



Recipe Details

Recipe Name - Daikon Corn Dogs

Recipe Steps -

Ingredients

Hot Dog Marinade:

- 1/2 cup tamari (you can use soy sauce if you are not gluten free)
- 1/2 cup low sodium veggie broth
- 1 tsp vegan Worcestershire sauce (they are not all vegan, be careful)
- 2 Tbsp apple cider vinegar
- 2 Tbsp rice vinegar
- 2 Tbsp pure maple syrup (or date paste)
- 1 Tbsp paprika
- 1 tsp prepared yellow mustard
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp black pepper

Corn Batter Mixture:

- 1 cup Cornmeal
- 1 cup oat flour
- 1/4 cup date paste
- 1 Tbsp baking powder (use reduced sodium)
- 1 cup plant milk (unsweetened)
- 2 tsp apple cider vinegar -1/4 cup applesauce (unsweetened)

Instructions

1. Peel Daikon and cut into "hot dogs".
2. Boil in water for 25 to 30 minutes, they should be fork tender but not falling apart.
3. While Daikon boils, mix all Marinade ingredients together in a large Ziploc bag.
4. When daikon are done, drain off water and place them in the Ziploc with the Marinade. I like to do this the day before we plan to eat them, however, you can do it same day if you Marinade for 4-6 hours.
5. When marinating is complete, combine all corn batter ingredients together.
6. Place a small skewer into each daikon, then dredge each daikon into corn batter.
7. Place corn dogs onto a parchment lined cookie sheet. Bake at 350 degrees for 20 minutes, or until golden and crispy.
8. These are so good, enjoy!

