

TOP DOGS

Let's be frank. Lakewinds' house-made sausages are the perfect vehicle for all of your favorite condiments and garnishes. But why let ketchup and mustard hog the spotlight? We've asked some of our favorite Twin Cities food personalities to beautify our brats with their own awesome additions. The results are Dog Heaven.



THE BRUSSEL HUSTLE

THE RANCH RODEO

THE PHILLY SQUARED



Chef Yia Vang of Union Kitchen says:

Go bunless! This **kale Sriracha beef brat** has a rich and spicy flavor that pairs well with a fresh Brussels sprout salad and a lime honey vinaigrette.



Chef Carrie Summer of Chef Shack says:

Top your **pickle cheddar pork brat** with some smoky Chef Shack brisket and a crisp pickled radish salad for your next backyard barbecue.



James Norton, Food Editor of The Growler, says:

Go traditional with this **Philly cheese beef and pork brat**. Give it a healthy smear of cream cheese and sprinkle liberally with caramelized onions.

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