



Falafel Dogs

Ingredients

- 1 cup cornmeal
- 1¾ cups all-purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 2 eggs
- ½ cup sugar
- 1 (10-oz) box falafel mix (*or use homemade*)
- 1 cup water
- Soy milk, as needed (to thin the batter)
- 10 hot dogs
- Extra virgin olive oil, for frying
- **Optional garnishes:** tahini, yellow mustard

Instructions

1. **Make the batter:**

In a large mixing bowl, whisk together the cornmeal, flour, salt, baking powder, eggs, and sugar. Stir in the falafel mix and water. Gradually add soy milk, stirring until you get a thick, pourable batter—thick enough to coat a hot dog without running off.

2. **Heat the oil:**

Fill a deep pot with oil and heat to **375°F**.

3. **Prepare the hot dogs:**

Pat hot dogs dry and insert a skewer through the center of each lengthwise. For smaller portions, cut hot dogs in half or thirds.

4. **Dip and fry:**

Dip each hot dog into the batter, ensuring it's evenly coated. Carefully lower it into the hot oil, holding for 10–15 seconds to help it set. Once it floats, release and let fry until golden brown, about **5–8 minutes**.

5. **Drain and garnish:**

Transfer to paper towels to drain. Drizzle with tahini and serve with yellow mustard for dipping.