CORN PUPPIES

¾ cup all-purpose flour

1 cup yellow cornmeal

½ teaspoon salt

1 ½ teaspoon baking powder

1 large egg

2 tablespoons bacon drippings or oil

1 cup buttermilk

½ teaspoon baking soda

1 package (1 lb.) hot dogs

1 quart oil or shortening for frying

1 bottle Wicker’s Seafood Sauce

In a large mixing bowl, combine flour, cornmeal, salt and baking powder.

Stir in egg and bacon drippings or oil. Combine buttermilk with baking soda and stir

into batter in bowl; mix well. Cut hot dogs into 4 equal slices (chunks) each.

Heat the quart of oil or shortening to 375 degrees. Dip hot dog pieces, a few at a time, in batter and

fry, also a few at a time, in hot oil until golden brown. Remove from oil with slotted spoon to paper towels to drain and keep warm. Inset toothpicks in “corn puppies.”

Serve with Wicker’s Seafood Sauce to dip ‘corn puppies” in.