



STADIUM DOG

SS21 LOOKBOOK COOKBOOK | FEAT. ROY CHOI





THE STADIUM COLLECTION

Roaring crowds on hot summer days, a delicious hot dog in hand and the unforgettable thwack of baseball against bat that sends fans in their favorite jerseys wild. Immerse yourself in the nostalgia of the ballpark with the SS21 Stadium Collection — a Lookbook Cookbook of streetwear and recipes inspired by iconic stadium experiences across America.

Featuring the Field Roast Plant-Based Signature Stadium Dog and a classic Roy Choi Kogi creation, you'll want to dust off your old mitt, fire up the grill and hit this flavor outta the park.





"For me, flavor is more than just taste. It's a message, the spark of a memory. And nothing brings up that nostalgia better than the classic ballpark dog. I think about my dad taking me to the baseball stadium when I was young, the time we'd spend together there.

That's why I couldn't wait to get the Signature Stadium Dog on my truck and create the very first plant-based version of my Kogi Dog. AKA, The Home Run. Enjoy."

— Roy Choi





RECIPE BY ROY CHOI

THE HOME RUN DOG

SERVES: 2 | COOKS IN: 25 MINUTES

INGREDIENTS

Kogi Slaw

- 2 cups of finely shredded cabbage
- 2 tablespoons scallions, finely chopped
- 2 teaspoons of fresh lime juice
- Sea salt to taste
- Freshly ground pepper to taste
- 2 teaspoons toasted crushed sesame seeds
- Your favorite ginger, ponzu or soy vinaigrette

Chopped onion and cilantro mix

- 2 tablespoons onions, diced
- 2 tablespoons cilantro, chopped
- 2 teaspoons lime juice
- A pinch of sea salt to taste
- 2 tablespoons shredded Chao Creamy Original Shreds

The Home Run

- 2 Field Roast Signature Stadium Dogs
- 8 tablespoons Chao Creamy Original Cheese Shreds
- 2 non-dairy hot dog buns or sausage rolls
- 2 tablespoons Kogi Salsa Roja (or substitute with sriracha)
- 2 tablespoons Kogi Salsa Verde (or substitute with tomatillo salsa)
- 2 tablespoons Kogi Salsa Naranja (or substitute with sweet chili sauce)
- 2 tablespoons toasted crushed sesame seeds



COOKING METHOD

Kogi Slaw

In a bowl, toss the cabbage, scallions, sesame seeds and lime juice; season with salt and pepper. Then toss with vinaigrette and set aside.

Chopped onion and cilantro mix

In a bowl mix onions, cilantro, lime juice, Chao Creamy Original Shreds and a pinch of salt. Toss gently until well combined. Set aside.

The Home Run

1. Fire up your grill or griddle and on medium heat, brush with a touch of oil and cook the Field Roast Signature Stadium Dogs, rolling gently from time to time until slightly blistered all around.
2. Brush the inside of your buns with oil and toast until golden brown on the inside.
3. Once the buns are toasted on the inside, flip the buns over and move to a lower heat area. Sprinkle 3 tablespoons of Chao Creamy Original Cheese Shreds over the inside of each toasted bun. Place the dog on top. Let it cook for a little until the cheese starts to melt.
4. Move the dogs off the grill/griddle and onto a serving plate. Top with onion cilantro mix, salsas, Kogi Slaw and garnish with sesame seeds. Boom. You've hit a home run!



BASEBALL ON THE BEACH

If Mexico and Thailand ever played a game of baseball together, it'd be on a tropical beach. Fans cheering with a green papaya salad, cold beer and a Sonoran Tiger Dog in hand. This cross continent mix of flavors takes inspiration from both cultures, but with a uniquely Field Roast, plant-based twist.



RECIPE BY FIELD ROAST

SONORAN TIGER DOG

SERVES: 2 | COOKS IN: 40 MINUTES

INGREDIENTS

2 Field Roast Signature Stadium Dogs
1/2 Japanese eggplant
1 tablespoon red curry paste
1 tablespoon palm sugar, grated
3 tablespoons lime juice
1 tablespoon soy sauce
1/2 lb tomatillo
1 jalapeño
1 white onion, minced
1/4 cup galangal, peeled and minced
2 cloves of garlic
1 tablespoon cilantro, minced
4oz coconut cream
2 lime leaves
1 teaspoon coriander seeds
1 small bunch of Thai basil
Sea salt, to taste
2 hot dog buns
1 tablespoon safflower oil
1 teaspoon sugar

COOKING METHOD

1. Slice your eggplant about an 1/8 of an inch thick, leaving the skin on. Salt both sides and set aside for 30 minutes while the salt pulls some of the water out of the eggplant.
2. In a small bowl combine palm sugar, curry paste, soy sauce and 1 tbsp of your lime juice, then whisk until smooth.
3. Pat dry any moisture on the eggplant, then pour over your sauce and allow to marinate for at least an hour. Just enough time to dust off your old mitt and have a game of ball in your local park.
4. Place the eggplant on a sheet pan and bake at 250° for 45 minutes. Eggplant should be more firm but still pliable.
5. Meanwhile, toss tomatillo, onions, garlic, jalapeno, 1 tsp sea salt, 1 tbsp oil and roast in a 450° oven for 15-20 minutes, until tomatillos are purging liquid and the edges are brown. Pour into a food processor and add galangal, 2 tbsp of lime juice, cilantro and 1 tsp of sugar and blend. Set aside.
6. Toast coriander seeds and lime leaf in 1 tsp of oil over medium low heat until fragrant. Pour into the blender with coconut cream. Remove from the blender and fold in Thai basil.
7. Wrap each Field Roast Signature Stadium Dog with one strip of eggplant (trim to size, leaving skin intact to serve as color differentiation).
8. Fire up your grill and over medium heat, brush each eggplant wrapped dog with a liberal amount of oil, and grill each side for about 3-4 minutes. Careful not to unwrap the dog!
9. Place the grilled dog on the bun and top with your salsa verde and coconut cream. Garnish with whole red basil leaves.





HOT TUB PLUS BASEBALL EQUALS, GENIUS?

When you think of baseball, one of the last things to come to mind is a hot tub. But in Japan, they go hand in hand. Inspired by the natural hot springs of Hokkaido and their national beer, this recipe pairs the nostalgia of the game with a classic Japanese twist.



RECIPE BY FIELD ROAST

HOKKAIDO HOT TUB DOG

SERVES: 2 | COOKS IN: 40 MINUTES

INGREDIENTS

2 Field Roast Signature Stadium Dogs
1, 22oz can Hokkaido beer
4oz creamy mayo
1 bunch green onions, sliced lengthwise in 2-3 inch strips
1 tablespoon sesame oil
½ teaspoon red pepper flakes
1 teaspoon rice vinegar
½ teaspoon garlic, minced
Furikake, to taste
4 hot dog buns

4oz yuzu teriyaki sauce
To make your own, combine 2oz yuzu juice or 2oz yuzu ponzu with 2oz teriyaki sauce.

COOKING METHOD

1. In a small bowl, combine green onions, sesame oil, red pepper flakes, rice vinegar, and garlic. Toss to combine then set aside.
2. Open your can of Japanese beer and take a good swig or two. Ahhh, that's better. Remove the lid carefully using a can opener, then make a 1-2 inch slit down each side. Fold the tops in to remove sharp edges.
3. Fire up your grill and place your beer can over the hot coals. Once it's boiling like hot springs in Hokkaido, you know you're ready.
4. Drop your Signature Stadium Dogs into your makeshift hot tub and boil for 4-5 minutes.
5. Remove dogs and slightly sear on the grill.
6. Place each dog in a bun.
7. Top with yuzu teriyaki sauce, green onion salad, creamy mayo, and furikake seasoning, then switch on the baseball and enjoy.



HOKKAIDO HOT TUB DOG



LONG SLEEVE GLOVE TEE



FISHING FOR TACOS. AND HOT DOGS.

Picture this — you're walking the dusty streets of a secluded fishing village, just south of La Paz. The ocean breeze off the Sea of Cortez fills the air, and sounds of a distant local crowd prick your ears. A local team practices for an upcoming baseball match and you can just make out the smell of tacos. Or are they hot dogs? Enter, the Baja Taco Dog.



RECIPE BY FIELD ROAST

BAJA TACO DOG

SERVES: 2 | COOKS IN: 40 MINUTES

INGREDIENTS

2 Field Roast Signature Stadium Dogs
1/2 cup green cabbage, shredded
2 sprigs of green onion, feathered
1 tablespoon cilantro, diced
1/4 cup grapefruit juice
1 tablespoon orange juice
1 tablespoon lime juice
2 teaspoon salt
1oz mezcal
2 teaspoons jalapeño, minced
1 tablespoon olive oil
2 tablespoons vegan butter
6-8 garden radishes, tops removed and sliced in quarters
1/4 cup water
1 tablespoon red wine vinegar
1 teaspoon sugar
12 garlic cloves
2 tablespoons lemon juice
2 teaspoons mustard seeds, lightly toasted
1/2 teaspoon mustard powder
1/2 cup safflower oil
2 fresh masa corn tortillas, white, 6 inch

COOKING METHOD

1. In a saucepan over medium-low heat, add the radishes, butter, 1 teaspoon of salt, red wine vinegar and the sugar. Saute for 3-4 minutes, stirring occasionally.
2. Add the water, cover and reduce heat to low. Allow to simmer for 20-30 minutes, or until most of the liquid has reduced. Remove from heat and cool.
3. In a small bowl, combine green cabbage, grapefruit, green onion, cilantro, orange juice, lime juice, olive oil, 1 teaspoon of sea salt, mezcal, and jalapeno. Toss to combine.
4. In a food processor add the garlic cloves, salt, and 1/2 the lemon juice. Pulse until it becomes smooth. Add the oil slowly while the processor is running, alternating with the remaining lemon juice until both are gone. Your mixture should resemble coarse mayonnaise. Fold in mustard powder and toasted mustard seeds.
5. Butterfly cut each dog and grill over medium high heat, cut side down, until they're fully heated and the edges are beginning to crisp. Remove from heat and quickly toast your tortillas.
6. Lay the dog on the tortilla and top with slaw, braised radish, and a dollop of the toum. Now soak up that summer sun and maybe even do a spot of fishing. But don't forget to turn on the baseball, of course.





A FASTBALL OF ITALIAN FIRE

DiMaggio, Lasorda, Torre, Rizzuto — some of the best players in the league come from Italian descent. There's even an Italian baseball hall of fame. So pay homage to the greats and put a little pizzazz on your pitch, this Italian inspired dog hits it out of the park.



RECIPE BY FIELD ROAST

THE PITCHER FROM PIEDMONT

SERVES: 2 | COOKS IN: 40 MINUTES

INGREDIENTS

2 Signature Stadium Dogs
2 hot dog-length strips of focaccia bread
(2 inches wide and split down the top)
3 tablespoons of dijon mustard
1 teaspoon truffle oil
1 fennel bulb, minced
2 calabrian chillies, minced
1 tablespoon sugar
2 tablespoons white onion
1 clove of garlic, minced
1 tablespoon apple cider vinegar
1/2 teaspoon sea salt
2 teaspoons safflower oil

COOKING METHOD

1. In a skillet over medium heat add the safflower oil, garlic, onion and fennel and sauté until fennel is slightly transparent.
2. Add sugar, vinegar, salt, and reduce heat. Cook until the moisture has reduced enough to just glaze the fennel.
3. Remove from the heat and cool.
4. In a small bowl combine mustard and truffle oil.
5. Meanwhile, in a pan over medium heat add 1 teaspoon of safflower oil and cook hot dogs for 3-5 minutes.
6. Chop up the Calabrian chilis and add to the relish.
7. Lightly toast focaccia, and place a dog in each piece. Top with cooled relish and mustard. Bellissimo!





