Summertime Tips and Tricks

You may not think you need any info on how to cook hot dogs, but you never know. How long to cook hot dogs is a common question, and we have the answer. (It depends on whether you’re using a stove or a grill.) So think about planning a Memorial Day or July 4th party complete with hot dog recipes — there’s no better way to celebrate than with a picnic featuring great food.

How long to cook hot dogs

OSCAR MAYER Franks or Wieners can be cooked in just minutes on the grill. Heat the grill to medium heat, then grill the franks 7 to 9 minutes or until heated through, turning occasionally. For light varieties, grill just 5 to 7 minutes or until heated through, turning occasionally.

- To enjoy the perfect, juicy hot dog, it is important to get it hot enough to eat but not so hot that you either burn it or that it bursts.
- If your grill has an upper rack, it’s a great place to keep the grilled hot dogs warm until ready to serve.
- To cook hot dogs on the stovetop, add up to 10 hot dogs to a saucepan of boiling water. Return to boil and cover. Remove from heat and let stand 7 minutes or until hot dogs are heated through.
- OSCAR MAYER Franks or Wieners can also be cooked in the microwave. To cook, place 1 hot dog on paper towel. Microwave on High 15 to 20 seconds or until heated through.

How to cook ribs

Learn how to cook ribs and you’ll be the hero who makes the star dish of every event from summer cookouts to cool-weather tailgating parties.

Different types of ribs

- There are many types of ribs, including beef short ribs, pork spareribs and pork baby back ribs (also called pork loin ribs).
- Baby back ribs are less meaty than spareribs. Each slab typically weighs between 1-1/4 to 2-1/4 lb.
- Beef short ribs have layers of fat and meat and are usually cooked slowly in the oven.
- Spareribs are somewhat meatier and come from the lower portion of the ribs and breastbone of a hog. Each slab ranges from 2 to 4 lb.

How to prep ribs for grilling

- Ribs have a membrane on the bone side that should be removed before cooking for easy eating and to allow marinades to penetrate the meat.
- Before cooking ribs, marinate them in KRAFT Dressing in the fridge for up to 24 hours to add delicious flavor and help tenderize them before cooking.
- Before cooking ribs, rub them with a dry spice rub for a perfect way to add flavor to leaner ribs, such as baby back ribs.
How to grill ribs

• When grilling ribs, think “low and slow!” Grill ribs slowly on medium heat to avoid burning and to help keep them tender.
• When grilling ribs, plan on a cooking time of 1 hour to 1 hour, 30 minutes, depending on the size and type of ribs used.
• To speed up the cooking time when grilling ribs, simmer the ribs in boiling water for 20 minutes before adding them to the grill. Then, brush ribs with your favorite KRAFT or BULL’S-EYE Barbecue Sauce and grill 10 to 15 minutes or until sauce is caramelized, turning and brushing occasionally with additional sauce.
• When grilling ribs, the indirect method of cooking is the best method to use. This means the ribs are not cooked directly over the heat source. If using a gas grill, turn on only one side of the grill. Or, if using a charcoal grill, push the charcoals to one side of the grill. The covered grill then acts like an oven.

How to pack a picnic

Summertime is picnic time, and while it might seem like there’s nothing to it, how to pack a picnic depends on a few factors. Where are you going? How long will you be there and what food are you planning to tote? Sometimes a bag of sandwiches will do, but when it’s more, keep these tips in mind:

Picnic food tips

• Pack plenty of extra beverages in a cooler (water, KOOL-AID and CRYSTAL LIGHT On-the-Go Sticks) to help satisfy thirst.
• Pack some sweet treats. Try fresh fruit such as melon and berries or frozen JELL-O Pudding Cups as an alternate to ice cream.
• Keep your prepared foods in the fridge until it’s time to pack them up.

Picnic fun

• Don’t forget to bring some items that will get you moving. Consider packing a Frisbee, a couple of mitts and a baseball, a soccer ball or a football. If you live fairly close to the park, take your bikes, walk or rollerblade.
• Pack sunscreen! Even if it’s overcast or you’re lying in the shade, wearing sunscreen is always a good idea.

How to grill corn on the cob: first steps

Perfectly grilled corn requires very little in the way of pre-grilling prep work. When you’re shopping for corn on the cob, choose ears with soft, bright green, snugly fitting husks and moist, golden brown silk. If possible, cook the ears the same day you purchase them to ensure freshness. Don’t tear back the husks until ready to cook, as this could dry out the corn before grilling.
Husks on or off?

Corn can be grilled either in the husks or with the husks removed. If you’re leaving them on, remove the silk completely, rewrap the ears in their husks and soak in water for 10 minutes before grilling. To grill corn without husks, brush the ears with oil before putting them on the grill — you can add flavor by using KRAFT Zesty Italian or KRAFT Sun Dried Tomato Vinaigrette Dressing made with Extra Virgin Olive Oil. For a low-maintenance approach, remove the husks and silk from the corn, rinse and wrap the ears in foil. After grilling, the foil will keep the corn warm until ready to serve.

How long to grill corn on the cob

If the husks are removed, grill corn on medium-high heat 8 to 10 minutes or until tender. If the husks are left on, grill corn 15 to 20 minutes.

How much corn is on a cob?

One corn cob will yield about 1/2 cup of corn kernels. To remove cooked corn from the cob, hold the cob firmly at an angle, then carefully cut down the ear (away from your body) with a sharp knife, removing several rows of corn with each cut.

Once you’ve made your perfectly grilled corn on the cob, you can dress it in any number of delicious ways. Butter is a popular finishing touch, or you can use a flavored butter. (For a great spread, try this: Mix 1/4 cup softened butter, 2 Tbsp. KRAFT Grated Parmesan Cheese and 1 tsp. chopped fresh parsley.) For a delicious alternative to butter, spread the hot cooked ears with KRAFT Real Mayo Mayonnaise and sprinkle with KRAFT Grated Parmesan Cheese.