

Michigan Corndogs



Our recipe combines the snap of a Koegel Vienna with the sweetness of Jiffy corn muffin mix, adding just enough mustard into the mix to make this corndog more a cousin of a Flint-style coney. Using the Jiffy mix makes this recipe simple enough for younger kids to participate in, but adult supervision is still required for the frying. It's safest to let the kids assemble the corndogs and let the adults do the frying.

Ingredients

1 8-1/2 oz. box Jiffy corn muffin mix
2/3 cup 2% or whole milk
1 egg
1 tsp ground mustard
1 8-pack Koegel Viennas
8 wooden skewers
Frying oil (Wesson, etc.)

Equipment

1 home deep fryer OR 2" deep skillet
1 Outdoor Grill
1 8" x 8" casserole
Paper towel
1 plate
Metal tongs
Thermometer (if using a skillet)

In the glass casserole, combine the corn muffin mix and the ground mustard. In the medium mixing bowl, mix the milk and egg. Dump the liquid into the dry mixture and whisk it until it's a slightly lumpy batter. Let the batter rest at least two hours, then stir it gently before using. Fill the deep fryer to its fill line with the frying oil or, if using a deep skillet, fill to a depth of about 1-1/2". Set the oil for a temperature of 375 degrees F. Once the oil is up to temperature, line the plate with some paper towel and set it aside. Grill the Viennas first and set them on some paper towel. Use more paper towel to wipe any juices off up to three of the Viennas. If your skewers have sharp, pointed ends, use a good pair of scissors or some other cutting tool to cut these points off! Slowly work a wooden skewer into each Vienna, straightening the meat as you go while making sure the skewer doesn't come out the far end. (If it does, just pull it back a bit.) Using a spiraling motion, dip each Vienna into the batter, removing it the same way, making sure the meat is covered completely from end-to-end. Using the same spiraling motion (and keeping your fingers out of the hot oil!), roll the skewered and battered Vienna into the oil, dropping the skewer last, followed by the second and third Viennas when you have them ready. Use the tongs to gently and continuously keep the corndogs moving and rotating in the oil so they cook evenly. Cooking should only take a minute or two. When the corndogs are a golden brown, remove them to the paper towel-lined plate for draining. They can be served as soon as the skewer is cool enough to touch.

Notes:

- Yes, there's more milk than the Jiffy box calls for. This makes the batter easier to work with.
- Even though the skewer has cooled, be sure to tell people the corndog itself might still be extremely hot.
- Not in Michigan, or can't find Jiffy products? Any cornbread or corn muffin mix or recipe can be used where the yield is 6 corn muffins or an 8" x 8" dish of cornbread.
- Many meat shops and grocers have other brands of Viennas with the skins, like the Koegels do. But experimenting is fun as well. For example, try grilling eight bratwurst, letting them cool, and finishing them as corndogs. Boiling the brats in beer first would also be quite interesting.