



Corn Dog Pepper Poppers

Game day fun appetizers

- 1/4 cup all-purpose flour
- 1/4 cup medium grind yellow cornmeal
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup plain Greek yogurt
- 1-1/2 Tablespoons olive oil
- 1-1/2 Tablespoons granulated sugar
- 1 egg lightly beaten
- 1/4 cup shredded pepperjack or cheddar cheese
- 2 hot dogs, finely chopped (about 1/2 cup)
- 2 to 3 sport peppers, sliced thinly into rings
- Garnish: 2 small grape tomatoes, sliced thin; 6 tiny dill pickles
- 1-1/4 teaspoon sweet pickle relish or as desired

Preheat oven to 400 degrees F. Spray 18 mini muffin cups with cooking spray or line with cupcake liners; lightly spray with cooking spray; set aside.

In large bowl, stir together flour, cornmeal, baking soda, and salt.

In medium bowl, combine yogurt, oil, and sugar. Whisk in egg. Add yogurt mixture to flour mixture; stir just to combine. Stir in cheese and hot dogs to combine.

Using small dough scooper, spoon batter into prepared muffin cups, filling 3/4 full. Bake about 12 to 14 minutes or light golden brown. Cool 5 minutes; remove to cooling rack. Before serving, top each muffin with tiny tomato slice, pickle piece, or 1/8 tsp. pickle relish.

Yield: 18 mini muffins appetizers

Cook's Note: If you want to have a mild flavor, use cheddar cheese and omit the hot sport peppers. You can add your favorite hot dogs.

Recipe inspired by: Crave magazine, July/August 2018

About the Recipe: These are a perfect appetizer for your next picnic or sports' get-together. Soft crunchy cornbread mini muffins are filled with tiny hot dog pieces and lots of hot peppery flavor. Make them popping hot or full-flavored mild.