

These Cheeseburger Corn Dogs Wrapped in Bacon Are Your New Guilty Pleasure

If you're ready to take your snack game to the next level, buckle up. These



OVEN
350°F

TIME
4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ cup shredded cheddar cheese
- 6 slices of bacon, cooked and crumbled
- $\frac{1}{2}$ cup bread crumbs
- 1 tsp garlic powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- 6 hot dogs
- 6 slices of American cheese
- 1 cup flour
- 1 cup cornmeal
- 1 tsp baking powder
- 1 cup milk
- Vegetable oil
- Wooden skewers

Step-by-Step Instructions:

Make the Beef MixtureIn a bowl, combine ground beef, shredded cheddar, crumbled bacon, breadcrumbs, garlic powder, salt, and pepper. Mix until fully combined.

Wrap the Hot DogsDivide the meat mixture into 6 equal portions. Shape each portion around a hot dog, forming a thick, even layer like a corn dog casing.

Add the CheeseWrap a slice of American cheese around each meat-covered dog, pressing gently to adhere.

Make the BatterIn a mixing bowl, whisk together flour, cornmeal, baking powder, salt, and milk until a thick, smooth batter forms.

Heat the OilPreheat vegetable oil in a deep fryer or large pot to 350°F.

Batter and FryDip each meat-and-cheese-wrapped hot dog into the batter, coating fully. Carefully place into the hot oil and fry for 3-4 minutes, or until golden brown and cooked through.

Drain and ServeRemove corn dogs from oil and place on a paper towel-lined plate. Insert wooden skewers and serve hot with your favorite condiments.

Tips for Success:

Chill the dogs before frying: A short stint in the fridge (10-15 minutes) helps them hold their shape in the fryer.

Freeze cheese slices slightly: This helps prevent premature melting while frying.

Use a tall glass to dip: Makes coating the corn dogs in batter easier and cleaner.

Serving Suggestions & Pairings:

Beer Cheese Dip - because what's better than cheese on cheese?

Crockpot Nacho Dip - for a creamy contrast

Dorito Casserole - add a crunchy, cheesy sidekick

Sheet Pan Quesadillas - for feeding a crowd, fast

Chicken Enchiladas - for a cozy, cheesy main event

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

DIRECTIONS

1. **Make the : Beef Mixture**In a bowl, combine ground beef, shredded cheddar, crumbled bacon, breadcrumbs, garlic powder, salt, and pepper. Mix until fully combined.
2. **Wrap the : Hot Dogs**Divide the meat mixture into 6 equal portions. Shape each portion around a hot dog, forming a thick, even layer like a corn dog casing.
3. **Add the : Cheese**Wrap a slice of American cheese around each meat-covered dog, pressing gently to adhere.
4. **Make the : Batter**In a mixing bowl, whisk together flour, cornmeal, baking powder, salt, and milk until a thick, smooth batter forms.
5. **Heat the : Oil**Preheat vegetable oil in a deep fryer or large pot to 350°F.
6. **Batter and : Fry**Dip each meat-and-cheese-wrapped hot dog into the batter, coating fully. Carefully place into the hot oil and fry for 3-4 minutes, or until golden brown and cooked through.
7. **Drain and : Serve**Remove corn dogs from oil and place on a paper towel-lined plate. Insert wooden skewers and serve hot with your favorite condiments.
8. **Tips for Success:** Chill the dogs before frying: A short stint in the fridge (10-15 minutes) helps them hold their shape in the fryer.
9. **Freeze cheese slices slightly:** This helps prevent premature melting while frying.
10. **Use a tall glass to dip:** Makes coating the corn dogs in batter easier and cleaner.
11. **Serving Suggestions & Pairings:** These bold bites pair perfectly with:
12. **Beer : Cheese Dip** - because what's better than cheese on cheese?

13. Crockpot : Nacho Dip - for a creamy contrast
14. Dorito : Casserole - add a crunchy, cheesy sidekick
15. Sheet : Pan Quesadillas - for feeding a crowd, fast
16. Chicken : Enchiladas - for a cozy, cheesy main event
17. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
18. Reheat: Use an oven or air fryer at 375°F to bring back the crispy exterior.
19. Freezer: Freeze fully cooked corn dogs. Reheat from frozen at 375°F for 10-15 minutes.
20. More Recipes You'll Love: Craving more over-the-top, crowd-pleasing comfort food? Don't miss:
21. Beer : Cheese Dip - gooey and perfect for dipping
22. Dorito : Casserole - crunchy and nostalgic
23. Crockpot : Nacho Dip - melty and always a win
24. Sheet : Pan Quesadillas - endlessly customizable
25. Chicken : Enchiladas - saucy and satisfying

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

Original recipe: <https://chefmaniac.com/these-cheeseburger-corn-dogs-wrapped-in-bacon-are-your-new-guilty-pleasure/>