



## PASSPORT CUISINE®

# Passport Cuisine® Pork Shumai Corn Dogs (Serves 2)

### Ingredients:

Passport Cuisine® Pork Shumai –  
6pcs, deep-fried  
Corn dog sticks  
Canola/vegetable oil for frying

### CORN DOG BATTER:

1 cup corn meal	1 tsp salt
1 cup AP flour	2 eggs
4TB sugar	1 ½ cups buttermilk
3tsp baking powder	3TB vegetable oil

### Preparation:

- 1) In a large pot, bring frying oil to 360°F. Add shumai from frozen and cook about 4-5 minutes to parcook. Rest on a rack over paper towels and set aside.
- 2) In a medium bowl, mix the cornmeal, flour, sugar, baking powder and salt.
- 3) In another bowl, whisk to the beat in the eggs, milk and vegetable oil.
- 4) Combine the wet mixture with the dry, and stir well.
- 5) Skewer one shumai for lollipop style or three pieces of shumai for a traditional corndog look. Dip in batter and twist around making the batter smooth and immediately put in fryer while holding in the middle of the oil and avoid touching any parts of the fryer.
- 6) Fry each corndog style for 3-4 minutes until golden brown. Place on a rack above paper towels to rest. Serve quickly after excess oil has dripped.