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**DOG HAUS ANNOUNCES STEPHANIE IZARD AS THE NEXT CHEF IN YEAR-LONG
COLLABORATION SERIES**

***The 'Everybody Lap Cheong Tonight!' Launches at all Dog Haus Stores March 1st
with Proceeds Benefiting No Kid Hungry***

Pasadena, CA (February 12, 2018) - [Dog Haus](#), the critically acclaimed gourmet hot dog, sausage and burger concept, announced today **Stephanie Izard** as the newest chef to join the year-long collaboration series in partnership with [No Kid Hungry](#). For the series, Dog Haus has enlisted eight nationally celebrated chefs representing regions of the country in which Dog Haus has locations, each of whom is creating limited time menu items to be served at all Dog Haus locations every two months throughout 2018.

“We are so excited to continue our year-long charity chef series with Stephanie Izard, a chef that is so well respected in the food community,” said Hagop Giragossian, Dog Haus Partner. “As we set our sights on our first Chicago Dog Haus opening, it was a no brainer to bring one of the best chefs in the area on board to create this charity sausage. She has fully embraced the creativity and unique flavor combinations we bring to the Dog Haus menu in order to create her special item, and we can’t wait to share it with everyone beginning March 1st!”

This series allows Dog Haus to share the unique flavors and styles of some of the country’s greatest living chefs, many of whom our guests have developed a relationship with through TV and the internet, but whose food they’ve never had a chance to eat. Among her many accolades, Stephanie is an Iron Chef, recipient of the James Beard: Best Chef Great Lakes award, was named *Food & Wine’s* Best New Chef in 2011 and was the first-ever female winner of *Top Chef*, for which she also was voted ‘Fan Favorite.’ For the months of March and April, all Dog Haus stores will offer Izard’s ‘Everybody Lap Cheong Tonight!’ which features a sweet, salty and smoky lap cheong sausage, savory mayo, sweet & spicy pepper relish and scallions, all served on grilled King’s Hawaiian rolls.

“I am excited to partner with Dog Haus to bring ‘Everybody Lap Cheong Tonight!’ to the menu which will feature our take on the traditional Chinese sausage, lap cheong,” said Stephanie Izard, Executive Chef and Owner of Girl and The Goat. “The sausage will be covered with a sweet and spicy pepper relish and a savory mayo from This Little Goat, my own line of cooking sauces and spices developed for the home cook. I’m looking forward to the Lincoln Park location opening in March, so we can officially welcome Dog Haus to Chicago!”

Each chef will work closely with the Dog Haus culinary team to craft a menu item available for two months at a time. \$1 of the purchase price from each of these items will be donated to No Kid Hungry. Dog Haus' 2018 goal is to raise \$100,000 for the organization. To help raise additional funds for No Kid Hungry, Dog Haus will be adding a round up for charity line on each check, allowing guests the option to round up their bill to the nearest dollar through the end of the year.

Throughout the rest of the year, customers can expect to see items debut from a stellar list of renowned chefs. East Coaster **Ilan Hall**, *Top Chef Season 2* winner, TV personality and owner of *Ramen Hood*, will launch his creation May 1 and starting in July, Colorado's **Alex Seidel** of *Mercantile* and *Fruition Farm* in Denver will put his creativity to the test. Beginning September 1, Texas' very own **Dean Fearing**, often referred to as the "Father of Southwestern Cuisine" and chef/owner of *Fearing's Restaurant*, will craft a creation of his own and to conclude the campaign, Los Angeles chef **Chris Oh** of *Seoul Sausage Co*, *Hanjip* and *EsCaLa*, will offer a collaborative item running in November to close out the year, alongside a sweet creation from pastry chef and TV personality **Duff Goldman** of *Duff's Cake Mix* and *Charm City Cakes*.

To celebrate the series and continue its efforts to help No Kid Hungry end childhood hunger in America, Dog Haus will be hosting a silent auction and charity event bringing together the culinary talent, public and key No Kid Hungry representatives. Dog Haus Cares 2018 will be held at Santa Anita Race Track's iconic and exclusive Chandelier Room in December.

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About Dog Haus

Dog Haus is a craft casual hot dog concept known for its gourmet hot dogs, sausages, burgers and a one of a kind fried chicken sandwich. Founded by partners Hagop Giragossian, Quasim Riaz and André Vener, three friends who share a passion for good food, creativity, quality and commitment to community, the first Dog Haus opened in Pasadena, California in 2010. Dog Haus has garnered critical acclaim and national attention for its signature all beef dogs and hand crafted sausages with no added nitrates, 100% Black Angus beef burgers, and a fried chicken sandwich, all of which are made with hormone- and antibiotic-free meat. All dogs, sausages, burgers and the fried chicken sandwich are served on grilled King's Hawaiian rolls. Guests can choose from signature Haus creations or customize their own from a wide array of unique toppings. To chase it down, guests can select great craft beers from a tap list emphasizing local favorites, and they can finish their meals on a sweet note with premium shakes or soft-serve ice cream. Open daily, Dog Haus currently has 30 locations open in eight states with confirmed expansion of more than 450 franchise locations in Alabama, Arizona, California, Colorado, Florida, Illinois, Kentucky, Louisiana, Maryland, Michigan Nevada, New York, Ohio, Pennsylvania, Texas, Tennessee, Utah and Wyoming. Dog Haus has partnered with No Kid Hungry for a year-long chef collaboration series to roll out a new menu item every two months throughout 2018, with a portion of proceeds benefitting the national charity. For up to date location and brand information, visit or find us on [Facebook](#), [Twitter](#) or Instagram [@DogHausDogs](#)

For additional information on Dog Haus, please reach out to Kristin Hansel at khansel@js2pr.com or Jordan Robinson at jrobinson@js2pr.com

About No Kid Hungry

No child should go hungry in America, but 1 in 6 kids will face hunger this year. Using proven, practical solutions, No Kid Hungry is ending childhood hunger today by ensuring that kids start the day with a nutritious breakfast, eat healthy summer meals, and families learn the skills they need to shop and cook

on a budget. When we all work together, we can make sure kids get the healthy food they need. No Kid Hungry is a campaign of the national anti-hunger organization Share Our Strength. Join us at NoKidHungry.org.