



STREET CORN BACON-WRAPPED DOG

CREATED BY EXECUTIVE CHEF STEVE TILDER

RECIPE SERVES FOUR PEOPLE

INGREDIENT LIST

Available at your neighborhood Fry's Food Stores

- 4 Ball Park Franks Hot Dogs (1 dog per person)
- 4 Strips Tyson Hickory Smoked Bacon
- 4 Top Sliced Hot Dog Buns
- 1 Can Prepared Refried Black Beans
- 1 Each Tomato – Fresh Diced
- 8 Each Cilantro Sprigs
- 2 Tbs. Grated Cotija Cheese
- 1 Pinch Chili Powder – Mild

Street Corn Relish

- 2 Ears Fresh Sweet Corn
- 2 Tbs. Mayonnaise
- 1 Tbs. Melted Butter
- 2 Tbs. Grated Cotija Cheese
- 1 Tsp. Sriracha Sauce
- 1/2 Tsp. Honey

Avocado Crema

- 1 Each Medium Avocado
- ½ Cup Sour Cream (Thick Restaurant Style)
- 1 Tbs. Lime Juice – Fresh Squeezed
- 2 Tbs. Cilantro – Chopped
- Salt and Pepper To Taste

Fried Jalapenos

- 2 Each Fresh Jalapeño – Sliced
- 1/2 Cup Rice Flour or AP Flour
- 1/2 Tsp. Baking Powder
- 4-6 oz. Cold Schweppes Sparkling Water
- Pinch of Salt
- 1 Tbs. Vegetable Oil

PROCEDURE

Make Corn Relish

1. Spray the corn with cooking spray or brush with oil
2. Char the corn on a griddle or in a cast iron pan until evenly cooked
3. Cut the corn from the cobb and place in a mixing bowl
4. Add mayo, melted butter, Cotija cheese, Sriracha sauce and honey - mix to incorporate

Make the Avocado Crema

1. Combine all ingredients in a blender or food processor
2. Pulse until smooth - transfer to a bowl or squeeze bottle

Make the Fried Jalapeños

1. Sift flour and baking powder into a bowl
2. Add salt and oil - whisk to incorporate
3. Gradually whisk in Cold Schweppes Sparkling Water to form a smooth batter
4. Toss jalapeños in a little flour to lightly coat - dip in batter and fry each battered jalapeño slice in vegetable oil
5. Fry until golden and crisp and drain on a paper towel to remove excess grease

Make The Bacon Wrapped Dog

1. Wrap each dog tightly in thin sliced bacon - secure ends with a tooth pick
2. Cook each bacon wrapped dog on a griddle or cast iron pan until crisp on all sides and cooked through
3. Remove tooth picks

Assembly

1. Heat refried beans in microwave or on the stove top
2. Place bacon wrapped hot dog in bun and top with refried beans
3. Top with street corn relish and sprinkle with Cotija cheese and chili powder
4. Drizzle with avocado crema
5. Place 4 fried jalapeño slices on top of the avocado crema
6. Garnish each dog with diced tomatoes and cilantro sprigs

