

Traverse Magazine, March 2017 THE FOOD ISSUE



LAMB CHEESEBURGER TACO Happy's Taco Shop

happystacoshop.com, Petoskey | 231.330.9408 This folded masterpiece of ground lamb, Chihuahua cheese, onion, pickle, lettuce and special sauce deserves a tip of the hat to the North's mobile taco tycoons.

MABS' ATOMIC MUSTARD Mabs' Atomic Mustard

Mabs Atomic Mustard mabsatomicmustard.com Begot in the kitchen of a Swedish grandma, this tangy sweet-hot heirloom nustard lends verve and versatility to barbecue vinaigrette and roasted Brussels sprouts alike.

SALTED CARAMEL COOKIE

Simply Sweet by Jessica 324 East Mitchell, Petoskey | 231.622.8322 Petoskey's newly crowned cake queen, Jessica Stubbs, deftly plays the salty sweet card with this moist cookie masterpiece.

PAD THAI CURR Thai Orchid, Peter

433 East Mitchell, Petoskey | 231.487.9900 Thai Orchid's improv on the rice noodle classic up the game with fragrant yellow curry and lemon. KATIE POTTS

MOULES & FRITES

I Water Street, Boyne City | 231.582.8800 A full pound of Prince Edward Island's finest takes their last bath in the sauce of your choosing and then hits the table in a hot terrine paired with a cone of crispy fries.

GINGER SESAME PORK LETTUCE WRAPS Tap 30

422 East Mitchell Street, Petoskey | 231.881.9572 Sandbag your stomach against the tide of pale ale by leat-wrapping this bright mince of pork tenderloin, bell pepper and scallion, and dunk it in finger-licking-good ginger sesame sauce.

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ATIE POTTS

sele proprietress of Petoskey Cheese, Katie Potts is her hometown's de facto cheese diva and an eager atvocate for local restaurants and artisan food producers. Though she began life as an impossibly picky child, Katie culturated her foodie chops in the Windy City while study ing sustainability at Columbia College and working at Pastoral Artisan Cheese. Wine & Bread. Returning home and opening Petoskey Cheese in October 2015, Katie is excited to see big city food trends creeping northward. Katie is headed to compete, for the second time, at San Francisco's Cheese Monger Invitational and is plotting a someday visit to the Netherlands' gouda country.