

Deep-Fried Bacon Cheeseburger Corn Dogs with Golden Crispy Batter

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OVEN
350°F

TIME
4 min

METHOD
Air fryer

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Recipe Card

INGREDIENTS

For the Filling:

4 beef hot dogs

$\frac{1}{2}$ lb ground beef

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp black pepper

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{2}$ tsp Worcestershire sauce

4 slices cheddar cheese

6 slices bacon, cooked and crumbled

For the Batter:

1 cup cornmeal

1 cup all-purpose flour

2 tbsp sugar

1 tbsp baking powder

1 cup buttermilk

2 large eggs

1 tbsp vegetable oil

For Frying:

Vegetable oil, for deep frying

DIRECTIONS

- 1. Cook the Beef:** In a skillet, brown the ground beef with salt, pepper, garlic powder, and Worcestershire sauce. Cook until no longer pink, then let cool slightly.
- 2. Prep the Dogs:** Slice cheddar into strips and wrap each hot dog in one slice. Spoon a bit of cooked beef and bacon onto each, pressing gently to help it stick. Skewer each one firmly through the center.
- 3. Make the Batter:** In a mixing bowl, whisk together cornmeal, flour, sugar, baking powder, and salt. Add in the buttermilk, eggs, and 1 tbsp oil. Mix until smooth and thick.
- 4. Heat the Oil:** In a deep fryer or heavy-bottomed pot, heat oil to 350°F (175°C).
- 5. Dip and Fry:** Transfer batter to a tall glass for easy dipping. Dip each dog to coat completely, then carefully lower into the hot oil. Fry in batches for about 4 minutes, until golden brown and crisp.
- 6. Drain and Serve:** Remove with tongs and place on paper towel-lined plate to drain. Serve immediately with your favorite sauces.

SWAPS & NOTES

Cheddar : Go sharp for maximum flavor, or try pepper jack for heat.

Bacon : Turkey bacon works too, or skip for a simpler version.

Buttermilk : Sub with milk + a squeeze of lemon juice if needed.

Ground beef : Pre-seasoned burger meat or leftovers work great here.

TIPS FOR SUCCESS

Use chilled beef and bacon mixture to help it stick better to the dogs.

Stick the skewer in deep for stability during frying.

Keep oil at a steady 350°F for even cooking and golden crusts.

Dip one at a time and fry in small batches to prevent oil temp drop.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/deep-fried-bacon-cheeseburger-corn-dogs-with-golden-crispy-batter/>