

Savory & Crispy Korean Corn Dogs: A Street Food Favorite You Can Make at Home

If you've ever walked past a Korean street food stall, you know the magic of



OVEN
350°F

TIME
15 min

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INGREDIENTS

For the Batter:

- 1 cup all-purpose flour
- 1/2 cup warm water
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 teaspoon instant yeast
- 1 egg

For the Corn Dogs:

- 3 hot dogs, cut in half
- 6 mozzarella cheese sticks, cut in half
- 6-8 wooden skewers
- 1 cup panko breadcrumbs
- 1/2 cup cornstarch (for coating)
- 2 cups vegetable oil (for frying)

For Toppings:

- Sugar (optional but traditional)
- Ketchup
- Yellow mustard
- Spicy mayo

How to Make Korean Corn Dogs (Step-by-Step):

1. Make the Batter:
2. Prepare the Fillings:
3. Pre-Coat the Skewers:
4. Coat with Batter:
5. Roll in Panko for Extra Crunch:

6. Fry Until Golden:

7. Add Toppings and Serve:

Pro Tips for the Best Korean Corn Dogs:

Use a tall glass for dipping - this makes it easier to coat each skewer evenly.

Keep the batter thick but sticky - if it's too thin, it won't stick well to the skewers.

Want a cheese pull? Use whole mozzarella sticks and fry just until golden.

Try different coatings! Some people roll them in ramen noodles, crushed chips, or potato cubes for extra crunch.

What to Serve With Korean Corn Dogs:

Kimchi or pickles - balances the richness with a little tang.

Tteokbokki (spicy rice cakes) - a classic street food duo.

DIRECTIONS

1. **Make the Batter:** In a large bowl, whisk together the flour, sugar, salt, and yeast. Add the warm water and egg, then mix until a sticky dough forms. Cover the bowl with plastic wrap and let it rest in a warm place for about 1 hour, or until slightly puffy.
2. **Prepare the Fillings:** While the batter is resting, cut your hot dogs and mozzarella sticks into equal lengths. Thread them onto wooden skewers, making sure the stick goes through the center for stability. You can do half hot dog, half cheese, or go all-cheese or all-hot dog.
3. **Pre-Coat the Skewers:** Roll each skewer in cornstarch-this helps the batter stick better.
4. **Coat with Batter:** Once the batter is ready, pour it into a tall glass to make dipping easier. Dip each cornstarch-coated skewer into the batter, twisting slightly to coat evenly. Let any excess drip off.
5. **Roll in Panko for Extra Crunch:** Immediately roll the coated skewer in panko breadcrumbs, pressing lightly so they stick.
6. **Fry Until Golden:** Heat the vegetable oil to 350°F (175°C). Fry each corn dog for 3-4 minutes, turning occasionally, until golden brown and crispy. Drain on a wire rack or paper towel.
7. **Add Toppings and Serve:** For the classic Korean-style finish, roll the fried corn dogs in a little sugar. Drizzle with ketchup, mustard, or spicy mayo, and enjoy while they're hot!
8. **Pro Tips for the Best Korean Corn Dogs:** Use a tall glass for dipping - this makes it easier to coat each skewer evenly.

9. Keep the batter thick but sticky - if it's too thin, it won't stick well to the skewers.
10. Want a cheese pull? Use whole mozzarella sticks and fry just until golden.
11. Try different coatings! Some people roll them in ramen noodles, crushed chips, or potato cubes for extra crunch.
12. What to Serve With Korean Corn Dogs: These corn dogs are a snack on their own, but here are some fun pairings:
13. Kimchi or pickles - balances the richness with a little tang.
14. Tteokbokki (spicy rice cakes) - a classic street food duo.
15. A refreshing drink like iced tea or lemonade.
16. FAQs (From My Kitchen to Yours): Q: Can I make these ahead of time?A: Yes! You can prepare and batter them, then freeze before frying. Fry directly from frozen for a quick snack.
17. Q: What's the best cheese for a super stretchy cheese pull?A: Low-moisture mozzarella sticks work best-they melt slowly, giving you that dramatic stretch.
18. Q: Can I bake these instead of frying?A: Technically, yes, but they won't get as crispy. If baking, preheat the oven to 425°F (220°C) and bake for 15-18 minutes, flipping halfway.
19. Q: How do I keep them crispy longer?A: Serve them fresh, or keep them warm in a low oven (250°F) for up to 30 minutes. Avoid covering with foil, as it traps steam and makes them soggy.
20. Why You Should Try This Recipe: These Korean Corn Dogs are everything you want in a snack-crispy, cheesy, slightly sweet, and fun to eat. They're surprisingly easy to make at home, and you can customize them with different fillings and toppings to match your taste.
21. If you try this recipe, let me know how it turns out! Did you go for classic sugar-coated or try a crazy topping? However you make them, one bite and you'll see why these are a street food favorite. Happy cooking!

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

Original recipe: <https://chefmaniac.com/savory-crispy-korean-corn-dogs-a-street-food-favorite-you-can-make-at-home/>