



# Gamja-Hotdog 감자핫도그



**Jim – 4 Guys and a Tomato**

**Event:** Korean Street Food, February 4, 2023

**Inspired by:** Maangchi

This isn't high Korean cuisine; it's their loved "trashy-good" street food. This hotdog-on-a-stick looks similar to a corn dog, but dipped in a yeast batter and covered with french-fry potatoes. You will find other versions, such as ones covered with crushed instant ramen noodles, but this is perhaps the most popular. Other names for it include "goblin's club hotdog", "ugly hotdog", and "Mandeugi hotdog".

Maangchi (Emily Kim), a renowned Korean cookbook author and blogger, shared this [recipe](#) along with an instructional [video](#). Anyone interested in making authentic Korean food at home knows, or soon will, Maangchi.



## Ingredients: (makes 4)

- 1 C Warm water
- 2 T Sugar
- 1 Pkg Active Dry Yeast (7g / ¼ oz / 2¼ tsp)
- ½ t Salt
- 1¾ C Flour
- 1 large Potato, peeled and cut in small cubes (approximately ¼ to ½ inch)
- 4 Uncured beef hotdogs
- 2 T Flour
- 4 Skewers (candy apple sticks, or wooden chopsticks)
- High temp oil for frying (about 3" in a wok or dutch oven)
- ½ C Panko
- Condiments – sugar, ketchup, mustard

## Directions:

1. Pour water into a baking dish. Add sugar; stir to dissolve. Add dry yeast. Rest for five minutes.
2. Add salt and flour; mix with additional water until smooth with a consistency of heavy pancake batter. Cover and set aside for one hour.
3. Peel and cube the potato. Blanch for two minutes in boiling water. Rinse in cold water. Dry potato cubes in a towel. Coat with two tablespoons of flour.
4. Wipe hotdogs with a paper towel. Push skewers about four-fifths the way into hotdogs.

5. Coat hotdogs with dough. Roll in potatoes. Coat with panko.
6. Fry in 320°F oil until golden brown and crispy (about five to six minutes) and drain on a strainer.
7. Sprinkle with sugar (optional, but authentic).
8. Drizzle ketchup and mustard.

Note that these are filling. You can also make half dogs on bamboo skewers.