

# How to Make Fritters & Corn Dogs

## Easy Corn Fritters (with variation for Chili Corn Fritters)

We've made corn fritters for years. Using tempura batter makes them very quick and easy. We like them with the diced green chilies but you can leave them out. Try serving them with a syrup or a flavored honey.

1 1/2 cups of tempura batter mix  
3/4 cup cold water  
1 can corn, well drained  
2 tablespoons diced chilies, well drained (optional)

1. Mix the tempura mix, water, drained corn, and optional chilies together in a large bowl.
2. In a deep fryer or heavy pan, heat enough oil for deep frying. The oil should be hot, 365 degrees.
3. Drop three or four large spoonfuls of batter into the hot oil. Let them cook for three or four minutes, turning once, or until they just start to brown. Remove them to dry on paper towels. Serve immediately drizzled with syrup or honey.



## Easy Lil' Corn Dogs (with variations for Lil' Bacon Corn Dogs and Chili Corn Dogs)

Using tempura batter mix makes these easy to make—with only four ingredients. They are as good as any at the county fair.

One package of eight good quality hot dogs cut crosswise  
2 cups tempura batter mix  
1 cup milk  
1 large egg  
2 tablespoons diced chilies, well drained (optional)  
16 wooden skewers about 4-inches long (cut longer skewers into shorter sticks)

1. Insert the skewers into the ends of the hot dogs.
2. In a large bowl, stir the batter mix, the egg, and the milk together. The batter will be thick.
3. Pour one inch of oil into a large, heavy skillet or use a Fry Daddy. Heat to 365 degrees.
4. Holding the hot dogs over the bowl of batter, spoon the batter onto the hot dogs and spread it around to completely cover them. See the picture to the right.
5. Lay the coated hot dogs, 3 or 4 at a time, in the hot oil. Turn them with tongs after 10 to 15 seconds of cooking to prevent the batter from sliding off the hot dogs. Cook for 2 to 3 minutes more or until golden brown, turning to brown evenly. Remove with tongs and drain on a baking sheet lined with paper towels.
6. Serve with your favorite dip, ketchup, or one of the dips listed on this page.



**Variation: Lil' Bacon Corn Dogs:** Fry six slices of bacon to a crisp and then crumble it chop it into pieces. A bacon press allows you to fry both sides at once and does so more uniformly and without a lot splatter. Mix the bacon pieces into the batter and prepare as above.

**Apricot Mustard Dip:** Add one tablespoon prepared Dijon mustard to every 1/4 cup apricot pineapple jam. Add more jam or more mustard to suit your taste.

**Sour Cream Salsa Dip:** Mix sour cream and salsa together. Start with a 50/50 ratio and then alter the mix by adding more salsa or sour cream to suit your taste.