.

Serve hot with ketchup and mustard. Makes about 10 - 12 large corn dog flats.