



HOME NEWS BUSINESS SPORTS ENTERTAINMENT TRAVEL LIVING FORUMS SHOP JOBS AUTOS REAL ESTATE CLASSIFIEDS PLACE AN AD

MLive.com - Booth Newspapers - Ann Arbor - Bay City - Flint - Grand Rapids - Jackson - Kalamazoo - Muskegon - Saginaw - Statewide

SEARCH:



Food
Michigan Food Stories, Recipes and Reviews



Serving Koegel's and Flint-style Coneyes at the State Line

by Dave Liske | 'Michigan Appetite' Blog
Tuesday June 10, 2008, 4:39 PM

RESOURCES

- [Restaurant Guide](#)
- [RSS](#) | [Emails Updates](#)

Browse by day posted:

Browse by week posted:

RECIPE FINDER

MLive.com and *Epicurious* have teamed up to offer you this extensive collection of fine recipes. Search for recipes by entering a **keyword**:

FOOD STORIES

- Ann Arbor News**
 - [Oh, Bill, we love your frosting still](#)
- Bay City Times**
 - [Recipes for hot dog relish, brownie sundaes sure to make great summer treats](#)
- Flint Journal**
- Grand Rapids Press**
 - [Backyard grilling makes mouths water](#)
- Jackson Citizen Patriot**
 - [Calorie counter a must](#)
- The Saginaw News**
 - [A dish best served cold](#)

NEWSFLASH

- Food Recalls**
- [FDA finds salmonella strain in jalapeno pepper](#) 7/21/2008, 6:23 p.m. EDT
 - [FDA finds salmonella strain in jalapeno pepper](#) 7/21/2008, 4:53 p.m. EDT
 - [Number of sick tied to](#)



Photo by Dave Liske

Visitors to the Luna Pier Dog House learn immediately that we serve [Koegel's](#) hot dogs.

Living here in Luna Pier, on Lake Erie about 6 miles north of the Ohio line, we hear more about Tony Packo's than I ever had before. Growing up in the Flint area I've been accustomed to Koegel products and the Flint-style coney island. Because of this, I've gotten my family and friends here to try these Flint-based products and was told I should open a restaurant down here.

Over the past two weeks my stepson and I have basically done exactly that, only on a smaller scale. We've spent a considerable amount of hours establishing the *Luna Pier Dog House* as the summer concession for 2008 at the city-owned beachhouse. Caleb has gotten the nachos and pop he's wanted to carry, and yesterday I found our ice cream supplier. But the most important

part of the menu for myself has been to include Koegel products and the associated Flint-style coney island.

We use a recipe for our coney sauce that's [fairly well-known and publicly available](#). When I make the sauce for public consumption though, I use granulated garlic instead of minced garlic, and a restaurant grind of black pepper. Both of these are available at GFS Marketplace in bulk in their retail stores throughout Michigan. And while I still use Koegel Viennas in the sauce itself, I do have to use the shredder blade in a food processor to get the grind right as we've yet to be able to afford a commercial meat grinder.



Photo by Dave Liske

Today's triple batch of Flint-style coney sauce cooks on the butane stove.

An interesting point is that we've found it best to get our smaller amount of Koegel products at the GFS Marketplace in Toledo. Is that *sacred*?? I'm not yet sure ...

One other change to our Flint-style coney is that we serve them on Koegel's skinless frankfurter instead of the Vienna. I've found that a lot of kids don't like the "snap" of the Vienna. I see this as odd simply because I grew up on that "snap" and always look forward to it. Maybe later we'll have both available? We'll see.

Oh, and you can't beat the view from where we work!

BLOGS



Great Tastes
by Jaye Beeler

- [Mouths water when Dad puts 'a little something on the grill'](#)



The Dish
by Monetta Harr

- [Three Months & Counting Day 42](#)



Food Dude
by Curt Waugh

- [The Funnel Cake Guy - my art fair story](#)



A2 Over Easy
by Susan Barnes

- [Kitchen Mailbox 7/16: Bill Knapp's Chocolate Frosting](#)

KALAMABREW



- [Kraftbrau reopening? Listen to Kalamabrew podcast and find out](#)
- [Get a 'Taste' of Kalamabrew on Saturday](#)

[MORE BEER »](#)

FORUM

Swap recipes and cooking tips with other foodies.

- [Enter the forum](#)

Latest posts

Save \$\$\$ with coupon offers from Saginaw News advertisers!

* [CLICK HERE NOW FOR THE LATEST OFFERS AND SAVINGS FROM OUR ADVERTISERS](#)

SHOPPING.MLIVE.COM

CLICK HERE

Nebraska Beef grows again. 7/18/2008, 10:44 p.m. EDT

[MORE FOOD RECALLS »](#)

CONTESTS

[Enter to win a Battle Creek Calhoun County Prize Pack! Click Here](#)



Photo by Dave Liske

Send To A Friend | Print this |

- [Looking for a simple... by hersa](#)
- [Are you asking how to... by stroosinator](#)
- [Dinner and Dancing by mudd2183](#)

[ALL FORUMS »](#)

[Permalink](#)

[Reddit](#) [Digg](#) [del.icio.us](#) [Google](#) [Yahoo](#) [Facebook](#)

COMMENTS (0)

[Post a comment](#)

Username (Don't Have a Username? [Sign up here](#)):

Password:

Remember Me



[Ann Arbor News](#) | [Bay City Times](#) | [Flint Journal](#) | [Grand Rapids Press](#)
[Jackson Citizen Patriot](#) | [Kalamazoo Gazette](#) | [Muskegon Chronicle](#) | [Saginaw News](#)

[Home](#) | [News](#) | [Sports](#) | [Forums](#) | [Blogs](#) | [Entertainment](#) | [Jobs](#) | [Autos](#) | [Real Estate](#) | [Classifieds](#) | [Shopping](#)
[Complete Forecast](#) | [RSS Feeds](#) | [RSS Terms and Conditions](#) | [Site Index](#) | [About Us](#) | [Contact Us](#) | [Advertise](#) | [Help/Feedback](#)
© 2008 Michigan Live LLC. All Rights Reserved. Use of this site constitutes acceptance of our [Advertising Agreement](#), [User Agreement](#) and [Privacy Policy](#).