

# DINNERLY



## Knackwurst Corn Puppies & Hot Honey Butter:

Dinnerly Fall Fest at your doorstep



30-40min



2 Servings

Leaves are falling, the air is getting crisp and cool, sweaters are emerging from closets...and autumnal treats have never tasted better. Skip the crowds and celebrate the season at home with a Dinnerly Fall Festival! What's a corn puppy? Just a mini corn dog combined with a hush puppy, no biggie. But with a homemade hot honey butter? Honestly, kind of a biggie. We've got you covered! (2p-plan serves 4, 4p-plan serves 8)



## WHAT WE SEND

- 5 oz pkg self-rising flour <sup>1</sup>
- 3 oz pkg quick-cooking polenta
- 1 oz pkt sour cream <sup>7</sup>
- 11½ oz pkg knackwurst
- 2 (½ oz) pkts honey
- 1 oz pkt Buffalo sauce

## WHAT YOU NEED

- 4 Tbsp butter <sup>7</sup>
- ⅓ cup sugar
- kosher salt & ground pepper
- ½ cup milk <sup>7</sup>
- 1 large egg <sup>3</sup>
- neutral oil

## TOOLS

- microwave
- medium (10") skillet, preferably cast iron

## COOKING TIP

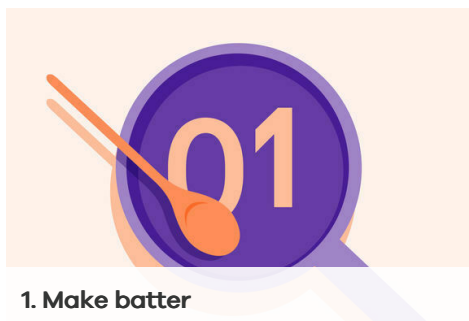
If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 890kcal, Fat 62g, Carbs 67g, Proteins 18g



### 1. Make batter

Place **2 tablespoons butter** in a small microwave-safe bowl; microwave until melted, 15–30 seconds.

In a separate medium bowl, whisk to combine **flour, polenta, ⅓ cup sugar**, and **1½ teaspoons salt**.

In a liquid measuring cup, whisk to combine **sour cream, ½ cup milk, 1 large egg**, and **melted butter** (reserve bowl for step 3). Add to bowl with **flour mixture** and whisk until smooth.



### 2. Prep knackwurst

Cut **knackwurst** into 1-inch rounds; add to bowl with **batter** and fold with a spatula until evenly coated.



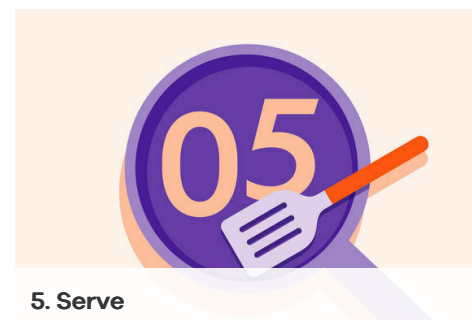
### 3. Make honey butter

In reserved microwave-safe bowl, combine **all of the honey, Buffalo sauce, 2 tablespoons butter**, and **½ teaspoon salt**. Microwave in 20 second intervals, stirring in between, until smooth, warm, and glossy.



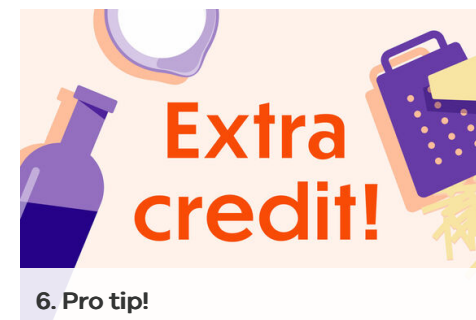
### 4. Fry knackwurst

Heat **½-inch oil** in a medium skillet over medium-high until shimmering. Working in batches if necessary, use 2 spoons to carefully add **one battered knackwurst** at a time in a single layer. Fry until golden-brown and crisp, flipping halfway through cooking time, 4–7 minutes (reduce heat if browning too fast). Transfer to a paper towel-lined plate; season with **salt** and **pepper**.



### 5. Serve

Drizzle **knackwurst corn puppies** with **hot honey butter** or serve on the side for dipping. Serve with any additional condiments like **ketchup** or **mustard**. Enjoy!



### 6. Pro tip!

It's okay if the knackwurst isn't completely covered in batter while frying in step 4. The batter will puff up and cover as it fries!