

Hello Chefs! I am excited that major league baseball will be starting up again soon. Although we may not be able to go to the ballpark to watch a game, we can make some ballpark favorites at home while we watch on TV. I love the Mexican Elote corn that they sell at the park and it wouldn't be baseball without a hotdog....but let's make Francheesies which are extra special! Have fun and Go White Sox!!

Elote Style Corn

Serves 4-6

4 ears fresh sweet corn or 16 ounces frozen corn
2 Tablespoons butter
3 Tablespoons mayonnaise
Juice of ½ lime
3 Tablespoons grated parmesan cheese
Chili powder or Smoked paprika
Salt and pepper

1. If using fresh corn, peel and remove kernels from husk.
2. In large sauté pan, melt butter over medium high heat. Add corn along with salt and pepper and sauté until corn begins to caramelize and turn brown, about 8-10 minutes.
3. Remove pan from heat and stir in mayonnaise and lime juice. Stir to combine. Adjust seasonings. Transfer to a serving dish and sprinkle with parmesan cheese and chili powder or smoked paprika.

Coney Island Francheesie Hotdogs

6 Servings

6 hotdogs
6 slices uncooked bacon
6 slices cheese
6 hotdog buns
Favorite condiments

1. Preheat oven to 375 degrees.
2. Starting about 1 inch from the end of each hotdog, make a cut about $\frac{1}{2}$ way into the center of each hotdog in order to make a long pouch...being careful not to cut all of the way through the hot dog.
3. Stuff the cheese into the pocket of each hotdog.
4. Wrap bacon around hotdog and cheese making sure to cover the cheese. Use toothpicks to secure ends of bacon.
5. Place wrapped hotdogs onto a foil or parchment lined baking sheet. Bake in preheated oven for 10-15 minutes or until bacon is cooked and cheese is melted.
6. Serve in buns with favorite condiments.