

Fenway Franks

*from **In Our Grandmothers' Kitchens***

Ingredients:

1 New England-style hot-dog bun (see recipe below)
1 hot dog (Fenway Park serves Kayem franks, which are made in Chelsea, Massachusetts, and steams them. I like to grill them.)
brown mustard and relish (preferably homemade) to taste

Instructions:

Split the bun in the middle. Insert the hot dog into the bun, and cover it with mustard and relish. Makes 1 frank. Be sure to spill mustard and relish all over yourself as you cheer for your favorite team!

New England Hot Dog Buns (from King Arthur Flour)

King Arthur Flour notes that this dough should be very relaxed so the buns will be soft and tender. When you're adding the flour, don't overdo it; just add enough after the first 3 cups to make the bread kneadable and to keep it from sticking to you or the board.

Ingredients:

1 tablespoon granulated sugar
1 packet active dry yeast
1/4 cup warm water (105 to 115 degrees—slightly warmer than lukewarm but not hot)
1 cup warm milk (ditto)
1 tablespoon melted butter
1 teaspoon salt
3 to 3-3/4 cups flour

Instructions:

In a large bowl, dissolve the sugar and then the yeast in the warm water. Add the milk, the butter, the salt, and 1-1/2 cups of flour to the yeast mixture. Beat vigorously for 2 minutes.

Gradually add more flour, 1/4 cup at a time, until the dough begins to pull away from the sides of the bowl. Turn the dough out onto a floured work surface.

Knead until you have a smooth, elastic dough.

Place the dough in an oiled bowl. Turn once to coat the entire ball of dough with oil. Cover with a tightly-woven dampened towel and let rise until doubled. King Arthur Flour says this will take about an hour; in my house it took quite a bit longer.

Turn the dough out onto a lightly oiled work surface. Divide it into thirds, and divide each of those into thirds again so that you have nine pieces. Roll them into little balls.

Roll the balls into cylinders, 4 1/2-inches long. Flatten the cylinders slightly and place them on a well-seasoned baking sheet 1/2 inch apart so they'll grow together as they rise.

Cover with a towel and let rise until almost doubled—an hour or so. Keep an eye on the buns; if they rise too fast, they'll stick to the towel and make a mess. (Can you tell I'm writing from experience?) If you can find a way to lightly cover the buns with a box or something do that instead to avoid the danger of sticking.

Fifteen minutes before you want to bake your buns, preheat your oven to 400 degrees. Bake the buns for 20 minutes or until they are a nice golden brown.

When the buns are done, remove them from the baking sheet to cool on a wire rack.

Makes 9 buns. This recipe may be doubled.