

The Best of Both Worlds: Bacon Cheeseburger Meets Corn Dog in One Epic Bite

, I say the bigger, cheesier, and crispier, the better. That's exactly why these



DEEP-FRIED BACON
CHEESEBURGER CORN
DOGS

OVEN
350°F

TIME
15 mins

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INGREDIENTS

For the Corn Dog Batter:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup buttermilk
- 1 egg
- 1 tablespoon mustard

Oil for frying (vegetable or canola oil)

For the Filling:

- 4 small beef burger patties, cooked
- 4 slices cheddar cheese
- 4 slices crispy bacon
- 4 skewers

Step-by-Step Instructions:

1. Assemble the Cheeseburgers:
2. Prepare the Corn Dog Batter:
3. Heat the Oil:
4. Coat and Fry:
5. Drain and Serve:

The Best Dipping Sauces for These Corn Dogs:

Spicy Ketchup - Mix ketchup with a dash of hot sauce for a kick.

Garlic Aioli - A creamy, garlicky dip that complements the crispy batter.

BBQ Ranch - A mix of ranch dressing and smoky barbecue sauce for a tangy twist.

Honey Mustard - The perfect balance of sweet and savory.

Pro Tips for the Best Deep-Fried Cheeseburger Corn Dogs:

Use cold buttermilk - A chilled batter helps create a crispier coating.

Make sure the oil is hot enough - Too low, and the batter will absorb oil and turn soggy. Too hot, and it will burn before cooking through.

Double-dip for extra crunch - For an even thicker crust, dip and fry once, let cool, and dip/fry again.

Want smaller portions? Cut the burgers in half and make mini corn dog bites!

What to Serve with These Corn Dogs:

Sweet potato fries - A slightly sweet contrast to the salty, crispy batter.

A crisp coleslaw - Adds a refreshing crunch.

Pickles & jalapeños - The acidity balances out the richness.

DIRECTIONS

1. Assemble the Cheeseburgers: I start by placing a slice of cheddar cheese and a piece of crispy bacon on top of each mini burger patty. Then, I gently press everything together and insert a skewer through the center, making sure it holds together.
2. Prepare the Corn Dog Batter: In a large bowl, I whisk together cornmeal, flour, sugar, baking powder, and salt. Then, I add the buttermilk, egg, and mustard, whisking until the batter is smooth. This mixture will create the perfect crispy coating for the cheeseburger skewers.
3. Heat the Oil: In a deep pot or fryer, I heat oil to 350°F (175°C). If you don't have a thermometer, test by dropping a small spoonful of batter-if it sizzles and floats, the oil is ready.
4. Coat and Fry: Now for the fun part! I dip each skewered cheeseburger into the batter, making sure it's fully coated. Then, I carefully lower it into the hot oil and fry for 3-4 minutes, or until golden brown and crispy.
5. Drain and Serve: I remove the corn dogs from the oil and let them drain on paper towels to absorb any excess grease. Finally, I serve them hot and crispy with my favorite dipping sauces.
6. The Best Dipping Sauces for These Corn Dogs: These deep-fried cheeseburger corn dogs are incredible on their own, but they're even better when paired with the right sauces:
7. Spicy : Ketchup - Mix ketchup with a dash of hot sauce for a kick.
8. Garlic : Aioli - A creamy, garlicky dip that

complements the crispy batter.

9. BBQ : Ranch - A mix of ranch dressing and smoky barbecue sauce for a tangy twist.
10. Honey : Mustard - The perfect balance of sweet and savory.
11. Pro Tips for the Best Deep-Fried Cheeseburger Corn Dogs: Use cold buttermilk - A chilled batter helps create a crispier coating.
12. Make sure the oil is hot enough - Too low, and the batter will absorb oil and turn soggy. Too hot, and it will burn before cooking through.
13. Double-dip for extra crunch - For an even thicker crust, dip and fry once, let cool, and dip/fry again.
14. Want smaller portions? Cut the burgers in half and make mini corn dog bites!
15. What to Serve with These Corn Dogs: These deep-fried bacon cheeseburger corn dogs are a meal on their own, but if you're going all-in, try pairing them with:
16. Sweet potato fries - A slightly sweet contrast to the salty, crispy batter.
17. A crisp coleslaw - Adds a refreshing crunch.
18. Pickles & jalapeños - The acidity balances out the richness.
19. FAQs (From My Kitchen to Yours): Q: Can I make these ahead of time?A: Yes! Assemble the burger skewers and mix the batter ahead of time. When ready to serve, coat and fry fresh for the best texture.
20. Q: Can I bake these instead of frying?A: While you won't get the same crispiness, you can bake them at 425°F (218°C) for 15-20 minutes, flipping halfway through.
21. Q: Can I air-fry them?A: Yes! Air-fry at 375°F (190°C) for 12-15 minutes, spraying with oil to help crisp up the batter.
22. Why You Need to Try These Bacon Cheeseburger Corn Dogs: If you love cheeseburgers, bacon, and deep-fried fair food, this is the ultimate mash-up you need in your life. Every bite is packed with juicy beef, gooey cheese, crispy bacon, and crunchy corn dog batter-it's indulgent, fun, and absolutely delicious. Whether you're making them for a party, a backyard BBQ, or just to satisfy a craving, these deep-fried bacon cheeseburger corn dogs will be the highlight of the meal.
23. For more over-the-top recipes, check out : Chef Maniac. If you try these, let me know what dipping sauce you go with-I'd love to hear how you serve them!

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

Original recipe: <https://chefmaniac.com/the-best-of-both-worlds-bacon-cheeseburger-meets-corn-dog-in-one-epic-bite/>