

CHEETOS® Cheesy Crispy Chicken Korean Corn Dogs

INGREDIENTS

- 2 **tbsp** granulated sugar
- 1 **tsp** quick-rising (instant) yeast
- 1 **¾ cups** all-purpose flour
- 1/2 **tsp** salt
- 4 **cups** CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- Canola oil, for frying
- 2 **cups** panko bread crumbs
- 4 **hot dogs**
- 6 **oz** mozzarella cheese, cut into 8 (2 x 1-inch) rectangles
- 1/2 **cup** nacho cheese sauce
- Mayonnaise or ketchup, for serving
- 4 12-inch skewers



PREP
TIME

25min



COOK
TIME

10min



SERVES

4

PRODUCT



HOW TO MAKE

DIRECTIONS

In 13 x 9-inch baking dish, stir together sugar, yeast and 1 cup warm water. Stir in flour and salt until well combined. Cover with plastic wrap and let rise in warm place for 45 to 60 minutes or until doubled in volume.

In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground. Transfer to shallow dish.

Pour enough oil into large saucepan to reach 4 inches up sides of pan. Heat over medium heat until shimmering or instant-read thermometer registers 350°F.

Transfer panko to another shallow dish.

Thread 1 hotdog and 2 pieces mozzarella onto 12-inch skewer. Repeat to make 4 skewers.

One at a time, dip skewers into yeast batter and turn to coat. Roll and dredge in panko.

Deep-fry corn dogs for 5 to 7 minutes or until golden brown all over. Drain on paper towel-lined plate.

Brush each corndog with nacho cheese sauce, then roll and dredge in crushed CHEETOS®.

Drizzle with mayo or ketchup as desired.