



PREP TIME

20min



COOK

TIME

10min



SERVES

8

TOSTITOS® Crusted Corn Dogs

INGREDIENTS

- **1 bag** TOSTITOS® Original Restaurant Style
- Leftover hot dogs
- **1 cup** cornmeal
- **1 cup** flour
- **1 cup** sugar
- **1/2 tsp** salt
- **1 tsp** ground mustard
- **1/4 tsp** black pepper
- **4 tsp** baking powder
- **1 egg**
- **1 cup** milk
- [title]Per Hot Dog
- **1 skewer**
- Drizzle mayo
- Drizzle ketchup
- **1 tsp** cilantro, finely chopped

FEATURING



HOW TO MAKE

DIRECTIONS

- Heat fryer to 350°F.
- Make the batter by combining cornmeal, flour, sugar, salt, ground mustard, pepper, and baking powder and then mix in the egg and milk. Set aside.
- Crush TOSTITOS® chips with a rolling pin or by hand (if you're talented like that) and place in a shallow bowl.
- Dip one leftover hot dog at a time into the batter, roll into crushed TOSTITOS® (hungry yet?) and place into fryer. Do not place on the basket in case it sticks.
- Once golden brown and cooked through drizzle with mayo and ketchup.
- Sprinkle on the cilantro (ahhh...fresh) and serve.