

Vegan Korean Corn Dogs from Carrots

Ingredients

- 8 large carrots
- Vegetable oil, for frying
- 8 wooden skewers
- Around 2 cups cornflakes

For the Marinade

- ½ cup soy sauce
- 2 tbsp. olive oil
- 2 tbsp. nutritional yeast
- 1 tbsp. ketchup
- 1 tbsp. brown sugar
- 1 tbsp. apple cider vinegar
- 1 tsp. garlic powder
- ½ tsp. liquid smoke

For the Batter

- ½ cup all-purpose flour
- 2 tbsp. granulated sugar (plus more, for sprinkling)
- 2 tsp. baking powder
- 1 cup soymilk (or other non-dairy milk)
- ¼ tsp. salt

Steps

1. Start by making the carrot dogs. Peel your carrots, and cut them into fairly uniform, hot dog sized pieces. Combine all the ingredients for the marinade along with 1 cup of water, place the carrots and the marinade in a skillet, and bring to a simmer. Cover with a lid, and cook until the carrots are just cooked- about 10-15 minutes. Test by piercing with a fork. Once cooked, remove from the heat and let cool. Once cooled, transfer the liquid and the carrots into a large freezer bag or a container, and let sit for at least three hours or preferably overnight.

2. Remove the carrot dogs from the marinade and pat dry with paper towels. Pierce each down the length with a skewer, stopping a bit before you've reached the end of the carrot. Combine all the ingredients for the batter and whisk well. Transfer the batter into a pint glass so you can easily dip your carrots in. Place your cornflakes,



slightly crushed, on a plate or shallow bowl. Prepare a baking sheet by placing a wire cooling rack on top.

3. Heat a pot of oil to around 350°F (175°C). Once your oil is hot, dip one of your skewered carrot dogs in the prepared batter, letting any excess batter drip off. Transfer to the cornflakes, turning and using your hands to make sure all the batter is coated. Place in the hot oil, flipping occasionally, until golden brown (about 3-4 minutes). Remove from the oil and place on the cooling rack. Repeat with the remaining carrot dogs.

4. Sprinkle the cooked carrot dogs with sugar, and top with some combination of ketchup, mustard, and vegan mayo.