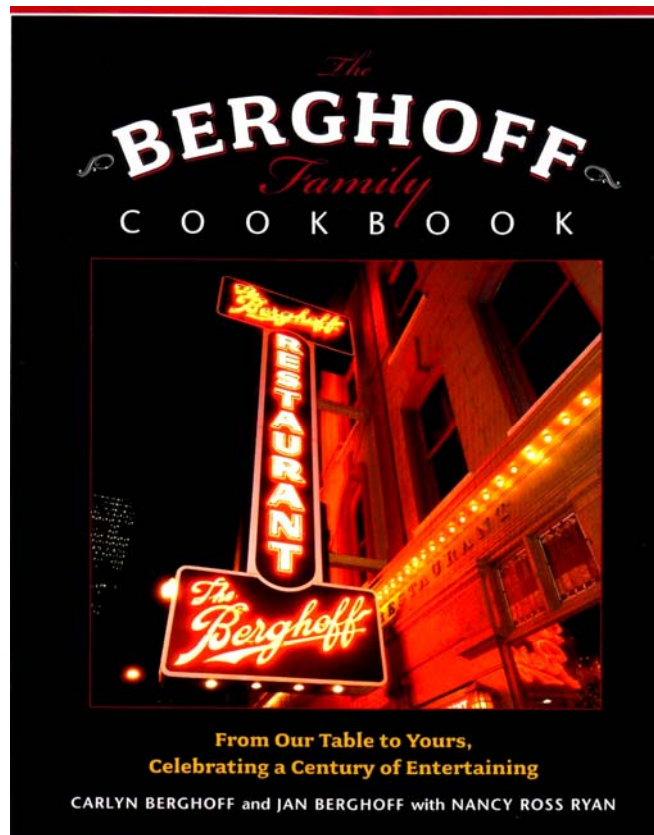


The Berghoff Story (revised)

On February 28, 2006, the Berghoff Restaurant closed its doors after 107 of serving satisfying family-style meals in its historic downtown Chicago location.

What started as a small saloon in 1898 quickly became a Chicago dining institution when Prohibition prompted founder Herman Joseph Berghoff to start serving meals to stay in business. When Prohibition ended in 1933, the Berghoff Restaurant was the first Chicago establishment to receive a liquor license, and it soon became famous for both its traditional German food and its Dortmunder beer.

The recipes in this menu are from "The Berghoff Family Cookbook" and offer a rare and personal glimpse into the history of this Chicago landmark, complete with full-color photographs of Berghoff's no-nonsense wait staff and legendary chefs, its iconic stained-glass windows and murals, the famous mahogany bar, as well as old menus and historical items never before seen by the public.



Brookdale Almost Gourmet Spring 2008 Menu

From "The Berghoff Family Cookbook"

"From Our Table to Yours, Celebrating a Century of Entertaining"

Appetizers

Grapes rolled in goat cheese
Mushroom Strudel

Main Course

Chicken Schnitzel

Salad

Fresh Spring Greens with Berghoff's Balsamic Vinaigrette

Soup (optional)

White Bean and Cabbage

Sides

German Potato Salad
Szechuan Green Beans

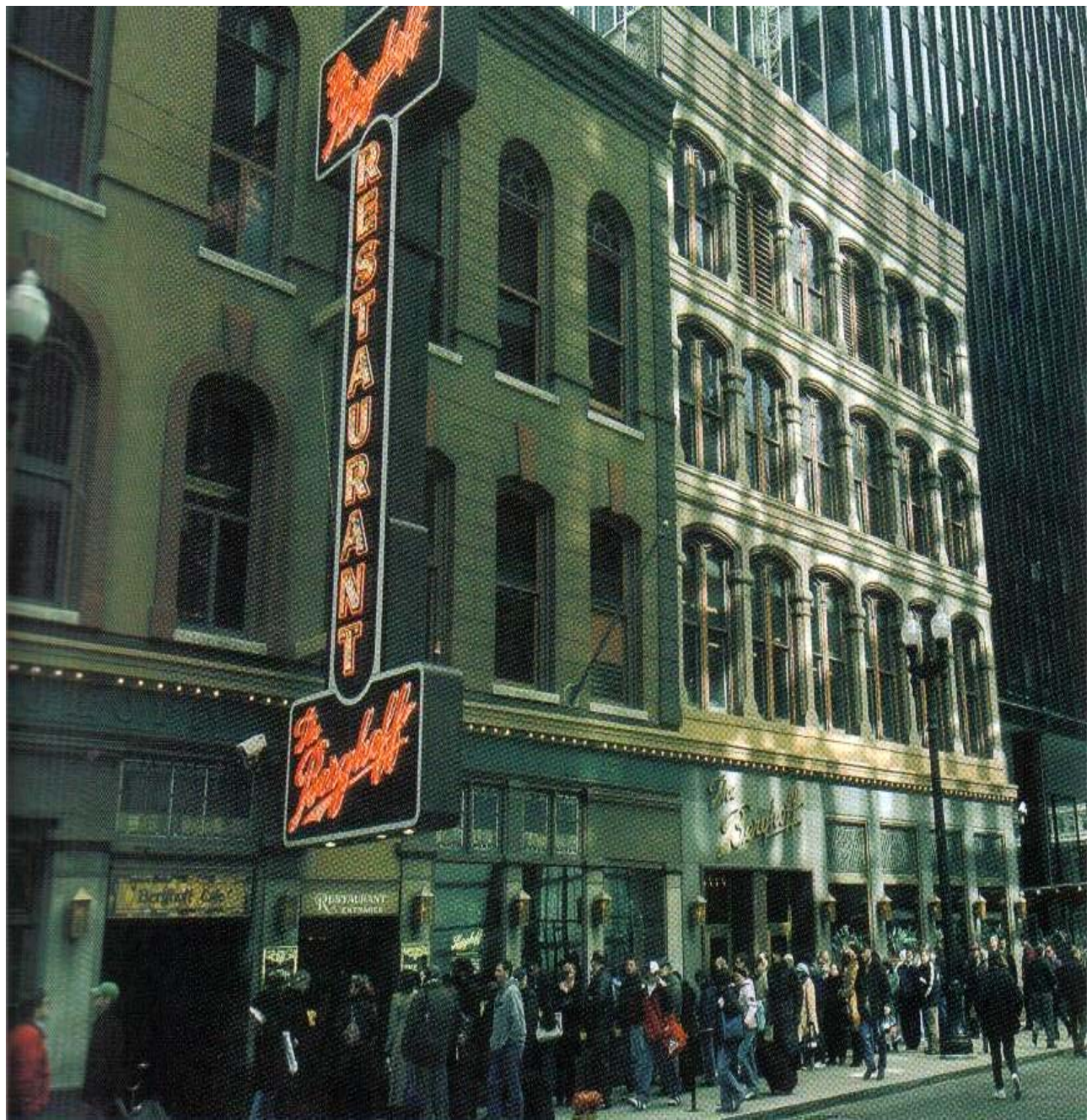
Desert (Pick One)

White Chocolate Mousse
Black Forest Cake

Dinner Libation

Berghoff's Original Lager Beer
Any Semi-Dry German Riesling White Wine (See Binny's selection)





During the final days in February 2006, lines of customers stretched around the block.

Appetizers

Grapes Rolled in Goat Cheese

Makes 24 rolled grapes/Serves 8

This appetizer was added to the Berghoff menu in 2000. They can be made six hours ahead and refrigerated. An attractive way to serve them is one per skewer. Create a unique presentation by inserting the other end of the skewer into a long loaf of bread, or into half a head of cabbage.

Ingredients:

¼ pound of goat cheese, room temperature
24 red or green seedless grapes, stemmed, rinsed, and patted dry
1/3 cup finely chopped toasted walnuts
¼ cup minced fresh chives

Assembly:

Divide goat cheese into twenty-four equal-size balls. With your fingers, mold the cheese around each grape until fruit is covered. Keep cold.

Mix walnuts and chives together in a small mixing bowl. Roll each grape one at a time until covered. Place in a single layer in a low, flat dish, cover, and refrigerate until ready to serve. The grapes may be prepared 6 hours in advance.



Mushroom Strudel

Makes one long roll, serves 8

The filling can be made a day ahead and refrigerated, and the strudel is easy to assemble and bake. Leave about $\frac{1}{2}$ to $\frac{3}{4}$ of an inch at each end when rolling the strudel, to allow for crimping the ends. This recipe makes one long roll, which is cut into 8 pieces for serving. Phyllo dough is found in the freezer section of most grocery and specialty food stores. Dominick's Safeway brand contains 18 sheets of 13 x 17 dough. Thaw the entire box in the refrigerator (8 hours) before using.

Ingredients:

Filling

- 2 tablespoons canola oil
- 1/3 cup chopped white onion
- 1/3 cup chopped celery
- 4 cups sliced Portobello mushrooms (12 to 14 ounces)
- 3 cups coarsely ground white button mushrooms (9 to 11 ounces)
(Grind these in a food processor, using the pulse mode. Do not liquefy)
- 2 1/2 cups slice shiitake mushroom caps (7 to 8 ounces)
- 1/2 stick of butter (unsalted)
- 1/4 cup all-purpose flour
- 1 cup Madeira wine (No need to use any vintage older than 3 years. Cork the remainder of the bottle and serve at the party!)
- 2/3 cups chicken broth
- 2 large eggs, beaten
- 1 cup dry bread crumbs
- 1 cup thinly sliced scallions
- 2 tablespoons chopped fresh basil



To assemble:

4 sheets frozen Phyllo dough, defrosted (defrost the entire box in the refrigerator for 8 hours). When working with Phyllo, always keep the sheets not being used well covered with a clean, damp kitchen towel, to prevent them from drying out.

1/3 cup unsalted butter melted

2 cups shredded Monterey Jack cheese (about 1/2 pound)

Oregano or other green herb for garnish

Edible uncooked mushrooms, for garnish

Make the filling:

In a large skillet, heat the oil; add the onions and celery, and sauté over medium heat for 3 to 4 minutes. Add all the mushrooms and sauté for 5 more minutes, stirring often. Stir in the 4 tablespoons of butter until it is melted, and then add the flour; mix until the mushrooms are well cooked, about 3 minutes. Do not allow the mixture to burn. **Stir in wine and let simmer for 5 minutes.** Add the stock and simmer 10 minutes, stirring often. Remove from heat; allow cooling to room temperature, cover and refrigerating. When cold, mix in the eggs, breadcrumbs, scallions and basil. The recipe should make about 5 cups of filling.

Preheat the oven to 350F.

Assemble the strudel: On a clean, flat surface lay out one sheet of Phyllo dough and brush with the melted butter. Place another sheet on top, and brush with butter. Repeat this process with the remaining two sheets of Phyllo, saving some of the melted butter to brush the top of the rolled strudel.

Spoon the mushroom filling lengthwise down the center of the sheets (leave 1/2 to 3/4 of an inch at each end filling-free to allow room to crimp the ends). Sprinkle evenly with the Jack cheese. Flip over one side of the dough, and then roll up securely and place the strudel roll, seam side down, on a baking sheet (you may want to use a piece of parchment paper underneath). Seal the ends by crimping together and brush the top of the roll with melted butter. Bake for 30 to 35 minutes. Remove from the oven and let stand 15 minutes before slicing. Slice into 8 equal pieces and serve garnished with green herbs and/or sliced uncooked mushroom pieces.

Main Course

Chicken Schnitzel

Over the decades, variations on the crispy fried schnitzel, both in Germany and America, proliferated - witness Chicken Schnitzel, which made its way onto the Berghoff menu in 1990. This recipe is served with a red sauce. The cutlets can be prepared 6 hours in advance of cooking. The cookbook also includes Weiner Schnitzel (Veal) and Rahm Schnitzel (made with center cut pork medallions). This recipe serves 8 people.

Chicken:

- 8 (6-ounce) portions boneless chicken breast
- 1 cup all-purpose flour
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- ½ teaspoon dry basil
- ½ teaspoon dried oregano
- 3 large eggs
- 3 tablespoons water
- 1 teaspoon Tabasco (or other similar hot sauce)
- 3 ½ cups cracker meal or dry bread crumbs
- Oil for pan frying, as needed

Sauce:

- 2 tablespoons canola oil
- ½ cup white onions, finely diced
- 1 tablespoon chopped garlic
- 1 (28-ounce can) crushed tomatoes
- 1 (10.75-ounce can) tomato puree
- 1 ½ cups chicken stock (use low sodium)
- 1 tablespoon chopped fresh basil
- 2 teaspoons chopped fresh oregano
- 1 tablespoon sugar
- ¼ teaspoon red pepper flakes
- Salt and ground black pepper (if you do not have a pepper mill, try "Trader Joe's Black Peppercorns with Grinder" that has the grinder built into the bottle cap.)

Preparing the chicken:

The key to preparing thin meat dishes is consistency in thickness of each portion. These chicken portions should be pounded to a thickness of ¼ of an inch (about the thickness of a standard #2 pencil).

On a solid work surface (a cutting board or counter top) place a piece of plastic wrap that is 20 inches long. Place chicken portion in the lower middle of the wrap, and fold the remaining wrap over the meat. With a meat mallet or the back of a small skillet, pound each piece of chicken to ¼ of an inch thickness. Change plastic wrap if the wrap tears during pounding.

In a small bowl, combine the flour, salt, pepper, and dried herbs. In a shallow container, whisk the eggs, water, and Tabasco sauce together. In a medium-size bowl, place the cracker meal or bread crumbs. Entirely coat each chicken cutlet flour, then the egg mixture, and finally the crumbs. Lay flat, in one layer, on a baking sheet (use a piece of parchment paper). Cover with plastic wrap and refrigerate until ready to prepare. These can be prepared 6 hours in advance.



Make the Sauce:

In a 2-quart saucepan, heat the canola oil until hot; add the onions and sauté for 2 minutes. Add the garlic and continue to sauté for a minute more. Do not let the garlic burn. Add the tomato products, chicken stock, 2 teaspoons of the basil, 1 teaspoon of the oregano, the sugar, the pepper flakes, and bring to a boil. Decrease the heat to simmer and cook for 60 minutes, stirring occasionally. Adjust seasonings to taste and stir in the remaining teaspoon each of basil and oregano. Remove from heat. Keep warm.

Make the Chicken:

Preheat oven to 200 F. Pour the canola oil to a 1 inch depth in a 12" skillet, and heat until medium hot (just begins to smoke a little). Gently add 2 cutlets at a time to the pan and cook until golden brown on both sides, about 3 to 4 minutes per

side. Transfer to a baking sheet lined with absorbent paper. Repeat the process until all the chicken is cooked. Place chicken in warm oven until ready to serve.

Serve one crispy brown chicken cutlet on a plate and ladle with ½ cup of the warm sauce.

Salad and (Optional) Soup

The salad option is very straightforward. Pick up enough fresh spring greens and cherry tomatoes to create a large bowl of salad that will feed 8 people. Follow the simple recipe below for the dressing. Dress the greens right before serving the salad.

Berghoff's Balsamic Vinaigrette

Makes about one cup

¼ cup balsamic vinegar
1 tablespoon minced shallot
1 tablespoon chopped fresh oregano
1 clove garlic, minced
¼ teaspoon kosher salt (can substitute sea salt)
¼ teaspoon fresh ground black pepper (if you do not have a pepper mill, try "Trader Joe's Black Peppercorns with Grinder" that has the grinder built into the bottle cap.)
¾ cup olive oil

In a small bowl, whisk all the ingredients EXCEPT the oil; slowly whisk in the oil to make the vinaigrette. Let stand for at least an hour before using. May be refrigerated, covered, for up to a week.

White Bean and Cabbage Soup

The soup recipe is optional. It is rich and delicious, and freezes well. This will take 6 hours start to finish, once the beans are finished soaking.

Makes 3 quarts, serves 8 to 12

Ingredients:

2 ½ pounds smoked ham hocks
3 quarts of water
1 whole glove
1 medium white onion, peeled, left whole
1 cup dried great northern beans, soaked (Soak the beans in 2 inches of cold water at room temperature for at least 8 hours. Change the water after 4 hours. Drain and rinse in a colander. Reserve.)
6 sprigs parsley
1 bay leaf
1 sprig fresh thyme
2 cloves garlic, finely chopped
1 pound Yukon Gold potatoes (3 to 4 medium-size)
1 pound green cabbage, cored and cut into ½ pieces (6 cups total)
Salt and ground black pepper
Toasted rye croutons, for garnish

In a heavy 8-quart stock pot, over high heat, bring the ham hocks and the water to a boil; decrease the heat and simmer covered for an hour. Skim off the froth every fifteen minutes. (A paper towel works well for this, or use a ladle)

Stick the clove into the onion. In the pot with the ham hocks, add clove-studded onion, drained beans, parsley, bay leaf, thyme, and garlic; simmer uncovered, stirring occasionally, until the beans are almost tender, about an hour.

Peel the potatoes and cut into 1-inch pieces. Add the potatoes and cabbage to the beans. (If not all the cabbage fits, add the remaining cabbage over the next 10 minutes in smaller portions.) Simmer, uncovered, until the vegetables are very tender, about 30 minutes.

Remove the ham hocks from the soup. When cool enough to handle, deconstruct the ham hock and strip the small pieces of ham meat from the skin and bone. You will not find much meat in each ham hock, but the flavor is what the meat brings to the soup. Dice the ham and add back into the soup. Discard the bay leaf and onion. Season with salt and pepper.

Ladle 1 to 1 ½ cups of soup into bowls and garnish with toasted rye croutons.

Sides

German Potato Salad

German Potato Salad was on the Berghoff menu as far back as anyone can remember and was a customer favorite. The secret to its great taste is the advance preparation that allows the flavors to blend and mellow. Prepare this salad 4 to 6 hours, or up to one day ahead of serving. It can be served warm, or at room temperature.

Dressing:

1 ¼ cups cider vinegar
½ cup minced sweet onion
1/3 cup vegetable oil
1 teaspoon salt
1 teaspoon white ground pepper

Salad:

8 large white potatoes, peeled, boiled, and sliced 1/8 inch thick (about 4 pounds)
1 cup cooked, chopped applewood-smoked bacon (about 8 thick slices)
1 cup chopped scallions

Make the dressing:

In a small bowl, combine all the dressing ingredients and whisk to mix well. Cover and let stand for at least 2 hours before using as directed. This recipe makes 1 2/3 cups of dressing.

Make the salad:

Gently toss the hot, sliced potatoes with the bacon and chopped scallions. Stir in the dressing and toss gently to coat evenly. Refrigerate, covered, for at least 4 to 6 hours, or overnight. The salad can be reheated in the microwave if you wish to serve it warm. Place the salad in a serving bowl.

Sides (cont'd)

Szechuan Green Beans

Serves 8

Sauce:

2 tablespoons soy sauce
1 tablespoon minced ginger
1 tablespoon minced garlic
2 teaspoons light brown sugar
2 teaspoons dark sesame oil
2 teaspoons rice wine vinegar
2 teaspoons dry sherry
1 to 2 fresh hot red peppers, seeded and minced, or Asian dried red chilies
Pinch of ground white pepper



Beans:

6 quarts salted water
1 ½ pounds fresh green beans, cleaned and trimmed
½ medium red onion, sliced (1 cup)
½ cup toasted cashews, chopped, for garnish
2 tablespoons toasted white sesame seeds, for garnish
Canned crisp chow mien noodles, for garnish

Make the sauce:

In a large bowl, whisk together the soy sauce, ginger, garlic, sugar, sesame oil, vinegar, sherry, hot peppers, and white pepper. Refrigerate, covered, until ready to use.

In a medium pot (at least 10 quarts), bring 6 quarts of salted water to a boil. Add the beans and blanch for 3 to 4 minutes. Remove from the heat, and plunge beans into ice-cold water. Drain in a colander. In a bowl, toss green beans, onions, and sauce until coated. Cover and refrigerate until chilled. The beans should be served chilled. Spoon the bean mixture into a serving bowl and garnish with cashews, sesame seeds, and crisp chow mien noodles.

Dessert

White Chocolate Mousse

This recipe makes about 10 cups of mousse, and should be served in champagne glasses, if available. The mousse can be made in advance, and keeps well covered and refrigerated for up to three days.

Ingredients:

5 cups heavy cream
½ pound white chocolate, broken into small pieces
Dark chocolate shavings, for garnish

In a heavy saucepan over medium heat, bring 1 cup of heavy cream to a boil; stir in the white chocolate and continue to stir until the chocolate is melted. Remove from the heat and let cool to room temperature.

In a large mixing bowl, using an eclectic mixer at high speed beat the remaining 4 cups of heavy cream until soft peaks form. Add the white chocolate mixture to the whip cream, and continue to beat until stiff. Cover the bowl and refrigerate until ready to serve. Using a pastry bag with an open star tip (or equivalent) pipe 1-plus cup of mousse into each champagne glass (or equivalent). Sprinkle with dark chocolate shavings and serve.



Black Forest Cake

Serves 8

The second most popular dessert on the Berghoff menu (after the Apple Strudel), this updated version was added to the menu when Herman Berghoff established the bakery in its main location on the third floor of the restaurant. You bake two layer cakes, split them, spread them with jam, and fill them with whipped cream and cherry filling. Frost with whip cream and serve.

Chocolate Cake

2 cups of flour
¾ cup cocoa powder
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
1 ½ cups granulated sugar
1 cup milk
½ cup granola oil
2 large eggs, beaten

Yellow Cake

2 cups flour
2 teaspoons baking powder
¼ teaspoon salt
1 ¼ cups granulated sugar
¾ cup milk
½ cup canola oil
2 large eggs, beaten slightly
1 teaspoon vanilla extract

Preserves Filling

1 ¼ cups cherry or raspberry preserves

Black Forest Cake (cont'd)

Cherry Filling

1/3 cup brown sugar
1/3 cup granulated sugar
1/4 cup cornstarch
2 (16 ounce) cans cherries in water, drained, with juice reserved
1/2 teaspoon ground cinnamon
1 tablespoon unsalted butter

Whipped Cream Fillings and Frosting

1 1/2 quarts heavy cream
1/2 cup confectioner's sugar
1/4 cup cocoa powder

To Assemble

1 (4 ounce) block semi-sweet baking chocolate, for garnish
Maraschino Cherries, for garnish

Make the chocolate cake:

Preheat the oven to 350 degrees and grease and flour one 10-inch round cake pan.

In a large bowl, sift together the flour, cocoa powder, baking soda, baking powder, and salt. Stir in sugar and set aside.

In another bowl, combine the milk, oil, and eggs, and whisk together. Pour the egg mixture into the flour mixture and incorporate. Pour the batter (it will be thin) into the prepared pan.

Bake for 25 to 30 minutes, or until firm to the touch. Remove from the oven and cool the pan on a wire rack. When cool, remove the cake from the pan and level the top carefully with a smooth or serrated 12-inch knife. Split the cake into two equal layers. Set aside.

Black Forest Cake (cont'd)

Make the yellow cake:

Prepare this batter while the chocolate cake is cooking.

In a large bowl, sift together flour, baking powder and salt. Stir in sugar and set aside.

In another bowl, combine milk, oil, eggs, and vanilla and whisk together. Pour egg mixture into flour mixture and incorporate. Pour the batter (it will be thin) into a prepared 10-inch cake pan (greased and floured, of course).

Bake 25 to 30 minutes, or until firm to the touch. Remove the pan from the oven and cool on a wire rack. When cool, remove cake from pan and level with a smooth or serrated 12-inch knife. Split the cake into two equal layers and set aside.

Make the cherry filling:

In a saucepan, mix together the sugars and the cornstarch. Stir in one cup of the reserved cherry juice and cinnamon, mix well. Bring to a boil, decrease the heat, and simmer over low heat, stirring constantly, until the mixture thickens.

Add the butter and the cherries, and stir until the butter is melted. Remove from heat. Cool completely, stirring occasionally, before using as directed.

Make the whipped cream and the chocolate whipped cream:

Chill your beaters. Place the cream in a large chilled bowl, and whip until stiff peaks form. You will have about 16 cups of whipped cream.

Transfer 3 cups of the whipped cream to a separate bowl. Sift together the confectioner's sugar and cocoa and whip into these 3 cups of whipped cream. Set aside both bowls of whipped cream.

Make the chocolate shavings:

Using the coarse side of a grater, grate the chocolate along the long side of the block to create long, thin curls. Set aside.

To assemble:

Place one layer of chocolate cake on a cake round or plate, split side up. Spread with half the chocolate whipped cream. Spread the chocolate whipped cream with half of the cherry filling.

Gently place the bottom layer of the yellow cake, split side up, on top of the cherry filling, and press down gently. Spread with a thin layer of cherry or raspberry preserves, followed by one cup of plain whipped cream.

Place the second layer of chocolate cake, split side up, on top of the whipped cream, and press down gently. Spread the remaining chocolate whipped cream, and then the cherry filling.

Top with the second layer of yellow cake, **split side down**, and press down gently. Frost the entire cake with the remaining whipped cream. Pat the chocolate shavings onto the sides of the cake. Pipe any remaining whipped cream on top of the cake, and garnish with maraschino cherries (see picture).



Serving Suggestions, Tips and Ideas

I suggest serving the greens salad with the main course of Schnitzel, German Potato salad and Green Beans. The potato salad should be slightly warmed in a 200 degree oven for about 10 minutes before serving. If you make this ahead and chill it, make sure to bring it to room temperature about 30 minutes before heating.

I suggest serving Berghoff's original Lager beer with the main course. Herman was, of course, a brewer first and foremost, and the Original Lager is the closest thing made in America to a real German Dotrmunder lager.

For those non-beer drinkers, any good quality German Riesling will make a great accompaniment to the meal.

The Madeira wine used in the Strudel is a sweet, fortified variety. Bring the remaining Madeira to the party and serve with dessert.

The apple-wood smoked bacon should be available at Trader Joe's, Casey's and Michaels.

For a primer on Madeira wine see:

<http://www.madeirawine.com/>

For German Wine selections, and a good "German Wine 101" tab, see:

<http://www.trulyfinewine.com/index.html>

For Pastry Bag info, see:

<http://www.fantes.com/pastry-bags.html>

For top-quality smoked bacon, see:

<http://ncsmokehouse.com/productdetails.php?ProductID=23&p=>

See also:

<http://www.berghoff.com/>