

## Bacon-Wrapped Cheese Hot Dogs: The Ultimate Game Day Snack

There are some foods that just scream "celebration," "comfort," or "game day." For me, these



**OVEN**  
**350°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1/2 cup shredded cheddar cheese
- 6 slices cooked bacon, crumbled
- 1/4 cup bread crumbs
- 1 tsp garlic powder
- Salt and pepper, to taste
- 6 hot dogs
- 6 slices American cheese
- 1 cup flour
- 1 cup cornmeal
- 1/2 tsp baking powder
- 1 cup milk
- Vegetable oil (for frying)
- Wooden skewers

### DIRECTIONS

1. Prepare the beef mixture: In a large mixing bowl, combine the ground beef, shredded cheddar cheese, crumbled cooked bacon, bread crumbs, garlic powder, salt, and pepper. Mix everything thoroughly until well combined. Don't be afraid to use your hands for this to ensure even distribution.
2. Form the corn dogs: Divide the beef mixture into 6 equal portions. Take one portion and carefully mold it around a hot dog, shaping it into an even layer, completely encasing the hot dog and forming a classic corn dog shape. Repeat with the remaining hot dogs and beef mixture.
3. Add : American cheese: Place a slice of American cheese on top of each beef-wrapped hot dog, gently pressing it onto the beef to help it stick. This cheese will melt beautifully inside when fried.
4. Make the batter: In a shallow dish or a wide bowl, whisk together the flour, cornmeal, and baking powder. Gradually add the milk, whisking continuously until you have a smooth, lump-free batter. It should be thick enough to coat the hot dogs.
5. Heat the oil: In a deep fryer or a large, heavy-bottomed pot, pour enough vegetable oil to submerge the hot dogs. Heat the oil to 350°F (175°C). Use a kitchen thermometer to ensure the correct temperature for even cooking and browning.
6. Batter and fry: Carefully dip each beef-wrapped hot dog into the prepared batter, ensuring it's fully coated. Let any excess batter drip off. Gently lower the battered hot dog into the hot oil. Fry for about 3-5 minutes, or until the exterior is a deep golden brown and crispy. Work in batches if necessary to

avoid overcrowding the pot, which can lower the oil temperature.

7. Drain and serve: Once golden brown, remove the corn dogs from the oil using tongs or a slotted spoon and place them on a plate lined with paper towels to drain any excess oil.
8. Insert skewers and enjoy: Carefully insert a wooden skewer into one end of each corn dog. Serve them hot with your favorite dipping sauces.

## SWAPS & NOTES

Imagine a juicy hot dog, enrobed in a savory mixture of seasoned ground beef, melty cheddar, and crispy bacon, all deep-fried to golden-brown perfection.

It's a culinary masterpiece that's surprisingly easy to make and guaranteed to be a showstopper at your next gathering.

**Why I Love This Recipe** I'm a big fan of taking classic comfort foods and giving them an exciting twist, and this recipe does exactly that.

What I truly love about these bacon-wrapped hot dogs is the incredible combination of textures and flavors.

## TIPS FOR SUCCESS

**Don't Overmix the Beef:** While you want the ingredients well combined, overmixing can make the beef tough.

Even Coating: Ensure the beef mixture is evenly distributed around the hot dog for consistent cooking.

Oil Temperature is Key: Maintaining the correct oil temperature is crucial.

If it's too low, your corn dogs will be greasy; too high, and they'll brown too quickly on the outside without fully cooking the beef through.

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

Original recipe: <https://chefmaniac.com/bacon-wrapped-cheese-hot-dogs-the-ultimate-game-day-snack/>