

THE NEW CHICAGO-STYLE CLASSICS



The measure of a good Chicago meal used to be by weight — but today a new lighter, more sophisticated dining has evolved in the windy city. With innovative foods and showcase decor, young restaurateurs are creating an ambience that offers more than just a good place to eat. Two of the trendiest places in town are Jimmy's Place and Gordon, each tucked behind storefront facades, and neither located in a remotely fashionable area.

Gordon, a mixture of art deco and glitz, was once a hotel coffee shop. The original tile floor remains, as do the burnished wood paneling and the marble counters, now used as table tops. The menu changes daily, and fresh seafood is the specialty—poached, steamed, grilled or sautéed. Typical of the "nouvelle cuisine" is filet of sole from the North Atlantic stuffed with an Alaska Snow crab mousse and sauced with minted hollandaise, created by owner Gordon Sinclair and chef John Tereczak.

Chicago's huge wholesale market draws on the world, and Gordon and Jimmy's Place buy fresh fish year 'round, but both restaurateurs are quick to point out that fresh fish is not always available everywhere, while high-quality frozen fish, seafood and frozen and canned Alaska Snow crab are. Handle it properly, they advise... whether you're a weekend gourmet chef or a professional... to create superb seafood cuisine.

The secret is don't thaw frozen Cod, Haddock, Sole/Flounder, Ocean Perch or Pollock before you bake, broil, steam or poach it, and never cook any fish, fresh or frozen, too long. Fish should be prepared with a light touch.

Chef de Haute Cuisine Yoshi Katsumura demonstrates the light touch in full view of guests at Jimmy's Place. The cuisine is international in style, reflecting the chef's Japanese background and his ability to draw imaginatively on cooking procedures from other cultures. Jimmy Rohr, who greets his guests and may take their orders, says today's patrons prefer a variety of beautiful foods in portions not overwhelming in size. On the constantly changing menu, he offers a light and elegant appetizer, perhaps Alaska Snow crab claws with a remoulade sauce. The fresh, delicate flavor of Snow crab makes it a natural for the new "nouvelle" cuisine. Soup may be a crab bisque, and entrees might include Katsumura's fish stew or Haddock in lemon sauce.

Of course, there's always room for dessert! One in the large dessert repertory at Gordon's is Pears in Red Wine. Canned Bartlett pears, marinated in sweetened wine laced with cinnamon and nutmeg, float on a heavenly rum custard sauce. Irresistible, too, is Jimmy's Place Chocolate Pear Tart. Sweet-flavored, juicy canned Bartlett pear halves are nestled in a luscious chocolate filled, pre-baked, sweet tart shell.

For dessert, appetizer or entree... or for an entire menu... next time you invite friends to YOUR PLACE to dine, try the new Chicago-style classics featured here for restaurant-style results at home.

SNOW CRAB CLAWS WITH REMOULADE SAUCE

6 servings

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| 2 packages (12 oz. each) frozen Alaska Snow crab claws | 2 teaspoons Dijon mustard |
| 1 cup mayonnaise | 1 teaspoon finely chopped parsley |
| 1 tablespoon capers, chopped | 1 teaspoon chopped fresh tarragon or 1/4 teaspoon dried tarragon leaves, crushed |
| | 2 hard-cooked eggs |

Thaw crab; arrange on lettuce-lined salad plates. To make Remoulade Sauce, combine mayonnaise, capers, mustard, parsley and tarragon, blend thoroughly. Place small amount of sauce in cup at one end of plate. Sieve egg yolks and egg whites separately. Garnish crab with sieved yolks and whites.

HADDOCK AND SPRING VEGETABLES WITH LEMON SAUCE

6 servings

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| 2 lbs. frozen or fresh North Atlantic Cod or Haddock filets | 8 oz. medium egg noodles |
| 5 cups white wine (in two parts) | 1/4 cup butter (in two parts) |
| 1 cup fish stock or clam juice | 3 tablespoons cream |
| 6 shallots, minced (in two parts) | 2 stalks celery, cut in fine julienne strips |
| 1/4 cup lemon juice (in two parts) | 3 carrots, cut in fine julienne strips |
| 1-1/2 cups butter, softened | 2 leeks, cut in fine julienne strips |

Cut fish diagonally into 6 pieces. If using 2 blocks of frozen fish, allow fish to stand unwrapped at room temperature 20 minutes. Cut each semi-frozen block into 3 sections. Poach fish in 1 cup wine, fish stock and 3 minced shallots. When cooked, fish will turn opaque and flake easily when tested with a fork. Frozen fish will take 15 to 20 minutes to cook and if fresh about 8 to 10 minutes. Do not overcook.

To make lemon sauce: Reduce 4 cups white wine, 3 minced shallots and 2 tablespoons lemon juice in large saucepan until liquid barely covers bottom of pan, to about 1/4 cup. Reduce heat to low, slowly add 1-1/2 cups very soft butter, 2 tablespoons at a time using wire whisk and beating constantly. Add remaining lemon juice, salt and cayenne pepper to taste. Keep warm. Cook the noodles according to package directions. Sauté noodles in 2 tablespoons of butter. Add cream and heat through. Sauté celery, carrot and leek in 2 tablespoons of butter. For each serving, place fish portion on bed of noodles, top with sautéed vegetables, pour lemon sauce over all, if desired.

CHOCOLATE PEAR TART

8-10 servings

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| 1 can (29 oz.) Bartlett pear halves | 1 to 1-1/2 cups whipped cream or dessert topping |
| 1 11-inch tart shell, baked | Whole almonds for garnish |

Thoroughly drain pears. Fill tart shell with cooled chocolate filling. Place pear halves, face down, on filling. Garnish with dollops of whipped cream or topping; top with almonds.

SWEEET TART SHELL

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| 1-1/2 cups flour | 1/2 cup sweet butter or shortening |
| 1/2 cup sugar | 4 tablespoons cold water (about) |
| 1/2 teaspoon salt | 1 egg yolk |
- Stir flour, sugar and salt with fork; cut in butter with pastry blender. Beat egg and water together and blend into mixture 1 tablespoon at a time; toss with fork until all flour is moistened and pastry forms a ball. Roll pastry into 13-inch circle and fit into 11-inch tart pan. Put waxed paper on crust, weight with dried beans to prevent buckling. Bake at 400° F. for 20 to 25 minutes or until lightly browned.

CHOCOLATE FILLING

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| 1/2 cup flour | 2 cups milk |
| 3/4 cup sugar | 6 squares (1 oz. each) semi-sweet chocolate |
| 3 eggs, beaten | |

Thoroughly mix flour and sugar in 3-quart saucepan; gradually blend in eggs and milk. Add chocolate. Bring to boil; reduce heat and whip constantly until thickened, about 6 to 8 minutes. Remove from heat; cool with plastic wrap or waxed paper on surface to prevent skin from forming.

FILLETS OF SOLE STUFFED WITH CRAB MOUSSE GLAZED WITH MINTED HOLLANDAISE

6 servings

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| 6 to 8 oz. Alaska Snow crab, frozen or canned | 1/4 cup chopped fresh mint or 2 teaspoons dried or canned mint flakes, crushed |
| 6 (2 to 4 oz. each) North Atlantic fresh or frozen filets of sole | 1/2 teaspoon salt |
| 1/2 lb. cleaned and skinned Haddock, Sole, Salmon or Scallops | 1/4 teaspoon white pepper |
| 1 egg white | 1/4 teaspoon ground nutmeg |
| 1 cup heavy cream | Dry white wine |
| | Minted Hollandaise Sauce* |
| | Mint Sprigs |

Thaw crab if frozen. Drain and slice. Set aside. Wash and dry sole; flatten with side of meal cleaver and set aside. In food processor puree 1/2 pound fish with egg white. Transfer to thoroughly chilled mixing bowl of electric mixer. Begin adding cream, 1 tablespoon at a time, beating well after each addition. Fold in crab and seasonings. To assemble, place sole on table in front of you with the skin side down and tail toward you. Spread an even layer of mousse across the fish and roll up gently. Place all rolls, seam-side down, in shallow 8 or 9-inch burner-proof casserole. Add white wine to cover 2/3 of roll.



Bring to a quick boil on range top, remove, cover and bake at 325° F. for 15 minutes. Remove from oven and place fish on broiler-proof serving plate. Cover with sauce and place under broiler until glazed. Garnish with sprigs of mint, if desired.

MINTED HOLLANDAISE SAUCE

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| 4 egg yolks | 1 teaspoon white vinegar |
| 1 teaspoon water | 1/4 cup chopped fresh mint or 2 teaspoons dried mint flakes, crushed |
| 1/2 lb. butter, melted | 2 tablespoons lemon juice, Salt and pepper, to taste |
| 1/2 cup heavy cream, whipped | |

Place egg yolks, vinegar, water, and mint* in blender container. Cover; quickly turn blender on and off. Slowly add warm butter with blender on high speed. Blend until thick and fluffy, about 30 seconds. Season with lemon juice, salt and pepper. Fold in whipped cream and set aside.

*If fresh mint is used, fold in with whipped cream.

PEARS IN RED WINE

4 servings

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| 1 can (29 oz.) Bartlett pear halves | 1/4 teaspoon ground cinnamon |
| 2 cups dry red wine | 1/8 teaspoon ground nutmeg |
| 1/2 cup sugar | 3 tablespoons lemon juice |

RUM SAUCE

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| 1/3 cup sugar | 1 cup milk |
| 3 egg yolks | 3 tablespoons dark rum |

Drain pears. In large bowl combine red wine, sugar, cinnamon, nutmeg and lemon juice; add pears. Marinate pears overnight. Transfer all to a saucepan and slowly bring to boil. Remove pears; reduce remaining wine mixture until only about 1/2 cup remains. To prepare rum sauce, in mixing bowl, mix sugar and egg yolks until smooth and lemon colored. Scald milk and pour in a steady stream into bowl. Pour into saucepan and cook on low heat, stirring with a wooden spoon until mixture coats spoon evenly. Remove from heat; place saucepan in cold water until custard is cool*, stirring occasionally. Blend in rum.

To serve, place one or two pear halves per serving in a pool of rum sauce and drizzle the reduced caramelized wine sauce very lightly on top.

*If custard curdles, beat vigorously with hand beater until smooth.