



Aramark Celebrates Hot Dog Month with Fanciful Franks

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The Beloved Hot Dog Continues to Top the Charts at Ballparks Across the Country

PHILADELPHIA, July 7, 2015 /PRNewswire/ -- [Aramark](#) (NYSE: ARMK), the award-winning food and hospitality partner for nine Major League Baseball teams, is celebrating National Hot Dog Month (July) with a delicious roster of gourmet hot dogs. Selling nearly four and a half million hot dogs at MLB ballparks last season, Aramark's lineup of ballpark hot dogs ranges from the classics, like the Fenway Frank, to the extreme, like the Canteen Dog, from celebrity chef, Andrew Zimmern.



Ketchup, mustard, relish and sauerkraut are standard hot dog toppings, but times are changing, and so is the ballpark experience. Toppings now range from roasted red peppers and pickled jalapenos, to sriracha and pulled pork. This season, Aramark's culinary team took a swing at spicing up the classic hot dog, while also celebrating the fan favorites.

"Hot dogs are, and always will be, the bestselling food item at the ballpark," said [Carl Mittleman](#), president of Aramark's sports and entertainment division. "What makes the hot dog the perfect ballpark food, is its portability and the ability to make it your own. Our chefs have created some innovative dogs this season, using toppings most fans never would have thought to use. There's something for every taste on our menus this season."

Fresh Takes on Fan Favorites

Flavorful ballpark food continues to evolve, and Aramark's culinary team is using ingredients that tap into local flavors and current food trends. Check out these unique hot dogs and give them a try next time you're at a ball game.

- **Andrew Zimmern's Canteen Dog*** (Kauffman Stadium)- Piedmontese all beef hot dog topped with grain mustard, homemade roasted vegetable mayo, cabbage slaw, pickled jalapenos and spices, on a Martin's long potato roll.
- **Blazin' Buffalo Chicken Dog** (Kauffman Stadium)- Beef hot dog topped with pulled chicken in buffalo sauce and coleslaw.
- **Cuban Pretzel Dog*** (PNC Park)- Foot-long, all-beef hot dog topped with slices of ham, pulled pork, Swiss cheese, Dijon mustard and pickles, on a pretzel hoagie roll.
- **Dixie Dog** (Turner Field)- Half pound, foot-long, all beef, national deli hot dog, flash-fried, pulled barbecue pork, coleslaw and homemade barbecue sauce.
- **Pastrami Dog** (Citi Field)- Two New York classics in one bite – Nathan's Famous all beef hot dog topped with house-braised pastrami
- **Philly Cheese Steak Dog** (Citizens Bank Park)- Philly Frank topped with Philadelphia cheese steak, served 'wit or wit out' onions.
- **Polish Hill Dog** (PNC Park)- Hebrew National foot long topped with mini potato pierogies, coleslaw and homemade onion straws.
- **South Philly Dog*** (Citizens Bank Park)- Philly Frank topped with roasted red peppers, sharp provolone and broccoli rabe.

**Denotes hot dogs that are new to the ballpark this season.*

Not Your Average Dog

As baseball fans' taste preferences have changed, so has the ballpark dog. Aramark has looked beyond the beef frank to expand hot dog offerings available for adventurous fans who are hungry for something different. Take a look at some hot dogs that leave the beef behind.

- **Elk Brat** (Coors Field)- Ground elk and jalapenos, locally made by Gold Star, served with customer's choice of peppers and onions or sauerkraut, on a hearty, white bread coney bun, with sesame seeds.
- **Freddy Fender** (Minute Maid Park)- From celebrity Chef Bryan Caswell, chorizo sausage, wrapped in a corn tortilla and deep fried, topped with tequila braised onions, pico de gallo, cotija cheese and a cilantro sour cream.
- **Peameal Bacon Sausage*** (Rogers Centre)- Peameal bacon sausage topped with caramelized onions and honey mustard, on a cornmeal bun
- **Taco Dog*** (Coors Field)- Chorizo dog topped with cheese, lettuce and pico de gallo.

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Classic Dogs

For those hungry fans who don't like to stray from tradition, the classics are always available. Tried and true favorites, like the Fenway Frank at Fenway Park, or Nathan's Famous at Citi Field, remain top sellers. In fact, hungry Red Sox fans ate 815,000 Fenway Franks last season, and hungry Mets fans consumed 350,000 Nathan's hot dogs, while cheering on the Mets in 2014.

Vegetarian fans are not to worry, veggie dogs are sold at all nine of the ballparks where Aramark is the food and beverage provider. In fact, Aramark sold more than 23,000 veggie dogs last season!

Hot Dog Fun Facts

Dishing out ballpark dogs to fans in their seats is a tough job:

- An Aramark hot dog "hawker" sells an average of 150 hot dogs per game.
- A fully loaded ballpark hot dog vendor's bin weighs 30 pounds.
- Depending on the game, it typically takes a hot dog vendor less than two innings to sell all the hot dogs in his/her bin.
- On average, Aramark hot dog "hawkers" walk 4-5 miles per game, up and down stairs.
- Hot dog bins are arranged left to right: Rolls - Condiments and wax paper - Hot Dogs.

Aramark partners with 11 Major League baseball teams to provide food and beverage, retail and/or facilities services -- Atlanta Braves, Boston Red Sox, Colorado Rockies, Houston Astros, Kansas City Royals, New York Mets, Philadelphia Phillies, Pittsburgh Pirates, San Diego Padres, Seattle Mariners and Toronto Blue Jays.

To download photos of the hot dogs listed above, [click here](#).

Recipe

Bring the taste of the ballpark home, with two New York classics in one bite. The Pastrami Dog from Citi Field is a Nathan's Famous all beef hot dog topped with house-braised pastrami.

CITI FIELD PASTRAMI DOG

Makes one hot dog

Ingredients:

- Nathan's hot dog, one
- Hot dog bun, standard size, one
- Pastrami, Diced, 2 ounces
- Yellow mustard, 1 ounce

Preparation:

1. Steam Pastrami until it reaches an internal temperature of 155 degrees (roughly 2-3 hours).
2. Boil hot dog until it reaches in internal temperature of 155 degrees (roughly 5-7 minutes).
3. Once the pastrami is heated, small dice into ¼ pieces,
4. When hot dog is ready, place in bun.
5. Top hot dog with diced pastrami, 2 ounces.
6. Garnish with Gold's spicy yellow mustard.

About Aramark

Aramark (NYSE: ARMK) is in the customer service business across food, facilities and uniforms, wherever people work, learn, recover, and play. United by a passion to serve, our more than 270,000 employees deliver experiences that enrich and nourish the lives of millions of people in 21 countries around the world every day. Aramark is recognized among the Most Admired Companies by FORTUNE and the World's Most Ethical Companies by the Ethisphere Institute. Learn more at www.aramark.com or connect with us on [Facebook](#) and [Twitter](#).

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