

# TIM FARMER'S COUNTRY KITCHEN

## CORN DOGS

*3/4 cup all purpose flour  
1/4 cup corn starch  
1 cup yellow corn meal  
1/2 teaspoon baking soda  
1-4 tablespoons sugar  
Salt  
Pepper  
Garlic powder*

*1 cup buttermilk  
2 eggs*

*Hot dogs  
Sticks*

Mix together dry ingredients. In separate bowl, mix together buttermilk and eggs. Slowly pour into dry ingredients while stirring. Mix until smooth. Pat off hot dogs until dry and place on end of stick. Dip in batter until covered and place in frying oil. Hold end of stick and twirl until batter starts to harden. Then let it fry until golden brown on all sides. Remove and drain.

