

DINNERLY



Bratwurst Corndog Muffins with Honey Mustard



20-30min



2 Servings

Sweet and savory, these sausage-studded cornbread bites taste exactly like classic corn dogs, but in perfect poppable portions. We make a simple batter with our easy cornbread mix, pop in a flavorful piece of bratwurst sausage, and bake to golden brown. Homemade honey mustard kicks these bites over the top. We've got you covered! (2-p plan serves 12; 4-p plan serves 24)

WHAT WE SEND

- 2 (2½ oz) cornbread mix^{1,3,6,7}
- ½ oz honey
- 1 oz whole-grain mustard¹⁷
- 12 oz pkg bratwurst
- 1 oz mayonnaise^{3,6}

WHAT YOU NEED

- ketchup (optional)

TOOLS

- 12-cup mini or regular muffin tin
- nonstick cooking spray

COOKING TIP

Make ahead and store in the refrigerator! Reheat in the microwave until warmed through, about 30 seconds.

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 150kcal, Fat 10g, Carbs 10g, Protein 4g



1. Prep sausage & batter

Preheat oven to 375°F with a rack in the center. Grease a 12-cup mini or regular muffin tin with nonstick cooking spray.

Trim ends off **bratwurst** (snack on them!). Cut each sausage crosswise into 4 pieces (12 total).

In a medium bowl, whisk together **cornbread mix** and $\frac{1}{3}$ cup water until smooth.



2. Bake muffins

Divide **batter** among prepared muffin cups (about 1 tablespoon per cup). Push 1 **sausage piece** in the center of each cup.

Bake on center oven rack until **cornbread** is puffed and golden brown on the edges, 15–20 minutes.



3. Make sauce & serve

In a small bowl, whisk together **honey**, **mustard**, and 1 tablespoon mayonnaise.

Serve **corndog muffins** with **honey mustard** and **ketchup**, if desired. Enjoy!



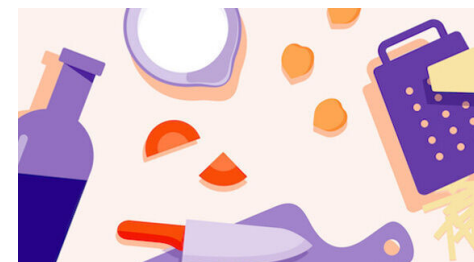
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!