

This Bacon Cheeseburger Corn Dog Recipe Is Crispy, Meaty, and Addictive

Deep-Fried Bacon Cheeseburger Corn Dogs



OVEN
350°F

TIME
7 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground beef
- 1/2 cup shredded cheddar cheese
- 6 slices bacon, cooked and crumbled
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper to taste
- 6 hot dog sausages
- 6 slices American cheese
- 1 cup all-purpose flour
- 1 cup cornmeal
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup milk
- Vegetable oil for frying
- Wooden skewers

Ingredient Notes & Swaps:

Ground beef: Use 80/20 for juiciness and flavor.

Hot dogs: Beef or pork franks both work well-choose your favorite.

American cheese: Classic and melty, but feel free to sub with pepper jack or mozzarella.

Commeal: Yellow cornmeal gives the best crunch and color.

Add spice: Toss in a few jalapeños or crushed red pepper for heat.

Instructions:

Prepare the meat mixture: In a large bowl, combine ground beef, cheddar cheese, crumbled bacon, garlic powder, onion powder, salt, and pepper. Mix well.

Form the corn dog base: Divide mixture into 6 equal parts. Wrap each around a hot dog sausage to form a log shape.

Cheese it up: Wrap a slice of American cheese around each beef-covered hot dog. Gently press to seal.

Mix the batter: In a separate bowl, whisk together flour, cornmeal, baking powder, salt, and milk until smooth.

Heat oil: Bring vegetable oil to 350°F in a deep fryer or heavy pot.

Coat and fry: Dip each cheese-wrapped beef dog into the batter, coating completely. Carefully place in hot oil and fry until golden brown, about 5-7 minutes.

Drain and skewer: Remove and place on a paper towel-lined plate. Insert wooden skewers and serve hot.

Tips for Success:

Use chilled hot dogs: They hold their shape better when forming the beef layer.

Seal tight: Make sure the beef and cheese layers are fully sealed to avoid leaks during frying.

Fry in batches: Don't overcrowd the oil-this keeps your corn dogs crispy and evenly cooked.

Serve with dips: Ketchup, mustard, spicy mayo, or Beer Cheese Dip all work wonders.

Serving Suggestions & Pairings:

DIRECTIONS

1. Prepare the meat mixture: In a large bowl, combine ground beef, cheddar cheese, crumbled bacon, garlic powder, onion powder, salt, and pepper. Mix well.
2. Form the corn dog base: Divide mixture into 6 equal parts. Wrap each around a hot dog sausage to form a log shape.
3. Cheese it up: Wrap a slice of American cheese around each beef-covered hot dog. Gently press to seal.
4. Mix the batter: In a separate bowl, whisk together flour, cornmeal, baking powder, salt, and milk until smooth.
5. Heat oil: Bring vegetable oil to 350°F in a deep fryer or heavy pot.
6. Coat and fry: Dip each cheese-wrapped beef dog into the batter, coating completely. Carefully place in hot oil and fry until golden brown, about 5-7 minutes.
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8. Tips for Success: Use chilled hot dogs: They hold their shape better when forming the beef layer.
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12. Serving Suggestions & Pairings: Take your corn dog game to the next level with these ultimate party sides:

13. Beer : Cheese Dip - Dip these corn dogs for the meltiest bite ever.
14. Crockpot : Nacho Dip - Perfect cheesy contrast.
15. Totchos - Crunchy, cheesy, totally addictive.
16. Sheet : Pan Quesadillas - A handheld side that matches the vibe.
17. Dorito : Casserole - A crunchy, cheesy bake to complete the plate.
18. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
19. Reheat: Best in the oven or air fryer to keep them crispy.
20. Freeze: Freeze individually after frying and reheat from frozen at 375°F for 10-12 minutes.
21. More Recipes You'll Love: Beer Cheese Dip - For dipping or drizzling.
22. Crockpot : Nacho Dip - A must-have for any cheese lover.
23. Totchos - Tater tots dressed to impress.
24. Sheet : Pan Quesadillas - Fast, melty, and full of flavor.
25. Dorito : Casserole - For fans of bold and cheesy layers.

SWAPS & NOTES

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

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