

Dog Days of Summer

PULL OUT THE GRILL OR STOKE THE BONFIRE, WE'RE HAVING



Summer

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THE **GREATEST WEENIE ROAST EVER.**





An Up North cookout is best with fresh from the garden sides (well worth a slaw and potato salad betrayal), local butcher shop franks and a couple of Up North mustards that pack heat. Time to eat watermelon with your hands, squeak into fresh green beans and fire up a frank at the end of a stick.



MENU FOR 12

- Basil Deviled Eggs
- Chili Garlic String Beans
- Local Homemade Hot Dogs with Buns and Condiments
- Grilled Corn on the Cob
- Teardrop Tomato, Avocado and Red Onion Salad
- Red and Yellow Watermelon
- Grilled Peaches with Vanilla Ice Cream
- Rosemary Lemonade
- Local Ale and Shandy



GOOD BREW

◀ Summer sippers

Hot afternoons call for an easy-drinking beer such as **Short's Brewing Company's** (121 NORTH BRIDGE STREET, DOWNTOWN BELLAIRE, 231-533-6622) Pontius Road Pilsner or Locals Light. Get a growler pulled from the tap for \$12 (\$8 refills). And if there's pink lemonade behind the bar, ask the tender to mix you a growler of Irish Shandy, 3-parts Pilsner to 1-part lemonade. It sips smooth and just slightly sweet.

Traverse Brewing Company (11550 U.S. 31, 2 MILES SOUTH OF ELK RAPIDS, 231-264-9343) also handcrafts a traditional Irish Shandy with a proprietary blend of Ole Mission Ale and lemonade. It's available in bottles (6-packs for \$8.55 and cases for \$34) at the brewery pub room.



Grilled Corn on the Cob

- 12 ears of corn, unhusked
- 1 stick butter, softened
- 4 limes, cut into wedges
- Shaker of chili powder
- Salt to taste

Soak the corn in a large bowl or pot of water for 1 hour. Light the grill. Grill corn over moderately high heat, turning often, until the husks are evenly charred all over, about 25 minutes. Peel back the cornhusks and discard the corn silk. Squeeze with fresh lime juice if desired or roll in butter. Sprinkle with salt and/or chili powder. Serves 12.

Chili Garlic String Beans

This recipe, delicious served warm or at room temperature, was created by food writer Patty LaNoue Stearns.

- 1½ pounds fresh string beans, a mix of green, yellow and purple
- ⅓ cup chili garlic sauce (try Lee Kum Kee brand)
- ⅓ cup soy sauce (preferably tamari soy sauce)
- 1 teaspoon toasted sesame oil

Bring 5 or 6 cups of water to a boil in large saucepan. While waiting for the water to boil, trim ends off green beans. Place beans in a colander or steamer basket. Place colander over the boiling water and cover with a lid, or place steamer basket in steamer and cover. Steam beans for 2 to 4 minutes, or until crisp tender.

Meanwhile, mix together chili garlic sauce, soy sauce and sesame oil. Toss sauce with steamed beans in a bowl and serve hot or at room temperature. Serves 12. NOTE: PURPLE BEANS WILL BEGIN TO GREEN AS THEY COOK.

Basil Deviled Eggs

- 6 large eggs
- 1 teaspoon grainy mustard
- 3 tablespoons mayonnaise
- 1½ teaspoons cider or white vinegar
- ¼ teaspoon Worcestershire sauce
- Pinch salt and ground black pepper
- 1 tablespoon finely chopped basil

Place eggs in medium saucepan, cover with 1 inch of water, and bring to boil over high heat. Remove pan from heat, cover, and let stand 15 minutes. Run eggs under running ice-cold water, or set in an ice-water bath until cool to touch—at least 5 minutes. Peel eggs and slice each in half lengthwise. Place yolks in small bowl. Arrange whites on serving platter. (Slicing a sliver off the bottom helps them lie flat.) Mash yolks with fork and add mustard, mayonnaise, vinegar, Worcestershire salt and pepper to taste and chopped basil. Mix well until smooth. Spoon or pipe with pastry bag the yolk mixture into egg white halves. Makes 1 dozen.

FINDS

Passing muster

 Elk Rapids' Johan N. Bech left Denmark in 1961 and instantly started to miss the mustard from his hometown of Randers. He stocked up when he went home to Denmark on what he called mustard "with the edges still on it." Finally in 1982 Bech made his own mustard with a 100-year old Danish recipe, and started producing his golden topping in a converted marina on the island where the Elk River flows into Lake Michigan. He calls it **Bech's Classic Sharp**, and it's tangy, thick and sharp, excellent when used sparingly to dress a frank—especially with finely chopped red onion. Find it and other Bech's varieties on grocer shelves across Michigan. 231-264-5080.

 Brownwood Farms' matriarch made her sweet, tangy **Kream Mustard** on the shores of Torch Lake in 1945, and it's been spooned on Up North hot dogs ever since. This spring our local fave made big at the Napa Valley Mustard Festival World Wide Mustard Competition, where officials awarded Brownwood Farms the gold medal in a competition that drew 350 entries from gourmet mustard purveyors from 19 states and 4 countries, including Japan and Germany. 888-772-9444.



LOCAL DOGS

In some circles hot dogs are hotly debated. Skinless or natural casing? Plain or stuffed plump with jalapeños and cheese? Tender or with a nice snap? In Northern Michigan you have ample opportunity to find the dog that speaks best to you. Here is a world of small-town butcher shops (some of them around for almost a century), each devising a homemade version of the finest weenie around.



Tomato, Avocado and Red Onion Salad

- 1 pint red teardrop tomatoes
- 1 pint yellow teardrop tomatoes
- 3 ripe avocados, cut into cubes
- 1 small red onion, very thinly sliced
- ½ cup chopped fresh cilantro
- ¼ cup fresh lime juice
- Generous sprinkling of sea salt

Slice the tomatoes in half lengthwise. Toss all ingredients together in a large bowl to mix. Serves 10 to 12.

Bayside Market

Regular, cheese and cheese-jalapeño.
1532 U.S. 31 NORTH, TRAVERSE CITY, 231-938-2530.

Bunting's Cedar Market

Plain, cheese, turkey, jalapeño, chili-cheese.
9054 KASSON, CEDAR, 231-228-7460.

Deering's Food Market, since 1920

Homemade plain, cheese, jalapeño-Swiss, chili, garlic dogs, Cajun and all-beef.
10233 WEST FRONT STREET, EMPIRE, 231-326-5249.

Franek's Meat Market

Jalapeño cheese, cheese and Franek's homemade.
1990 U.S. 31 NORTH, TRAVERSE CITY, 231-944-1078.

Hansen Foods

Regular and cheesy.
91 WEST 4TH STREET, SUTTONS BAY, 231-271-4280.

Maxbauer Market, since 1913

Original, German, chili-cheese and hunter (hot).
407 SOUTH UNION, TRAVERSE CITY, 231-947-7698.

Nowicki's Sausage Shoppe

5 generations of sausage making. Old World German wieners seasoned with ginger, mustard, honey and rum.
106 EAST HURON AVENUE, ROGERS CITY, 989-734-4100.

Oleson's Food Stores

Homemade buffalo hot dogs, slightly sweeter than beef franks.
3860 NORTH LONG LAKE ROAD, TRAVERSE CITY, 231-947-6510. 160 MEMORIAL DRIVE, MANISTEE, 231-723-9903.

Paradise Meats

Regular, cheese, chili-cheese, cheddar and onion, all beef, turkey, and hot and spicy.
6951 COUGAR TRAIL, KINGSLEY, 231-263-7419.

Plath's Meats, since 1913

Cheese, regular.
116 SOUTH THIRD STREET, ROGERS CITY, 989-734-2232.

Pleva's Meats

Joe Vlack's recipe for regular hot dogs, passed down for 100 years. Plus cheddar, chili-cheese, Polish dog.
8974 SOUTH KASSON, CEDAR, 231-228-5000.

Sanders Meats, since 1925

Club frank and skinless.
237 SOUTH MAIN, CUSTER, 231-757-4768.

Rosemary Lemonade

- 1½ cups sugar
- 6 sprigs rosemary
- Pinch salt
- Zest from 2 lemons
- 1½ cups freshly squeezed lemon juice
- 8 cups water, one reserved for sugar mixture

Combine sugar, 1 cup water, 3 sprigs rosemary, salt, and lemon zest in a saucepan and bring to boil, stirring to dissolve sugar. Cook at least 10 minutes at medium heat to infuse flavors. Strain rosemary and lemon peel and discard. Cool the sugar mixture. Stir it with the fresh lemon juice and the remaining water and garnish with remaining 3 sprigs. Serve over ice. Makes about 10 servings.

Grilled Peaches

- 12 ripe medium peaches
- ½ teaspoon almond extract
- ¾ cup dark brown sugar
- 1 or 2 half-gallon containers vanilla ice cream

Cut the peaches in half and remove the pit. Toss them in a bowl with the almond extract and brown sugar. Prepare grill to medium-high heat. Grill peaches skin side down until skin is slightly charred, about 3 minutes. Turn and grill on the other side until you get nice grill marks, about 1 minute. Serve grilled peaches with vanilla ice cream, if desired. Serves 12. 

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SOURCES

Fresh off the stands August's embrace is warm, and gardens are going full-tilt. The Michigan Land Use Institute *Taste the Local Difference* guide for local farms and farm stands added 40 farms and two Up North counties this season, making it easier than ever to get nearby-grown, vine-ripe tomatoes and just-from-the-tree peaches for these and other summertime recipes. Find the pocket-size guide at libraries, visitor centers and farmers markets, call 231-882-4723, or search on www.LocalDifference.org.

