



Andouille Sausage Corn Dogs

from the kitchen of Executive Chef Rob Beasley...

*This recipe is a crowd-pleaser and is a sensational Super Bowl Sunday appetizer!
Pair with our Chambourcin Reserve 2014.*

ingredients

- 1 ½ c all-purpose flour
- ½ c corn meal
- 2t baking powder
- 1T sugar
- 1t kosher salt
- ½ t white pepper
- ½ t black pepper
- 1c whole milk
- 1 T honey
- 2 eggs, slightly beaten
- 2T butter, melted
- ½ c green onions, sliced thin
- 2lbs Andouille sausage, cut in 1 inch thick links
- 4c vegetable oil

method

Mix flour, cornmeal, baking powder, sugar, salt, and both peppers. Add the milk, honey, eggs and butter, then mix well. Fold in the green onions. Meanwhile, heat vegetable oil to 325 degrees in a sauce pot. Spear each piece of sausage with a skewer and dip into the batter until well coated. Carefully place in oil while pushing the sausage off of the skewer with a fork. Fry until golden brown on all sides, about four minutes. Drain and put a skewer or pick in. Dip dogs in creole mustard or your favorite whole grain mustard.

Happy Super Bowl Sunday!

Chef Rob