



HOT DOGS

Truffle Corn Dogs

Prep Time: 10 minutes
Cook Time: 10 minutes
Total Time: 20 minutes
Servings: 4-5

INGREDIENTS

1 1/2 pounds Grass Run Farms® grass fed uncured beef hot dogs
4 eggs
1 cup whole buttermilk
1 cup cornmeal
1 cup flour
1/2 teaspoon baking powder
1 teaspoon salt

Truffle aioli:

Truffle peelings or 3 tablespoons of truffle oil
3/4 cup olive oil
2 egg yolks

PREPARATION

1. Combine 1 cup of cornmeal, 1 cup of flour, and baking powder in a bowl.
2. In another bowl, whisk together 1 cup of whole buttermilk and 2 eggs.
3. Add this to the cornmeal mixture and stir together.
4. Pour this mixture in a tall glass.
5. Grab each **grass fed uncured beef hot dogs** and stick a skewer in them.
6. Dip the hot dog in the mixture and place in a hot deep fryer. Fry the hot dogs until golden and crispy on the outside.
7. Once you pull them out of the fryer, place them on paper towel and sprinkle with kosher salt.
8. When you are ready to prepare the corn dogs, set each one on a plate and serve with truffle aioli and additional shaved truffles (optional).

For the truffle aioli:

1. In a food processor combine 1/2 teaspoon of kosher salt, and egg yolks.
2. Turn processor on and process for approximately 1 minute.
3. Turn off processor and scrape down the sides.

4. Return the lid to the top. Turn on processor and slowly pour $\frac{3}{4}$ cup of olive oil and truffle oil until mixture emulsifies. If the mixture is too thick, add in more olive oil.

Optional: you can whisk the ingredients together, but it will take significantly longer.

Recipe Courtesy of Chef Cory Bahr for Grass Run Farms
www.grassrunfarms.com