

**CORN DOG (CORN BREAD MIX)**

**Yield** 100

**Portion** 1 Sandwich

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
256 cal	19 g	7 g	17 g	23 mg	792 mg	24 mg

**Ingredient**

FRANKFURTERS  
 CORN BREAD MIX  
 MUSTARD, DRY

**Weight**

10 lbs  
 5-5/8 lbs  
 3-1/8 oz

**Measure**

1 gal 1/8 qts  
 1/2 cup

**Issue**

**Method**

- 1 Insert 1 stirring stick lengthwise into each thawed frankfurter. Dry surface of frankfurter with paper towel.
- 2 Combine canned cornbread mix and mustard flour. Prepare corn bread batter according to instructions on container.
- 3 Dip frankfurters in cornmeal mixture; allow excess batter to drain slightly; fry 2 to 4 minutes or until golden brown in 375 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Drain on absorbent paper.
- 5 Serve hot. CCP: Hold for service at 140 F. or higher.