

Corn Dog

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Preparation: Less than 15 minutes

Cooking: 15 to 30 minutes

Yield: 1 porsi

Cuisine: Indonesian

Meal: Snacks



Snacks made from sausage wrapped in flour and sausage.

Bahan

5	Beef sausage	$\frac{1}{2}$	Baking powder
5	Parmesan cheese	1	Egg
5	Satai Stick	$\frac{1}{2}$	Salt
120 g	Wheat flour	$\frac{1}{2}$	Pepper Powder
180 ml	Milk		

Directions

Open slice cheese only one side only. So the cheese is still in a state of plastic but is already open. Put the sausage on the cheese tip. Roll with plastic cheese while solidifying so that the slice cheese is not broken. Then stab with satay puncture. Do this until cheese and sausages run out. Store in the freezer for 15 minutes.

Add put in all dry ingredients into the container and mix well. Add eggs and liquid milk. Mix well, not cloudy and thick.

Prepare fryer pan. Heat with medium heat burner with lots of oil.

Pour the mixture into glass. Remove the sausage from the freezer.

Open the plastic cheese and put the sausage into the glass containing the mixture until the sausage is covered by the mixture.

Fry the sausage by holding the satay puncture and spinning it first in hot oil so that the mixture is not directly affected by the frying pan and the outer layer of corn dog is skinned. Fry until the skin color is golden yellow.

Serve warm with chilli sauce according to your taste.