

"Pogo Sticks" aka Battered Hot Dogs

Recipe By *Gitta Bixenspanner*



Cooking and Prep:  20
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Serves:  12

Contains:   

Preference: Meat

Difficulty: Easy

Source: Aish.com

As I was growing up I used to see these corn dogs on a stick sold in the weekly market. It aroused my curiosity, and I always wanted to try making them at home. Here is a recipe for Pogo Sticks – a fun food for kids.

Ingredients (12)

Main ingredients

- 1 – 1 and 1/4 cups **Gefen Almond Milk**
- 1 tablespoon lemon juice
- 1 egg
- 1 tablespoon sugar (white or brown)
- 1 teaspoon salt
- 1 and 1/2 teaspoon **Haddar Baking Powder**
- 1 and 1/2 teaspoon **Gefen Baking Soda**

- 1 cup all purpose flour
 - 2/3 cup cornmeal
 - hot dogs (any variety)
 - flour for dusting
 - oil for frying
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Start Cooking

Prepare the Batter

Yields enough batter for 12 hot dogs or 24 mini-dogs.

1. In a mixing bowl, combine almond milk and lemon juice and allow to stand for a few minutes, then add egg and mix well. Start with one cup almond milk mixture, more may be added later if needed for consistency.
2. In a second mixing bowl, combine the dry ingredients.
3. Make a well in the center of the dry ingredients and add liquid mixture. Stir together until combined. Batter should be thick. Adjust the amount of sugar and liquid to taste

Prepare the Hot Dogs

1. Dredge hot dogs in flour and dip in batter.
2. Fry the corn dogs in hot oil until golden brown. When corn dogs are golden, place on paper towels and sprinkle lightly with salt. Insert sticks carefully. Serve immediately.

Variation:

Alternatively, try using vegetarian hot dogs or vegetables – especially yellow and green baby zucchini or eggplant slices dipped in this batter and fried to perfection – for a vegetarian meal.

About

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