

These Cheese-Stuffed Corn Dogs Topped with Ghost Pepper Pulled Pork Are Pure Fire

Fair food gets a flaming hot upgrade with these



OVEN
350°F

TIME
4 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 1 lb pork shoulder
- 1 ghost pepper, minced (use gloves!)
- 1 cup barbecue sauce
- 1 cup shredded cheddar cheese
- 1 cup cornmeal
- 1 cup flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 cup milk
- 1 egg
- Vegetable oil, for frying
- Optional: hot dogs or cheese sticks for stuffing

DIRECTIONS

- 1. Slow :** Cook the PorkIn a slow cooker, add pork shoulder, minced ghost pepper, and barbecue sauce. Cook on low for 6-8 hours until the pork is fall-apart tender.
- 2. Shred the :** PorkUse two forks to shred the meat directly in the sauce. Mix well to coat every bite in spicy, saucy goodness.
- 3. Make the :** Cornmeal BatterIn one bowl, combine shredded cheddar, cornmeal, flour, baking powder, salt, and pepper. In another, whisk together the milk and egg.
- 4. Stuff the :** DogsTake hot dogs (or small cheese sticks), dip them into the milk mixture, then roll them in the cornmeal mix to coat fully.
- 5. Heat the :** OilHeat vegetable oil in a deep fryer or heavy-bottomed pot to 350°F.
- 6. Fry to :** PerfectionFry the coated dogs for 3-4 minutes, turning if needed, until golden brown and crisp.
- 7. Top with :** Pulled PorkRemove corn dogs from oil and let drain. Pile ghost pepper pulled pork on top of each one while hot.
- 8. Serve:** Serve immediately with extra BBQ sauce or ranch for dipping if you need a cool-down!

SWAPS & NOTES

Sub with habanero for milder heat or omit entirely for a kid-friendly version.

Barbecue Sauce : Use smoky, sweet, or tangy - whatever flavor you prefer to complement the spice.

Cheddar Cheese : You can also use mozzarella sticks or pepper jack for fun variations.

Cornmeal Mix : Add a dash of cayenne to the batter for extra zing.

TIPS FOR SUCCESS

Use Skewers : Inserting skewers or sticks makes dipping and frying easier and more fun to eat.

Prep Ahead : Make the pulled pork a day ahead and refrigerate - the flavors only get better.

Double Dip for Extra Crunch : For a thicker coating, dip the dog in the wet and dry mix twice.

Safety First : Ghost peppers are very spicy - wear gloves when handling and avoid touching your face.

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

Original recipe: <https://chefmaniac.com/these-cheese-stuffed-corn-dogs-topped-with-ghost-pepper-pulled-pork-are-pure-fire/>