



Cheesy Potato Korean Corndogs

New

Crispy Korean Corndogs covered in Lamb Weston Fully Cooked - Heat & Serve™ 3/8" Diced Potatoes

INGREDIENTS

- 1 lb Lamb Weston® Fully Cooked - Heat & Serve™ 3/8" Diced Potatoes (FC001)
- 4 Chopsticks
- 4 Hotdogs
- 4 Slices Mozzarella
- 1 tsp Salt
- 2 Tbsp Corn Starch
- 1 cup Panko Breadcrumbs
- 2 cup All Purpose Flour
- 1 1/2 cup Warm Water
- .25 oz Active Dry Yeast
- 2 Tbsp Sugar

DIRECTIONS

1. Combine sugar, yeast, and warm water. Allow to sit until the mixture is foamy.
2. In a separate container combine the flour, salt and the yeast mixture. Mix until smooth and allow to sit at room temperature for at least 1 hour.
3. Using the chopsticks, skewer each hotdog and wrap with 1 slice of mozzarella cheese. Once wrapped, place in the freezer to firm up and allow for the battering process to be easier.
4. Dust the Lamb Weston Fully Cooked - Heat & Serve™ 3/8" Diced Potatoes in the cornstarch, these will make them easier to adhere to the batter.
5. Remove the skewered hotdogs from the freezer, and using a twisting motion, place in the batter. Once battered, place on the cornstarch dusted potatoes, then the panko.
6. Fry at 350 degrees for 5-6 minutes.
7. Serve with your favorite dipping sauces.

Yield

4 corndogs