

# Beer Battered Mini Corn Dogs by Lynn's Recipes

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Lynn demonstrates how to make Beer Battered Mini Corn Dogs that are a perfect appetizer and would be great served at a tail gate or football party or get together. Serve with Ketchup and Mustard. Adapted from [thebeeronest.com](http://thebeeronest.com).

## Ingredients:

- Peanut oil or canola for frying
- 1 cup plus  $\frac{1}{4}$  cup flour, divided
- 2/3 cup corn meal
- 1 Tablespoon brown sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 egg
- $\frac{3}{4}$  cup plus 2 Tablespoons beer
- 24 mini hot dogs
- 24, 4 inch wooden skewers or toothpicks

Pour oil into a pot, about 3-4 inches deep. Clip a cooking thermometer onto the side and heat over medium heat until oil reaches between 350° and 375° and adjust to stay in this temperature range.

Skewer all of the mini hot dogs with the wooden skewers.

In a bowl, combine 1 cup of flour, corn meal, sugar, baking powder and baking soda and whisk to combine. Add the egg and the beer and continue whisking until combined and smooth.

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Pour the batter into a tall coffee mug to make dipping the hot dogs easier.

Roll the mini hot dogs into the extra  $\frac{1}{4}$  cup flour and shake off excess. Then dip the mini hot dog into the corn dog batter until it is completely submerged and coated. Slowly place the battered mini hot dog into the oil. Allow to fry in the oil until a dark brown, about 4 minutes. Remove with a slotted spoon and place on a paper towel lined plate to drain.

Serve with ketchup and or mustard.

[Link to Aroma Cook Top](#)

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