# **DINNERLY**



## **Appy Hour! 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
- ½ oz honey
- 1 oz whole grain mustard <sup>17</sup>
- 12 oz pkg bratwurst

#### WHAT YOU NEED

- · mayonnaise 3
- · 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 ½ 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!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!