



Chicago Style Hot Dog Fritters

Enclose hot dog flavors in light crispy nuggets

For Cooking: Canola oil as needed; follow manufacturer's directions

Dry Ingredients:

- 1 cup all-purpose flour
- 1/2 teaspoon celery salt
- 1 teaspoon baking powder
- 1 teaspoon poppyseeds

Fresh and Wet Ingredients

- 2 teaspoons minced hot sport peppers
- 1/8 cup minced fresh onion
- 1/8 cup fine chopped dill pickle spears
- 1/8 cup fine chopper grape tomatoes
- 1/2 cup low fat or unsweetened almond milk
- 1 large egg
- 1/2 teaspoon mild yellow mustard
- 1 Tablespoons oil
- 2 Tablespoons Chicago pickle relish
- 1 (1-1/2 ounce) beef hot dog, fine chopped
- Celery salt as desired

Serve with:

Honey Relish: 2 Tablespoons honey; 3 Tablespoons Chicago Relish
Mild Yellow Mustard as desired

If using an electric deep-fat fryer, heat the oil to 365°F according to manufacturer's directions. Or, in a heavy, deep large saucepan, heat the oil to 365°F. The amount of oil you will need depends on the fryer you use. Follow the manufacturer's directions.

In medium sized bowl, stir all dry ingredients together. Set aside.

Line a large plate with paper towels. Place minced sport peppers, chopped onion, chopped dill pickle, and chopped tomatoes on paper towel to remove excess moisture; set aside.

In large bowl, beat milk, egg, mustard, and 1 Tablespoon oil. Stir in reserved chopped vegetables, pickle relish and chopped hot dog. Pour into dry ingredients; stir only until soft batter forms.

Working in batches, form the batter into small balls using a 2 Tbsp. tablespoon or small cookie scoop. Gently drop the fritters into preheated hot oil; fry for 15 seconds; move fritters around to eliminate sticking; continue frying for 2 minutes, turn fritters over; continue frying 2 minutes or until golden brown and cooked through. Remove to paper lined plate; sprinkle lightly with celery salt as desired. Serve warm with honey relish and yellow mustard for dipping. Yield: 14 Fritters Serves: about 6

Prepare Honey Relish:

In a small bowl, combine honey and relish; place in small bowl for dipping. Place yellow mustard as desired in a separate bowl for dipping.

Cook's Note: For a larger party, double the recipe.

About the Recipe: The perfect appetizer or snack to serve, packed with beef hot dog bits and “dragged through the garden” seven unique condiments. The crisp crunchy coating is sprinkled lightly with celery salt and inside is a soft pillow filling. Serve them with a honey relish dipping sauce or mustard for a taste tingling experience.