

Funnel Cakes – Yields 10 cakes

1 1/2 cups flour	2 eggs
1/4 cup granulated sugar	1 cup milk
1 1/2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. baking soda	Oil, for frying
1/4 tsp. salt	1/4 cup powdered sugar

Mix flour, granulated sugar, baking powder, baking soda and salt into large mixing bowl; set aside. Beat eggs, milk and vanilla in bowl with wire whisk until well blended. Add to flour mixture; mix well.

HEAT oil to 375°F in large saucepan or deep fryer. Slowly pour 1/4 cup of the batter into hot oil in a free-form lattice pattern. Cook 30 sec. on each side or until golden brown on both sides turn carefully with tongs. Drain funnel cake on paper towels. Repeat with remaining batter, allowing oil to return to 375°F between batches. Sprinkle with powdered sugar.

(Use a plastic squeeze bottle to pour the batter into the hot oil. Cut the tip wide enough to form a steady stream of batter for shaping the funnel cakes)

Corn Dogs

1 cup yellow cornmeal	1 egg
1 cup all-purpose flour	1 cup milk
1/4 teaspoon salt	1 quart vegetable oil for frying
1/8 teaspoon black pepper	2 (16 ounce) packages beef frankfurters
1/4 cup white sugar	16 wooden skewers
4 teaspoons baking powder	

In a medium bowl, combine cornmeal, flour, salt, pepper, sugar and baking powder. Stir in eggs and milk. Preheat oil in a deep saucepan over medium heat. Insert wooden skewers into frankfurters. Roll frankfurters in batter until well coated. Fry 2 or 3 corn dogs at a time until lightly browned, about 3 minutes. Drain on paper towels.

Mexican Street Corn

8 ears of corn (break in half)	Chili powder (about 1 tsp)
3 Tbsp oil	Garlic granules (about 1 tsp)
3/4 cup mayonnaise	Limes
4 oz parmesan cheese	

Shuck the corn, rub with oil and cook in a grill pan until done 7-8 minutes. Mix mayonnaise, chili powder and garlic granules (to taste, about 1 tsp. each). Spread on corn, roll in cheese. Serve with lime wedge.

Utah Twister Drink

Juice of 3 Oranges

Juice of 2 Limes

Juice of 2 Lemons

2 cups Cherry Juice/Cranberry

2 cups water

½ cup sugar

Ice

Fruit to Garnish

Navajo Tacos

3 c flour

4 T sugar

1 t salt

1 T baking powder

1/4 c non fat dry milk

1 ½ c warm water

Oil to cook in

Canned Chili

Lettuce

Tomato

Cheese

Sour Cream

In a bowl combine dry ingredients. Add enough water to make a soft dough. Knead with hands. Pinch off a ball and stretch it round and flat. Fry in hot oil. Drain on paper towels. Top with Chili, Lettuce, Tomato, Cheese and Sour Cream.