

Mini Beer Corn Dogs

<http://userealbutter.com/2015/09/17/mini-beer-corn-dogs-recipe/>
from *Chowhound*

1-2 qts vegetable oil for frying
2 packages of hot dogs
1 cup fine or medium yellow cornmeal
1 cup all-purpose flour
1 tbsp baking powder
1/2 tsp salt
2 large eggs
2 tsps honey
2 tsps sugar
1 cup cold beer
up to 4 dozen 4-inch toothpicks
extra flour

Heat oil in a deep saucepan or stockpot over medium high heat. Use a candy thermometer to measure the temperature. The oil is ready when it reaches 350°F. Meanwhile, cut the hot dogs into 2-inch pieces. Skewer each mini dog by inserting a toothpick into the cut end. Set aside. Mix the cornmeal, flour, baking powder, and salt together in a large bowl. In a medium bowl or large measuring cup, beat the eggs until uniform. Add the honey, sugar, and beer. Stir until the sugar has dissolved. Stir the wet mixture into the dry ingredients until they are just combined. Pour the batter into a narrow vessel like a glass, leaving about an inch of space at the top. Roll each mini dog in the flour to coat. Shake off excess. Dip the coated mini dog completely in the batter. If the batter falls off in places, just dip again until it is covered. Place the mini corn dog into the hot oil (make sure it is at 350°F). Repeat for a few more – don't overcrowd them in the oil. Let the mini corn dogs fry until golden brown (about 2-3 minutes). Remove from oil and let drain on a cooling rack. Let the oil return to 350°F before adding the next batch. Makes up to 40 mini beer corn dogs.