

The National Mustard Museum | Mustard Glazed Pulled Pork

In this episode of *Wisconsin Foodie*, host Luke Zahm heads to Middleton, Wisconsin, for the wild and wonderful National Mustard Day at the National Mustard Museum! With over 6,900 mustards from around the world, it's a mustard lover's dream come true. Luke hangs out with founder Barry Levenson, who turned his quirky passion for mustard into a global sensation, and explores everything from mustard ice cream to mustard-glazed treats. Plus, Luke cooks up a juicy pork shoulder with Gorman Thomas's famous Stormin' Gorman mustard sauce, proving that mustard is the secret ingredient you never knew you needed.

Kwik Trip Glazers | Glazer Bread Pudding

In this episode, Luke Zahm, dives into the sweet, yeasty world of Glazers—those iconic, pillow-soft donuts from Kwik Trip that have become a Midwest favorite. He visits the bustling Kwik Trip bakery production line in La Crosse, Wisconsin, meeting the passionate team behind the process. From mixing the perfect dough to the mesmerizing glaze waterfall, every step reveals the artistry and precision it takes to craft 47 million donuts a year. Back at the Owl Farm Kitchen, Luke gets creative, transforming Glazers into a decadent bread pudding using only ingredients sourced from Kwik Trip. With the rich aroma of vanilla and caramel wafting through the air, this dish is a true testament to the versatility of these beloved donuts!

Three Brothers Farm | Uncle Wolfie's Breakfast Tavern

In this episode, Luke Zahm visits Three Brothers Egg Farm in Oconomowoc, Wisconsin, to explore how a multigenerational family farm balances sustainable farming with raising their children. From collecting eggs alongside 3,000 pasture-raised, certified organic hens to discussing the farm's deep connection to the land, Mike and Courtney share their inspiring journey. Then, we follow their high-quality eggs to Uncle Wolfie's Breakfast Tavern in Milwaukee, where owners Wolfgang and Whitney explain how these exceptional ingredients elevate their dishes. Join us for a celebration of local food, family values, and the delicious impact of community farming.

Chef Shack

In this episode, Luke Zahm takes us on a culinary and cultural journey along the Mississippi River, starting with a paddle through its ever-changing waters and leading to the charming Chef Shack in Bay City, Wisconsin. Co-owners Carrie Summer and Lisa Carlson share their story of blending world-class cuisine with local ingredients, inspired by their travels and rooted in community. From food truck adventures at farmers' markets to exquisite seasonal tasting menus, Luke dives into the passion, creativity, and dedication that have made Chef Shack a celebrated destination. Join him as he explores the flavors, stories, and craftsmanship behind every bite.