

Outrageous food at Reno, Sacramento minor league baseball games

By Zoe Zellers, TheDailyMeal.com

“Take me out to the ball game, take me out with the crowd, buy me some ... Twinkies split down the middle, stuffed with a hot dog, and topped off with whipped cream and rainbow sprinkles with a cherry on top ... It may be an edible heart attack, but I don’t care if I never get back...”

Those might not be the classic song’s original lyrics, but that’s the ballpark snack you’ll be singing about at a Battle Creek Bombers’ minor league game in Michigan. The team introduced the salty and sweet treat this year and made a round of television appearances promoting the sensational snack, which players are calling “dessert and dinner all in one.”



The Western Michigan Whitecaps fans bask in indulgence with their \$20, 4,889-calorie, 4-pound specialty burger. Photo/Benjamin Hill/DailyMeal

Since Hostess announced its bankruptcy this year, the world

awaited the fate of America's beloved Twinkies, which were ultimately saved by the Metropoulos brothers (the same family who brought Pabst Blue Ribbon back in the spotlight). And now, Twinkies are enjoying the limelight of being repurposed – and at baseball stadiums they have become the new hot-dog bun.

Keeping with the trend of wild ingredient repurposing, the West Michigan Whitecaps have taken America's bacon craze to the next degree with their Bacos; the Fifth Third Ballpark in Comstock Park, Mich., serves up a twist on the traditional taco with a shell made from bacon.

And on the West Coast, this season the Sacramento River Cats have brought in the Wicked 'Wich, one of the city's favorite food trucks, which serves your locally sourced meat of choice topped with provolone cheese, homemade seasoned fries, and signature oil and vinegar slaw, all stuffed between fresh, thick-cut slices of bread.

Check out The Daily Meal's countdown of the top outrageous baseball bites to find out where you can get BBQ nachos, a foot-long with 20 toppings, and a peanut-butter-and-jelly bacon burger.

1. Twinkie Dogs

The salty and sweet treat served at the Battle Creek Bombers' minor league games in Michigan is gaining such attention from the media and fans, it's clear Twinkies have found a new market. To assemble this insane creation, hot dogs are stuffed inside a Twinkie and topped off with the usual ketchup or mustard. For the ultimate experience, though, fans eat them with whipped cream and rainbow sprinkles with a maraschino cherry on top.

2. Bacos

The Baco, a taco served inside a bacon shell, will be served this summer at the Whitecaps games at Fifth Third Ballpark in

Comstock Park, Mich. Expect taco trucks nationwide (and maybe even Taco Bell?) to catch up with this idea soon, because, really, who doesn't love bacon?

3. The Fifth Third Burger

The Western Michigan Whitecaps fans bask in indulgence with their \$20, 4,889-calorie, 4-pound specialty burger. It features five burgers (each weighs in at one third of a pound), topped with chili, cheese, chips, salsa, lettuce, and sour cream, all wedged between a giant sesame seed bun. While you're there, you might as well order a side of the fried Mac and Jack Cheese Bites.

4. The Funnel Dog

This is the slightly tamer older sister to the Twinkie Dog. At Arvest Ballpark's Cider Shack BBQ Pit, a juicy hot dog is battered and fried with funnel cake and coated with powdered sugar. It's the Northwest Arkansas Naturals' perfect marriage between two ballpark staple snacks, and at \$3.50 a pop, it's an affordable splurge. Who says you can't teach an old dog new tricks?

5. Baseball's Best Burger

In southern Illinois, fans flock to see the Gateway Grizzlies' games, but the food is half the fun at this ballpark's creative concession stands. The Grizzlies opt for a sweet and savory combo with GCS Ballpark's "Baseball's Best Burger" (also called "The Luther Burger" after crooner and yo-yo dieter Luther Vandross). Their juicy quarter-pound hamburger, topped with two slices of bacon and sharp Cheddar, is stuffed between a split Krispy Kreme Original Glazed grilled doughnut. The burger has been featured on Travel Channel's Man v. Food along with the Grizzlies' Philly cheesesteak nachos.

6. Philly Cheesesteak Nachos

The popularity of the Gateway Grizzlies' Best Burger is challenged by the team's sensational Philly cheesesteak nachos, a far cry from the ordinary stale chips dipped in neon yellow Cheese Whiz. These nachos are made with crisp tortilla chips loaded with slow-cooked shredded chicken, Monterey Jack sauce, and grilled green and red peppers and onions.

7. The Peanut Butter and Pepper Jelly Jalapeño Bacon Burger

Head over to The Joe to catch a Charleston RiverDog game and a serious, free-reign approach to the burger. The Joe has attracted culinary celebrities like Rachael Ray and Adam Richman with its sensational and oversized Homewrecker (daring eaters can add up to 20 toppings to this 1-pound all-beef "build-your-own" hot dog). But this season the RiverDogs have taken it to the umpteenth degree with their new peanut butter and pepper jelly jalapeño bacon burger. What a mouthful, literally. Cool down with a Firefly Moonshine margarita or try the other new kid on the block, beer shakes, available in Palmetto Espresso Porter Chocolate, Guinness Caramel, and Sweetwater 420 Strawberry flavors.

8. BBQ Nachos

Year after year the Memphis Redbirds' AutoZone Park ranks as the nation's only ballpark where hot dogs are not the top-selling food item. That's because the Redbirds' Rendezvous barbecue nachos have become a local tradition. Load salty corn tortilla chips with Rendezvous pulled pork, oozing spicy cheese sauce, and sliced jalapeños and you've got one happy Redbirds fan. You'll need a Malibu rum cocktail to kill the heat.

9. Red & White Hots

This is as local of a ballpark concoction as you can get. The Rochester Red Wings' Frontier Field serves up a combo of red and white hot dogs from Zweigle's, the only hot dog brand served at the stadium since the '20s. The white hot, a cheaper

alternative to the red hot, was invented in the '20s by Germans in Rochester, N.Y. This spin on the classic is made of uncured and unsmoked pork, beef, and veal mixed with mustard and other spices. Because it's uncured, the hot dog retains a white appearance. Top off local red and white hots as you like and enjoy with a side of fried pickles.

10. Wicked 'Wich Sandwiches with Fries and Slaw

The Sacramento River Cats change up their menu every year, and this season Raley Field welcomed the city's Wicked 'Wich mobile food truck, a sort of DIY local joint that features predominantly locally sourced ingredients and homemade sauces (so California). Essentially, the customer picks the meat, from pastrami to turkey to BBQ tofu to salmon and more. Then, thick-sliced, deli-style bread is loaded with your meat of choice plus Wicked 'Wich's signature combo of provolone cheese, fresh-cut seasoned fries piled high, and its oil and vinegar slaw – the food truck chefs strongly suggest trying it their way.

11. The Triple Play

The Renos Aces throw down with the Triple Play sandwich, which was invented in 2009 to celebrate the opening of Aces Ballpark, but has remained a favorite of fans each year. The triple-decker is made with grilled slices of Pullman bread paired with pulled pork and brisket and a heaping portion of coleslaw. The colossal sandwich is topped with a stack of barbecue meatballs, pickles, and cherry peppers and held together with skewers. Since you're already in line, order the carnitas tacos, too.

12. Country Bob's Chicken Sandwich

The Gateway Grizzlies' secret sauce, for its popular chicken sandwich isn't so secret – it's Country Bob's apple-chipotle sauce from Centralia, Ill. Add the all-purpose sauce, bacon, and melted provolone cheese to a hearty chicken breast and

wash down the heat with a cold beer.