



# Mini Jalapeño Stuffed Corn Dogs

total time: 30 min | servings: 25 | \$0.60 per serving\*

## INGREDIENTS

### BATTER

- 1 ½ cups of corn meal
- ½ cup flour
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 2 tablespoons white granulated sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon onion powder
- 1 cup buttermilk
- 1 egg (beaten)
- Oil for frying

### CREAM CHEESE

### FILLING

- 4 slices of cooked Bar-S Bacon (crumbled)
- 5 Bar-S Classic Franks (diced)
- 1 8-oz. package of cream cheese
- 2 jalapeños (seeded and diced)
- 1 cup shredded cheddar cheese

## GET COOKING

1. Mix together cream cheese, shredded cheddar cheese, diced jalapeño (w/out seeds), crumbled Bar-S Bacon, and diced Bar-S Classic Franks.
2. Roll cream cheese mixture into balls about 1" in diameter (makes approximately 25 balls).
3. Place on a baking sheet lined with wax paper. Place in freezer for about 30 minutes.
4. While waiting, mix together dry ingredients of the batter (cornmeal, flour, salt, black pepper, sugar, baking powder, baking soda) in a separate bowl.
5. Then stir in buttermilk and 1 egg.
6. In a large pot, heat oil over medium heat on the stove (oil should be about 2 inches deep).
7. Remove cream cheese balls from freezer.
8. Roll each ball in batter so that they are coated, and then place 4-5 balls into the hot oil to cook. Cook for approximately 1-2 minutes until golden brown in color.
9. Remove and place on plate covered with paper towel.
10. Repeat until they are all cooked.