

Pig Candy Bacon Overflowing Stuffed Corn Dogs Mozzarella Mania: A Fair Food Dream Come True!

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OVEN
375°F

TIME
15-20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

8 slices of pig candy bacon (if you don't have "pig candy bacon" specifically, cook regular bacon until crispy, then toss with 1-2 tbsp brown sugar and a tiny dash of maple syrup, then bake until caramelized. Or, just use plain crispy bacon!)

4 hot dogs (your favorite brand)

4 slices of mozzarella cheese (provolone or string cheese would also work!)

1 cup of cornmeal

1/2 cup of all-purpose flour

1/4 cup of sugar

1 teaspoon of baking powder

1/2 teaspoon of salt

1/2 cup of milk

1 egg

Vegetable oil for frying (or canola, peanut, or sunflower oil)

DIRECTIONS

1. Prepare the : Pig Candy Bacon: Start by cooking your pig candy bacon (or regular bacon) until it's perfectly crispy and caramelized. If making it from scratch, place bacon on a parchment-lined baking sheet, drizzle with honey/brown sugar, and bake at 375°F for 15-20 minutes until crispy and sticky. Once cooked, let it cool slightly and then chop it into small, manageable pieces. Set aside.
2. Stuff the : Hot Dogs: Carefully slice each of the 4 hot dogs lengthwise, making sure not to cut all the way through the bottom. You want to create a pocket. Stuff each hot dog generously with a slice of mozzarella cheese and a good amount of the chopped pig candy bacon. Press gently to ensure the fillings are snug.
3. Prepare the : Corn Dog Batter: In a medium-sized bowl, whisk together the dry ingredients: cornmeal, all-purpose flour, sugar, baking powder, and salt.
4. In a separate smaller bowl, whisk together the wet ingredients: milk and egg until well combined.
5. Gradually add the wet ingredients to the dry ingredients, stirring with a whisk or fork until just combined. Be careful not to overmix; a few lumps are fine. The batter should be thick enough to coat the hot dogs.
6. Heat the : Oil: Pour vegetable oil into a deep fryer or a large, heavy-bottomed pot. Heat the oil to 375°F (190°C). Use a kitchen thermometer to ensure accuracy for safe and proper frying.
7. Dip and : Fry: Carefully dip each stuffed hot dog into the prepared batter, rotating it to ensure it is fully and evenly coated. If needed, you can use a skewer or

chopstick inserted into the hot dog for easier dipping.

8. Carefully lower each battered hot dog into the hot oil. Fry the corn dogs in batches (usually 1-2 at a time, depending on your pot size) to avoid overcrowding and dropping the oil temperature. Fry for about 3-4 minutes, or until they are a beautiful golden brown and cooked through. The cheese inside should be melted and gooey.
9. Drain and : Serve: Remove the fried corn dogs from the oil using tongs or a slotted spoon. Place them on a plate lined with paper towels to drain any excess oil. Serve your Pig Candy Bacon Overflowing Stuffed Corn Dogs hot with your favorite dipping sauce, and get ready for the mozzarella mania!

SWAPS & NOTES

Pig Candy Bacon: The unique sweetness of pig candy bacon truly elevates this, but if you don't want to make it, simply use regular crispy bacon.

You can also experiment with different bacon flavors like maple or black pepper bacon.

Hot Dogs: Use good quality hot dogs, as they are a central component of this dish.

You can also try sausage links or even vegetarian hot dogs for a twist.

TIPS FOR SUCCESS

Firm Hot Dogs: Using cold hot dogs can help prevent them from falling apart when slicing and stuffing.

Don't Overstuff: While "overflowing" sounds fun, make sure the cheese and bacon fit snugly without tearing the hot dog too much, or they might escape during frying.

Thick Batter is Key: If your batter seems too thin, add a tablespoon or two more cornmeal until it's thick enough to coat the hot dogs well.

Monitor Oil Temperature: This is crucial for successful deep frying.

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

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