

## Get Ready for a Flavor Explosion: The Pad Thai Corn Dog Recipe

This recipe has two main components. Don't be intimidated; it's all about the process!



**OVEN**  
**350°F**

**TIME**  
**10 min**

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**SAVE**  
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### INGREDIENTS

1 cup cooked Rice Noodles, roughly chopped

$\frac{1}{2}$  cup cooked, shredded Chicken

4 slices cooked Turkey Bacon, chopped

$\frac{1}{2}$  cup shredded Carrots

2 tbsp chopped Green Onions

1 tbsp Soy Sauce

1 tbsp Lime Juice

1 tsp Brown Sugar

$\frac{1}{2}$  tsp Garlic Powder

Salt and Pepper to taste

1 cup Cornmeal

1 cup All-Purpose Flour

1 tbsp Sugar

1 tbsp Baking Powder

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

1 cup Milk

1 Egg

Wooden Skewers

Vegetable Oil for frying

Swaps and Notes:

The Filling: It's crucial that all your filling ingredients are chopped relatively small. This will help the mixture bind together and hold its shape around the skewer. You could easily substitute cooked shrimp for the chicken.

Turkey Bacon: Cook the turkey bacon until it's nice

and crispy before chopping. This adds a fantastic texture and prevents it from being chewy inside the filling.

**The Chill & Freeze:** I cannot stress this enough: the chilling and freezing steps for the filling are not optional. They are essential for ensuring your Pad Thai logs stay together in the hot oil.

**The Batter:** This is a classic, thick corn dog batter. The thickness is important for completely coating the Pad Thai logs. The pro-tip of pouring the batter into a tall glass for dipping is a game-changer for getting an even coat.

**Step-by-Step Instructions:**

**Tips for a Successful "Catastrophe":**

**Don't Skip the Freeze!** This is the #1 rule. A frozen Pad Thai log will hold its shape in the hot oil. A room-temperature one will fall apart, creating an actual catastrophe.

**Press Firmly:** When shaping the filling around the skewer, really compact it. This will help prevent it from breaking apart.

**Maintain Your Oil Temperature:** If the oil is too cool, the corn dogs will be greasy. If it's too hot, the outside will burn before the inside is warmed through. A deep-fry thermometer is your best friend here.

**Serve Hot!** These are at their absolute best when served hot and crispy, straight from the fryer.

**Serving Suggestions:**

**More Fun Recipes to Try:**

[Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#)

[This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#)

[How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#)

## DIRECTIONS

1. Follow these stages carefully, and you'll navigate this delicious catastrophe with ease.
2. **Stage 1: Make and Chill the Pad Thai Filling** In a medium mixing bowl, combine all the filling ingredients: the cooked rice noodles, shredded chicken, chopped turkey bacon, carrots, green onions, soy sauce, lime juice, brown sugar, and garlic powder. Season with salt and pepper and toss everything together until it's evenly coated. Cover the bowl and chill in the refrigerator for at least 10 minutes to let the flavors meld and make it easier to shape.
3. **Stage 2: Shape and FREEZE the "Dogs"** Line a small baking sheet with parchment paper. Take the chilled filling and form it into compact log shapes around the top half of your wooden skewers, just like you're making a corn dog. Press the mixture firmly with your hands to ensure it's dense and holds its shape. Place the finished skewers on the prepared baking sheet and freeze for 20-30 minutes until they are firm to the touch. This is the most important step!
4. **Stage 3: Prepare the Batter** While the Pad Thai dogs are freezing, prepare your batter. In a large bowl, whisk together the dry ingredients: cornmeal, flour, sugar, baking powder, and salt. In a separate, smaller bowl, whisk together the milk and egg. Pour the wet ingredients into the dry ingredients and stir until just combined. A few lumps are okay. Pour this thick batter into a tall drinking glass-this will make dipping much easier.
5. **Stage 4: Heat the Oil, Dip, and Fry** In a deep pot or Dutch oven, heat about 3-4 inches of vegetable oil to 350°F (175°C). Use a thermometer for accuracy. Once

the oil is hot, take your frozen Pad Thai skewers one by one and dip them into the batter in the tall glass, ensuring a complete and even coating.

6. Gently place the battered skewer into the hot oil. Don't crowd the pan; fry only 2-3 at a time. Fry for 3-4 minutes, turning occasionally, until the batter is a deep golden brown and cooked through. Use tongs to carefully remove them from the oil and let them drain on a wire rack or paper towels.
7. Tips for a Successful "Catastrophe": Don't Skip the Freeze! This is the #1 rule. A frozen Pad Thai log will hold its shape in the hot oil. A room-temperature one will fall apart, creating an actual catastrophe.
8. Press : Firmly: When shaping the filling around the skewer, really compact it. This will help prevent it from breaking apart.
9. Maintain : Your Oil Temperature: If the oil is too cool, the corn dogs will be greasy. If it's too hot, the outside will burn before the inside is warmed through. A deep-fry thermometer is your best friend here.
10. Serve : Hot! These are at their absolute best when served hot and crispy, straight from the fryer.
11. Serving Suggestions: Serve these hot with your favorite dipping sauces. A simple peanut sauce (just mix creamy peanut butter with a little sweet chili sauce and a splash of hot water) is perfect. Sweet chili sauce on its own or a zesty lime wedge are also fantastic.
12. To create a truly epic party spread, serve these alongside other fun, over-the-top snacks. They would be incredible dipped in This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes or served next to a big pan of These Totchos Are My Favorite Party Food Hack: Tater Tot Nachos for the Win!
13. More Fun Recipes to Try: If you love creative comfort food that's guaranteed to be a hit, check out these other favorites:
14. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
15. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
16. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
17. Final Thoughts: This Turkey Bacon Pad Thai Corn Dog Catastrophe is a testament to the joy of culinary creativity. It's weird, it's wonderful, and it's wildly delicious. It's a project, for sure, but the reward is a truly unique and unforgettable dish that proves that sometimes, the most catastrophic ideas are the most brilliant. Be brave, have fun, and embrace the delicious chaos!
18. Let me know if you take on the challenge in the comments below!

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

Original recipe: <https://chefmaniac.com/get-ready-for-a-flavor-explosion-the-pad-thai-corn-dog-recipe/>