



WHOLE GRAIN CORN DOGS WITH CAJUN HONEY MUSTARD DIPPING SAUCE

Crispy whole grain battered corn dogs served with a sweet honey mustard dipping sauce spiked with Cajun seasoning and fresh parsley.

SERVINGS: 10 each (1 corn dog boat [6 mini corn dogs & 1 dipping sauce cup])

Ingredients	Amount
State Fair® Mini Turkey Corn Dogs OR State Fair® Whole Grain Turkey Corn Dog	60 mini corn dogs OR 10 full-size corn dogs
Cajun Honey Mustard Dipping Cups (see sub-recipe)	10 ea. (approx. 1.50 oz.)

DIRECTIONS:

1. To heat the mini corn dogs, arrange the frozen mini corn dogs in a single layer, without any overlapping, on a parchment lined sheet pan. Heat the pan of mini corn dogs uncovered in a preheated 350°F convection oven for approximately 9-11 minutes or until the minimum internal temperature reaches 165°F and the breading is crispy. Hold the heated mini corn dogs uncovered in a hot box at 145°F until ready to serve.
2. To heat the full-size corn dogs, arrange the frozen corn dogs in a single layer, without any overlapping, on a parchment lined sheet pan. Heat the pan of corn dogs uncovered in a preheated 350°F convection oven for approximately 20-24 minutes or until the minimum internal temperature reaches 165°F and the breading is crispy. Hold the heated corn dogs uncovered in a hot box at 145°F until ready to serve.
3. To serve the corn dogs with dipping sauce, arrange the following into individual disposable paper boats: - Heated Whole Grain Corn Dogs: 6 mini corn dogs OR 1 full-size corn dog - Prepared Cajun Honey Mustard Dipping Cups: 1-each

TYSON® PRODUCTS USED:

#9180, State Fair® Lite Whole Grain Mini Turkey Corn Dog, CN, 0.67-oz.

#28322, State Fair® Whole Grain Turkey Corn Dogs, CN, Bulk, 48 ct./4-oz.

CAJUN HONEY MUSTARD DIPPING CUP

Sub-Recipe

Yield: 10 dipping sauce cups (approximately 1.50-ounces [2 1/2-tablespoons] per cup)

Ingredients	Amount
Honey Mustard	1 5/8 C. (approx. 14.65 oz.)

Lemon Juice, Bottled	1 1/2 Tbsp. (approx. 0.75 oz.)
Cajun Seasoning, Low-Sodium	2 1/2 tsp.
Granulated Garlic	1/2 tsp.
Italian Parsley Leaves, Fresh, finely chopped	3/8 tsp. packed

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared dipping sauce covered under refrigeration at 38°F for a minimum of 8-hours to allow the flavors to fully develop & blossom.
2. When ready to portion, vigorously mix the prepared dipping sauce, and then portion 1.50-ounces (2½-tablespoons) of the prepared dipping sauce into disposable 2-ounce portion cups. Place a lid atop each filled portion cup. Hold the prepared Cajun Honey Mustard Dipping Cups under refrigeration at 38°F until ready to serve.

SKU Number: 9180

CN Portion	6 pieces
M/MA (oz)	2.00
Grain (oz)	2.00
Vegetable (oz)	0.00
Calories	260
Total Fat (g)	12.00
Saturated Fat (g)	2.50
Sodium (mg)	770
Carbs (g)	26
Protein (g)	10



SKU Number: 28322

CN Portion	1 piece
M/MA (oz)	2.00
Grain (oz)	2.00
Vegetable (oz)	0.00
Calories	280
Total Fat (g)	13.00
Saturated Fat (g)	3.50
Sodium (mg)	660
Carbs (g)	31
Protein (g)	9

