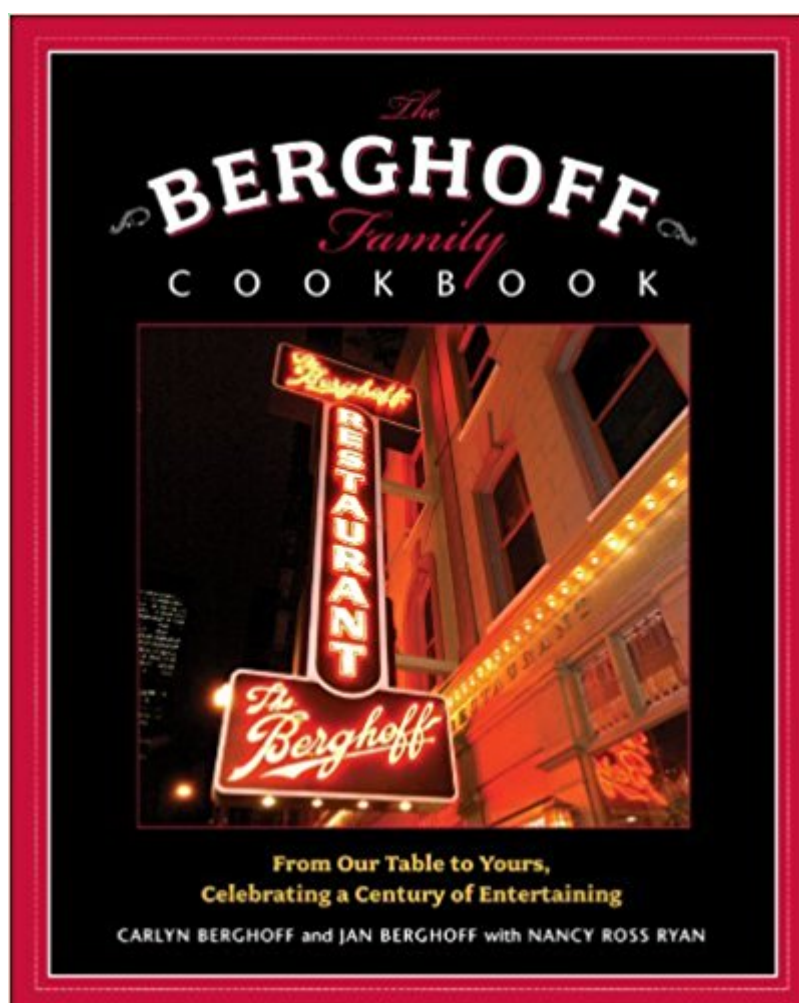


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The Berghoff Family Cookbook: From Our Table To Yours, Celebrating A Century Of Entertaining



Synopsis

Where schnitzel meets ahi tuna for a beer." --New York Times
In *The Berghoff Family Cookbook*, the fourth generation of Chicago's Berghoff clan presents traditional favorites from the city's famed Berghoff Restaurant alongside contemporary culinary creations. The history of Chicago's Berghoff Restaurant spanned three generations and 107 years. It was one of America's oldest family-owned restaurants. To commemorate such a rich culinary history, Carlyn Berghoff and her mother, Jan Berghoff, collected 150 of the restaurant's most popular recipes, including classics such as Creamed Spinach, Berghoff Rye Bread, and Wiener Schnitzel. They paired them up with more contemporary offerings such as the Shrimp Martini, Grilled Vegetables with Red Pepper Aoli, and Brie and Raspberry Grilled Cheese Sandwiches to create *The Berghoff Family Cookbook: From Our Table to Yours, Celebrating a Century of Entertaining*.^{*} Recipes are presented alongside tempting four-color photographs and informative sidebars that offer tips on dressing salads, serving soups, pairing culinary flavors, and more.^{*} The book's introductory narrative tells the Berghoff family's story and introduces the next generation of the Berghoff legacy. Fourth-generation entrepreneur Carlyn Berghoff operates her own catering company, Artistic Events, out of the famous Chicago building at 17 West Adams. She has also opened 17/West at the Berghoff, more casual fare is still offered at the downstairs Cafe, and the Berghoff Cafe still operates out of locations at O'Hare International and Midway airports.Â

Book Information

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Customer Reviews

Carlyn Berghoff McClure, CEO of the Berghoff Catering & Restaurant Group, is the fourth generation to continue the Berghoff legacy of serving great food and entertaining guests. She is an author, a chef and restaurateur, a caterer, and a wife and mother. She is a graduate of the Culinary Institute of America and now operates out of Chicago's century-old Berghoff building, her base for off-premise catering. She also runs the restaurant, the bar, and the historic café, and she is the coauthor of "The Berghoff Family Cookbook". She has been married for fifteen years to Jim McClure, and the couple has two daughters and a son. Carlyn Berghoff graduated from the Culinary Institute of America and is the founder of Artistic Events, Chicago's premier event-planning company. Jan Berghoff is the wife and business partner of third-generation proprietor Herman Berghoff. The Berghoffs live in Chicago, Illinois. Writer Nancy Ross Ryan was the founding culinary editor of Plate magazine and operates a consulting company, Fresh Food Writing, in Chicago.

It was hard to read the news that The Berghoff was shutting its doors in 2006. Whenever I would attend a meeting in Chicago, especially at the Palmer House, one stop was always right around the corner at The Berghoff on Adams. A group of us would normally go over for at least one dinner or a lunch (and what an atmosphere for lunch; it was worth the price of admission just to be there and experience the crowding and so on). This book is more than a cookbook. It also provides a family history of the founder and the four generations of the Berghoff family who ran this family business over a 100 plus years. But it is also a fine cookbook, showcasing some of the best recipes from the Berghoff. As an appetizer, there is the grilled Portobello mushrooms marinated in balsamic vinaigrette. The marinade is pretty straightforward. Let the mushrooms sit in the marinade for a couple hours; then grill the mushrooms. Lunch, as noted, was an adventure at Berghoff. Once, I couldn't quite make up my mind and was rewarded with the servers telling me to hurry up and make my choice as I was in line! One of the lunches that I recall having was the Berghoff roasted turkey breast sandwich. Instructions for making it are pretty clear, and I look forward to reprising one of these fine lunches in the near future in my own kitchen. And one of my favorite dinners was Sauerbraten. Another dish with its own marinade to provide the rich flavor. Again, the recipe is clearly presented and the step by step approach makes this quite doable. Finally, a side dish--red cabbage. Again, I always enjoyed this. One nice thing about the recipe here--options are available, whether going with onion or apple or bacon. This is a neat reminder of the old restaurant and what made it fun to visit. The recipes are a legacy that will keep the memory of The Berghoff going. A nice book to pick up!

I'm not a cook. However I enjoyed this book so much that I bought one for a dear friend, who is a great cook, that grew up in the Chicago area. She also had the wonderful experience of dining at the Berghoff in her youth. I really enjoyed reading the history of the Berghoff and viewing the pictures in the Berghoff Family Cookbook. It reminded me of the many good times and delicious food that I enjoyed at the Berghoff during 1959-1972, when I lived in the Chicago area. Of all the delicious meals that I had at the Berghoff, the one I enjoyed most was in 1961 when Chicago Black Hawks' Coach Rudy Pilous was dining at the table next to ours. A few days later his team won the Stanley Cup for the 1960-61 season. (In those days the team's name was written as Chicago Black Hawks, rather than Chicago Blackhawks.) Here is looking forward to the first meal my friend cooks, using recipes from the Berghoff Family Cookbook!

Not only does this have many of our favorite recipes from this Chicago landmark, it also includes a wonderful history of the family and the restaurant. A must-have for any Chicago food fan!

Beautiful brand new book! This beautiful book is a trip down memory lane. My family has lived in Chicago since before the fire, so many generations of us have beautiful memories of Berghoff. We were devastated to learn it was closing. LOVED the biography and the recipes are priceless. As soon as the book arrived and I did a quick review, I immediately ordered one for my sister. I know she will enjoy it as much as I do. Can't wait to start experimenting with some of the recipes.

Berghoffs was the restaurant where I would go on my occasional visits to Chicago. The place was hurried, somewhat minimalistic, food was the unhealthy stomach filling European staple, which I crave so much. The business picked up tremendously when the closing was announced. It was funny to see the line of people waiting in line the last weekend before closing, going all the way around the corner of the Ludwig Mies van der Rohe building. I wonder if he ever went to Berghoffs. I did not go, just took a photograph. I do not like the idea standing in a food line, nostalgia or not. All the same, I was sorry to see this go and when the cookbook was announced, I preordered it right away. The creamed spinach recipe was probably the only one I ever tried to reproduce, because I liked it in the restaurant. And it was good to read the sauerbraten recipe. So this is how they made it. I always ordered it and never quite cared for their version. Cream sauce, rather than red wine, is much better, in my opinion. So it is almost seven years since the place closed and then somehow reopened as 17 West. It is still interesting to look at the recipes, but my taste buds found other cravings.

This cookbook was a gift to my wife because she kept checking it out of the library. Berghoff's was our favorite place to eat when we visited Chicago and since my wife is an excellent cook she referred to it many times. The recipes were great as was the family history.

A classic for every cook's shelf.

I sat and read this cookbook and marked several recipes to try. If you know someone who cooks or who is looking to add interest to their meals, get them this book.

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