



PREP TIME

**30**  
mins



SERVES

**6**

# 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

## 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.

## FEATURING

