

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!



