

## My Secret for the Ultimate Fair-Style Snack: Deep-Fried Bacon Cheeseburger Corn Dogs

Let me walk you through exactly how I make them.



**DEEP-FRIED BACON  
CHEESEBURGER CORN DOGS**

YOU WILL NEED:  
1 lb ground beef  
1/2 cup shredded cheddar cheese  
1/2 tsp salt  
1/2 tsp black pepper



**OVEN  
350°F**

**TIME  
30 min**

**PRINT  
Recipe Card**

**SAVE  
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### INGREDIENTS

1 lb ground beef  
1/2 cup shredded cheddar cheese  
1/2 tsp salt  
1/2 tsp black pepper  
1/2 tsp garlic powder  
8 hot dogs  
8 slices bacon  
1 cup cornmeal  
1 cup all-purpose flour  
1 tbsp sugar  
1 tsp baking powder  
1 cup buttermilk  
1 egg  
Oil for frying (I use vegetable or peanut oil)

### DIRECTIONS

1. **Prep the Cheeseburger Layer:** In a mixing bowl, I combine the ground beef, shredded cheddar, salt, black pepper, and garlic powder. I mix gently - just enough to combine everything without overworking the beef.
2. **Wrap the Hot Dogs in Meat and Bacon:** I take each hot dog and press a thin layer of the ground beef mixture around it. I keep it about ... inch thick so it cooks evenly. Then, I wrap each one in a slice of bacon, securing both ends with toothpicks. The bacon not only adds flavor but also helps keep the beef in place.
3. **Freeze Before Frying:** This part makes all the difference. I place the bacon-wrapped dogs on a lined baking sheet and freeze them for 30 minutes. It firms everything up so they won't fall apart when dipped in batter.
4. **Make the Batter:** While the corn dogs are freezing, I whisk together the cornmeal, flour, sugar, baking powder, buttermilk, and egg until smooth. The batter should be thick enough to coat without dripping too much. If it's too runny, I add a spoonful more flour or cornmeal.
5. **Heat the Oil:** I heat my oil in a deep pot or fryer to 350°F (175°C). I use a thermometer to keep the temperature steady - too hot and they'll burn on the outside; too cool and they'll soak up oil.
6. **Dip and Fry:** Once frozen, I remove the toothpicks and dip each bacon-wrapped corn dog into the batter, making sure it's fully coated. Then, I lower it carefully into the hot oil. I fry each one for 4-5 minutes, turning occasionally, until they're deep golden brown and crisp.

7. Drain and Serve: I transfer the fried corn dogs to a paper towel-lined plate to drain off excess oil. Then I plate them up with a variety of dipping sauces and watch them disappear.

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

Original recipe: <https://chefmaniac.com/my-secret-for-the-ultimate-fair-style-snack-deep-fried-bacon-cheeseburger-corn-dogs/>