

Bacon Cheeseburger Hot Dogs: The Ultimate Crispy, Savory Treat

Bacon Cheeseburger Hot Dogs: Your New Favorite Game Day Indulgence!



OVEN
350°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb ground beef (lean or medium fat content)
¾ cup shredded cheddar cheese
6 slices cooked bacon, crumbled
¼ cup plain bread crumbs
1 tsp garlic powder
Salt and black pepper, to taste
6 hot dogs (all-beef or your favorite kind)
6 slices American cheese
1 cup all-purpose flour
1 cup cornmeal
¾ tsp baking powder
1 cup milk (any fat percentage)
Vegetable oil (for frying, about 2-3 inches deep in your pot)
Wooden skewers (optional, for serving)

DIRECTIONS

1. Prepare the Beef Mixture: In a large mixing bowl, combine the 1 lb ground beef, ¾ cup shredded cheddar cheese, 6 slices cooked and crumbled bacon, ¼ cup plain bread crumbs, 1 teaspoon garlic powder, and a generous pinch of salt and black pepper (about ¾ tsp each, or to taste). Using your hands, mix thoroughly until all ingredients are well incorporated into the ground beef.
2. Form the Corn Dogs: Divide the beef mixture into 6 equal portions. Take one portion and carefully shape it evenly around a hot dog, pressing gently to fully encase the hot dog and form a corn dog shape. Ensure the beef mixture adheres well and is sealed around the entire hot dog. Repeat for all 6 hot dogs. Place a slice of American cheese on top of each beef-wrapped hot dog, gently pressing to help it stick to the beef. This will melt beautifully as it fries.
3. Prepare the Batter: In a shallow dish (wide enough to dip a corn dog), whisk together the 1 cup all-purpose flour, 1 cup cornmeal, and ¾ teaspoon baking powder. Gradually whisk in the 1 cup milk until a smooth batter forms. Whisk until there are no lumps. The batter should be thick enough to coat the hot dogs evenly.
4. Heat Frying Oil: In a deep fryer or a large, heavy-bottomed pot (like a Dutch oven), add enough vegetable oil to reach about 2-3 inches deep. Heat the oil over medium-high heat until it reaches 350°F (175°C). Use a deep-fry thermometer for accuracy, or test by dropping a tiny piece of batter into the oil; it should sizzle immediately.

5. **Batter and Fry:** Carefully dip each beef-wrapped hot dog into the prepared batter, ensuring it is fully and evenly coated. Let any excess batter drip off. Carefully place the battered corn dogs into the hot oil. Fry in batches of 2-3, making sure not to overcrowd the pot, which would lower the oil temperature. Fry for about 3-5 minutes, turning occasionally, until they are golden brown and wonderfully crispy all over. The beef should be cooked through, and the cheese melted.
6. **Drain and Serve:** Remove the fried corn dogs from the hot oil using a slotted spoon or tongs. Transfer them to a paper towel-lined plate to drain any excess oil. For serving, you can insert wooden skewers into each corn dog (if not already done). Serve hot with your favorite dipping sauces, such as ketchup, mustard, BBQ sauce, or even a creamy ranch or chipotle mayo.

SWAPS & NOTES

Ground Beef: Use a leaner ground beef to prevent excessive greasiness.

Ground turkey or pork could be experimented with, but the classic "cheeseburger" flavor is best with beef.

Cheddar Cheese: Sharp or mild cheddar works.

You can also use a mix of cheddar and Monterey Jack.

TIPS FOR SUCCESS

Firm Beef Mixture: Ensure your beef mixture is well-combined and pressed firmly around the hot dogs to prevent it from falling apart.

Cold Hot Dogs: Chilled hot dogs are easier to work with when shaping the beef mixture around them.

Oil Temperature is Key: Maintaining the correct oil temperature is crucial for crispy, non-greasy results.

Don't Overcrowd: Fry in small batches to keep the oil temperature consistent.

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

Original recipe: <https://chefmaniac.com/bacon-cheeseburger-hot-dogs-the-ultimate-crispy-savory-treat/>