



Recipes

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Andouille Sausage Corn Dog

Prep Time: 30 Minutes

Cooking Time: 4 Minutes

Serves 12

Ingredients:

2 1/2 lbs. Pre-Fried Yellow Round Tortilla Chips (08641)

12 each Cooked Andouille Sausage Links

12 each Wooden Sticks , 6"

Cornstarch , as needed

Cornmeal Batter , see related recipe

Cajun Seasoning , as needed

Creamy Cajun Remoulade Sauce , see related recipe

Directions:

1. Preheat deep fryer to 350°F.

2. In batches, place chips in bowl of food processor and pulse until coarse ground and transfer to sheet pan.

3. To Make Each Corn Dog: Insert all but 2" of stick into Andouille sausage links lengthwise. Pat sausages dry and dredge lightly in cornstarch. Dip into cornmeal batter to evenly coat and immediately roll in crushed chips until evenly coated.

4. Fry for 2 to 4 minutes or until golden brown and heated through; drain and season with Cajun seasoning as desired.

5. Serve with a ramekin of creamy Cajun Remoulade sauce for dipping.



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Cornmeal Batter

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 cup All-purpose Flour

1/8 cup Yellow Cornmeal

1/8 cup Sugar

1/8 tsp. Baking Powder

1/8 tsp. Salt

1/2 tsp. Unsalted Butter , melted

1/8 each Egg , beaten

1/8 cup Buttermilk

1/8 tsp. Baking Soda

Directions:

1. In mixing bowl, combine flour, cornmeal, sugar, baking powder and salt. Add melted butter, stir to combine, and make a well in center of dry ingredients. Add beaten egg, buttermilk and baking soda; mix until smooth.

2. Transfer batter to tall and slender container. Reserve.



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Creamy Cajun Remoulade Sauce

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

- 1/8 cup Chopped Celery
- 1/8 cup Chopped Green Onion
- 1/2 tsp. Chopped Fresh Parsley
- 1/6 each Garlic Cloves , chopped
- 1/8 cup Mayonnaise
- 1/4 tsp. Paprika
- 1/2 tsp. Capers , drained
- 1/2 tsp. Prepared Horseradish
- 1/4 tsp. Dijon Mustard
- 1/4 tsp. Ketchup
- 1/4 tsp. Fresh Lemon Juice
- 1/4 tsp. Worcestershire Sauce
- 1/4 tsp. Cider Vinegar
- 1/4 tsp. Hot Sauce
- 1/8 tsp. Salt

Directions:

1. Pulse celery, green onion, parsley and garlic in bowl of food processor until coarsely chopped. Add remaining ingredients; pulse 3 or 4 times, stopping to scrape down side. Reserve refrigerated.