Inside these pages, some of our restaurants have shared recipes for your personal enjoyment. Bon appetite!

Commercial recipes have been modified for individual servings. Please pardon any errors that may have resulted from measurement conversions.

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**“CHEEZBORGER”**

From: Billy Goat Tavern & Grill
At O’Hare: Terminal 1 near Gate C19
At Midway: Coming Soon!

**INGREDIENTS:**
- 1 fresh baked Kaiser roll
- 2 all beef “Billy Goat’s” burger patties
- 1 slice American cheese
- 1 sliced onion
- 1 tsp. sweet relish
- Ketchup
- Mustard
- Dash of salt and pepper
- 3-4 “Billy Goats” dill pickles

**DIRECTIONS:**
1. Served on a Fresh Kaiser roll, baked daily, with your choice of condiments that are added self-service so you can customize your burger to your likes. Grilled toppings like grilled onions, mushrooms and bacon, are also available per request, but the original "Chicago-style" Cheezborger comes with onions, relish, ketchup, mustard, and our Signature delicious crisp Dill “Billy Goat’s” Pickles!

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**BILLY GOAT TAVERN**

Home of the Original Chicago Burger, The World Famous Billy Goat Tavern has been serving up its “Cheezborgers!” to Chicagoans and patrons worldwide since 1934. From the famous Billy Goat Curse to the inspiration behind the SNL “Cheezborger!” skit, the Billy Goat Tavern has become a Chicago Icon and a popular destination for people worldwide to visit. One of the Original Chicago Burger Bars, we’ve become known for our Famous “Cheezborger” made of 100% pure beef from a special blend made in-house at our downtown Chicago location.

Made for stacking, these all Beef patties are formed thin and seared quickly on a flat top grill sealing a mouthwatering pop of flavor with each bite. Nothing better than a Hot Double Cheezborger...Unless it’s a Triple or Homerun!
SAVORY BUTTERNUT SQUASH SOUP

From: Wolfgang Express
At O'Hare: Terminal 1 near Gate B7, Terminal 3 near Gate K12

Serves 4-6 people

**INGREDIENTS:**
- 4 butternut squash (about 5 pounds)
- 6 tbsp. (3/4 stick) unsalted butter
- ½ tsp. kosher salt
- ⅛ tsp. freshly ground white pepper
- ¼ tsp. ground nutmeg
- 1 white onion (about 4 ounces), peeled, trimmed and finely diced
- ⅛ tsp. ground ginger
- ⅛ tsp. ground cardamom
- 4 cups chicken stock or vegetable stock
- 1 cup heavy cream
- 1 sprig fresh rosemary
- Chopped chives to taste

**CARDAMOM CREAM**

**INGREDIENTS:**
- 2 cups sour cream
- ⅛ cup heavy cream
- 2 tsp. cardamom, ground
- 2 tsp. sugar
- Salt and pepper to taste

**DIRECTIONS:**
1. In a medium mixing bowl combine all ingredients, except salt and pepper. Whisk.
2. Season with the salt and pepper to taste.
3. Pour in the stock and bring to a boil, still over low heat, stirring often. Cook about 20 minutes.
4. In a small saucepan, heat the cream with the rosemary sprig. Remove the rosemary and pour the cream into the soup. Transfer to a blender or food processor and process, in batches, for 2 or 3 minutes. Adjust the seasoning, to taste.
5. To serve, ladle the soup into heated bowls. Top with a dollop of cardamom cream, then sprinkle with chopped chives.

PASTA AMATRICIANA

From: Tuscany Café
At O'Hare: Terminal 1 near Gate B18

**INGREDIENTS:**
- 1 lb. dry pasta, tube pastas like ziti, rigatoni, penne, work best
- 4 oz. pancetta or guanciale, chopped ⅛”
- 1 oz. (2 tbsp) extra virgin olive oil
- 3 garlic cloves, peeled and crushed
- 2 pints cherry tomatoes
- 1 tsp. chili flakes
- 2 tbsp. fresh basil, chopped
- Salt and black pepper to taste
- ¼ cup grated pecorino cheese, substitute Parmesan or Romano if you like

**DIRECTIONS:**
1. Bring 1 gallon of water to a boil; add enough salt to give it a mild briny flavor.
2. In a large heavy sauté pan, cook the pancetta over medium heat, until it starts to brown. Remove the pancetta and reserve. Discard ⅓ of the rendered drippings and return the pan to the burner.
3. Add the oil and the crushed garlic and gently sauté until browned, remove the garlic from the pan and discard.
4. Add cherry tomatoes to the hot oil and stir; reduce heat to low. Add chili flakes and cooked pancetta to the tomatoes, continue to simmer stirring occasionally. Tomatoes will start to break up and become saucy in about twelve minutes.
5. Cook your pasta now. Add small amounts of the starchy pasta water to the tomatoes as the sauce reduces so it stays a little liquid. When pasta is al dente (about 10 min., leave it a little under cooked) drain, don’t rinse, and add to the tomatoes.
6. Add the fresh basil, adjust the salt and add black pepper stir and allow cooking in the sauce for a minute, adding ⅓ of the cheese, stir and plate the pasta, finish by topping with remaining cheese.

Wolfgang Puck began cooking at his mother’s side as a child and began formal training at 14 years of age. As a young chef he worked in some of France’s greatest restaurants but took the advice of a friend and left Europe for the United States. Puck came to Los Angeles in 1975 and very quickly garnered the attention of the Hollywood elite as chef and eventually part owner of Ma Maison in West Hollywood. He then went on to create his flagship restaurant, Spago, in West Hollywood in 1982, which became an instant success and culinary phenomenon.

Wolfgang’s early signature dishes and farm-to-table, ingredient-driven philosophy put Wolfgang and Spago on the gourmet map, not only in Los Angeles but also throughout the world. Both Wolfgang and Spago have earned many accolades throughout their 35-year tenure, including winning the prestigious James Beard Foundation Award for Outstanding Chef of the Year, twice, and the James Beard Foundation Award for Restaurant of the Year in 1994.

Wolfgang is the only chef to have won the Outstanding Chef of the Year Award multiple times. Most recently, Wolfgang was awarded a star on the legendary Hollywood Walk of Fame.
**TUSCAN FRITTATA**

From: La Tapenade Mediterranean Café
At O’Hare: Terminal 1 near Gate B4, Terminal 2 near Gates E9, F20 and Terminal 3 near Gate H14

**INGREDIENTS:**
- 2 fl oz. (¼ cup) extra virgin olive oil
- 8 oz. (1 bunch) black kale, cleaned and chopped
- 1 cup Spanish onion, diced
- 8 oz. Italian sausage, diced
- ½ cup roasted red peppers
- 8 large eggs
- ½ cup heavy cream
- ¼ cup Fontina cheese, grated
- Salt and pepper to taste

**DIRECTIONS:**
1. Preheat oven to 325°F and spray a 9 inch cast iron skillet with non-stick spray.
2. In a separate large pan heat oil over medium high heat, add the onion and sauté until it begins to sweat.
3. Add the sausage and kale. Cook for 5 – 7 min until the sausage is just cooked through.
4. Remove from the heat and add the roasted peppers and cool.
5. Whisk the egg and cream in a large bowl and season to taste. Add the cooled mixture and cheese to eggs and mix well.
6. Transfer the mixture to the cast iron skillet and bake in oven for 40 – 50 min.
7. Transfer frittata to a cooling rack and allow to cool for 10 min. Place a plate on top of the frittata and carefully invert to remove frittata from pan. Place another plate on the bottom of the frittata and flip back over. Cut frittata into portions as desired.

**WICKER PARK POKE**

From: Wicker Park Seafood & Sushi Bar
At O’Hare: Terminal 2 near Gate E1

**INGREDIENTS:**
- 8 oz. Yellow Fin tuna, large dice
- 4 oz. (¾ cup) English cucumber, diced
- ½ ea avocado, diced
- 3 oz. (½ cup) red onion, diced
- 1 oz. (2 tbsp.) Scallion, sliced
- ½ tsp. toasted sesame seeds
- 12 oz. (1¾ cup) medium grain rice, cooked
- 2 fl oz. (¼ cup) poke sauce
- 0.25 oz. (1½ tsp.) ginger, minced
- 1.5 oz. (3 tbsp.) white miso
- ½ fl oz. (1 tbsp.) sesame chili oil
- ½ fl oz. (1 tbsp) soy sauce
- ½ fl oz. (1 tbsp) mirin
- 2 fl oz. (2 tbsp.) sambal
- 1 oz. (2¼ tbsp.) safflower oil
- 1 oz. (2½ tbsp.) sugar

**DIRECTIONS:**
1. Place the rice in a bowl and rinse with cold water until the water is clear - to remove excess starch from the rice. Cook rice in rice cooker according to the manufacturer’s instructions. We find that the rice cooks best using an electric pressure rice cooker. Once the rice is cooked fluff the rice and allow cooling to almost room temperature. You do not want the rice too hot as it will cook the fish.
2. In a bowl combine all of the ingredients for the poke sauce and whisk together allow to sit for at least 30 min to allow the flavors to marry.
3. Once the rice is cooled in a mixing bowl combine the tuna, cucumbers, avocado, onion, and scallions. Gently toss the poke sauce to coat.
4. Divide the rice between 2 bowls and top with the poke. Garnish with sesame seeds.
**AHI TUNA TOSTADAS**

Makes 5 Mini Tostadas

**PLATING RECIPE**

45 g #1 ahi tuna, diced ½ inch  
2 oz. (about ½ cup) seedless watermelon, diced, ½ inch  
1 tbsp. Siracha lime sauce  
2 ea lime wedges  
½ cup guacamole  
5 ea Tortilla rounds, fried until crispy  
1 tsp. sour cream  
5 leaf cilantro leaves for garnish  
Pinch lime salt  
½ tsp. olive oil

**SIRacha lime SAUCE**

2 cups Siracha Hot Sauce  
1 cup Fresh Lime Juice  
1 tbsp. cumin

**TOSTADA**

Tortillas  
Salt

**DIRECTIONS:**

1. Toss the tuna, watermelon and Siracha together.  
2. Pipe out ½ a tbsp. of guacamole in a circle on round plate, 5 times. Place Tortilla round on each lump of guacamole. Pipe out a generous tbsp. of guacamole on top of the chips for the Tuna mixture to rest on.  
3. Spoon the Tuna mixture evenly amongst the 5 chips.  
4. Sprinkle lime salt around on top of the tostadas.  
5. Garnish each tostada with a small dollop of sour cream. On top of the cream place a cilantro pluche (garnish).  
6. Finish with a drizzle of extra virgin olive oil around the tostadas.  
7. Place two lime wedges in center of plate.

**PUBLICAN TAVERN CHICKEN WINGS**

From: Publican Tavern  
At O'Hare: Terminal 3 near Gate K1

**INGREDIENTS:**

**CHICKEN WINGS**

5 lbs. chicken wings  
2 tbsp salt  
2 cup buttermilk

**WING DREDGE**

1 cup short grain sushi rice  
½ cup corn starch  
½ cup all-purpose flour  
1/8 lb. Arbol chilies

**WING GLAZE**

1½ cup honey  
¾ cup fish sauce  
6 tbsp. burnt Arbol chile powder  
¼ cup dill, chopped

**YOGURT DIPPING SAUCE**

1 cup yogurt  
½ cup buttermilk  
2 tbsp. dill, chopped  
½ tbsp. burnt Arbol chile powder  
1 tsp sea salt  
¼ tsp. honey  
½ tsp. lime zest  
¼ tsp. granulated onion  
½ tsp granulated garlic

**GARNISH**

6 tbsp. mint, torn  
6 tbsp. dill, picked  
6 tbsp. basil, torn  
½ cup red onion, shaved  
6 limes  
Extra virgin olive oil

**DIRECTIONS:**

1. Toss wings with salt to coat. Cover wings with the buttermilk in an appropriate container for at least 24 hours.  
2. On a sheet tray, toast the sushi rice in a 350 degree oven for 25-30 minutes until golden, checking every 4 minutes to mix up and toast evenly. Blend the rice in a blender on high for about 4 minutes until it is completely pulverized into a fine powder. Mix rice powder, cornstarch, and flour together to make the dredge.  
3. Drain buttermilk from wings. Place a wire rack on a sheet tray and spray with cooking spray. Coat wings with dredge and space evenly on the wire rack so wings are not touching each other. Bake the wings in a 350°F for about 30 minutes. They should reach an internal temperature of 165°F and develop a dry exterior. Refrigerate or freeze wings until ready to fry.  
4. For the burnt Arbol chile powder, place chilies on a sheet tray and bake in an oven at 350°F oven until the chilies blacken, about 10 minutes. When cool, remove stems and grind chilies to powder in blender.  
5. To make the wing glaze place honey in a high walled pot on high heat. Let honey come to a boil and cook until honey begins to caramelize, about 8 minutes. Remove from heat and mix in fish sauce and burnt chili powder. Allow to cool before mixing in dill.  
6. For the dipping sauce combine yogurt, buttermilk, salt, honey, granulated garlic, and granulated onion. Mix with blender until smooth. Add lime zest, dill and arbol powder and whisk to incorporate.  
7. To serve, fry the wings at 350°F for 5 minutes, until browned and crispy. In a medium bowl, toss the glaze with the wings until evenly coated. Squeeze the juice of the limes over the wings and re-toss. In a separate bowl, mix together the mint, dill, basil, and shaved onion with only a few drops of lime juice and extra virgin olive oil, being careful not to over-dress. Plate the wings and top with the herb salad. Serve a bowl of chili dill yogurt alongside for dipping.
MOJO SHRIMP WITH PLANTAIN RICE

Serves 6

INGREDIENTS

ROASTED GARLIC
- 2 cups chicken broth or water
- 1 tsp. of fine sea salt
- 1 cup vegetable oil
- 1 large soft, black-ripe plantains, peeled and cut into ⅛ inch cubes
- 2 cups white rice, preferably medium-grain
- 1 medium white onion, chopped into ¼-inch pieces
- 4 garlic cloves, peeled and finely chopped
- 1 bunch of cilantro, leaves only, finely chopped

GARLIC MOJO
- ¾ cup finely chopped garlic cloves, peeled
- ¼ cup olive oil
- 1 medium white onion, chopped into ¼-inch pieces
- 1 tbsp. extra virgin olive oil
- ½ cup roasted garlic
- 1 tbsp. fresh lime juice
- ½ tsp. of fine sea salt

SAUTÉED MOJO SHRIMP
- 2 tbsp. extra virgin olive oil
- 2 pounds of jumbo, raw, peeled, and deveined shrimp
- 4 garlic cloves, peeled and finely chopped
- 1 medium white onion, chopped into ¼-inch pieces
- 1 medium red bell pepper, chopped into ¼-inch pieces
- 1 tbsp. fresh lime juice
- ½ tsp. of fine sea salt

PLANTAIN RICE
- 1 pint garlic mojo
- 2 pounds of jumbo, raw, peeled, and deveined shrimp
- 2 tbsp. extra virgin olive oil
- 1 medium white onion, chopped into ¼-inch pieces
- 1 tbsp. fresh lime juice

DIRECTIONS:

FOR ROASTED GARLIC:
1. Combine the ¼ cup olive oil and garlic in a small sauce pan. Set over the lowest heat on stovetop and stir every now and again until the garlic is very soft, about 20 minutes.
2. Chill the garlic until cold.

FOR GARLIC MOJO:
1. Combine all ingredients, except for the water, in a blender.
2. Once mixture is thoroughly combined, slowly add water into blender.

COOKS NOTE: OPTION TO GARNISH WITH ADDITIONAL LEAVES OF CILANTRO AND LIME WEDGES.

INGREDIENTS:

PLANTAIN RICE
- 1 pint garlic mojo
- 2 pounds of jumbo, raw, peeled, and deveined shrimp
- 2 tbsp. extra virgin olive oil
- 1 medium white onion, chopped into ¼-inch pieces
- 4 garlic cloves, peeled and finely chopped
- 1 bunch of cilantro, leaves only, finely chopped

DIRECTIONS:

FOR PLANTAIN RICE:
1. Turn the oven to 350°.
2. Heat the broth and salt in a medium saucepan until hot and bubbly, approximately 6 to 8 minutes.
3. Fry the plantains: In a large (8-quart) Dutch oven (or comparable soup pot), heat the oil over medium to medium-high.
4. When the oil is quite hot (but not smoking), add the plantains and fry, breaking apart any clumps until the plantains are a rich golden brown, 15 to 20 minutes.
5. Use a slotted spoon to remove the plantain cubes to paper towels to drain.
6. Fry the rice. With the pan of oil still over the heat, raise the heat to high and add the rice. Stir regularly until the rice has turned from translucent to milky white (but not begun to brown), about 6 minutes.
7. Reduce the heat to medium. Add the onion and cook, stirring regularly, until soft but not browned, about 2 minutes.
8. Add the garlic and stir for 1 minute.
9. Add the hot broth, making sure to scrape down any rice grains that are clinging to the sides above the liquid.
10. Cover and place in the oven. After 35 minutes uncover and test a grain of rice.
11. Serve the rice. When the rice is ready, sprinkle the fried plantains and chopped cilantro over the top and gently fold them in—if you’re careful and stir all the way to the bottom, you’ll release a lot of steam, which will stop the rice from overcooking.

FOR SHRIMP:
1. Heat a large skillet over medium heat for approximately 2 minutes.
2. Add in olive oil, then add the shrimp in a flat layer, taking care to not crowd the shrimp into the pan. If necessary sauté the shrimp in two batches.
3. Cook shrimp on each side for about 3 minutes, until shrimp turn pink and are no longer translucent.
4. Return all shrimp back to the pan and add in the mojo. Allow the mojo to reduce and thicken for about 3 minutes. The shrimp should sit in a bath of mojo.

TO SERVE:
1. Portion out plantain rice as a bed; lay the mojo shrimp atop of the rice, allowing the sauce to pour over the rice.

RED CHILE ENCHILADA CHILAQUILES

From: Tortas Frontera by Rick Bayless
At O’Hare: Terminal 1 near Gate B10, Terminal 3 near Gate K4 and Terminal 5 near Gate M12

INGREDIENTS:

8 oz. enchilada sauce
2 oz. roasted zucchini
4 oz. tortilla chips
4 oz. shredded Monterey Jack cheese
3 oz. protein add-in
1 oz. sour cream
1 oz. fresh spinach
1 tsp. onions and cilantro
1 tsp. Cotija cheese

DIRECTIONS:

1. Heat 10 inch sauté pan – add red enchilada sauce. Once warm – add tortilla chips and gently stir – taking care not to break up chips. Continue mixing to allow the sauce to absorb into chips.
2. Add roasted zucchini and protein add-in and heat thru to 165 degrees.
3. Add shredded Monterey Jack cheese – top with lid to ensure cheese melts consistently.
4. Remove from heat, gently toss in fresh spinach to slightly wilt, and place chilaquiles in bowl.
5. Drizzle sour cream over chilaquiles, top with onion and cilantro mix and grated cheese.

MOJO SHRIMP WITH PLANTAIN RICE

From: Tortas Frontera by Rick Bayless
At O’Hare: Terminal 1 near Gate B10, Terminal 3 near Gate K4 and Terminal 5 near Gate M12

Serves 6

INGREDIENTS

GARLIC MOJO
- ¾ cup finely chopped garlic cloves, peeled
- ¼ cup olive oil
- 1 medium white onion, chopped into ¼-inch pieces
- 1 tbsp. extra virgin olive oil
- ½ cup roasted garlic
- 1 tbsp. fresh lime juice
- ½ tsp. of fine sea salt

SAUTÉED MOJO SHRIMP
- 2 tbsp. extra virgin olive oil
- 2 pounds of jumbo, raw, peeled, and deveined shrimp
- 4 garlic cloves, peeled and finely chopped
- 1 medium white onion, chopped into ¼-inch pieces
- 1 medium red bell pepper, chopped into ¼-inch pieces
- 1 tbsp. fresh lime juice
- ½ tsp. of fine sea salt

PLANTAIN RICE
- 1 pint garlic mojo
- 2 pounds of jumbo, raw, peeled, and deveined shrimp
- 2 tbsp. extra virgin olive oil
- 1 medium white onion, chopped into ¼-inch pieces
- 4 garlic cloves, peeled and finely chopped
- 1 bunch of cilantro, leaves only, finely chopped

DIRECTIONS:

FOR ROASTED GARLIC:
1. Combine the ¼ cup olive oil and garlic in a small sauce pan. Set over the lowest heat on stovetop and stir every now and again until the garlic is very soft, about 20 minutes.
2. Chill the garlic until cold.

FOR GARLIC MOJO:
1. Combine all ingredients, except for the water, in a blender.
2. Once mixture is thoroughly combined, slowly add water into blender.

COOKS NOTE: OPTION TO GARNISH WITH ADDITIONAL LEAVES OF CILANTRO AND LIME WEDGES.

INGREDIENTS:

PLANTAIN RICE
- 1 pint garlic mojo
- 2 pounds of jumbo, raw, peeled, and deveined shrimp
- 2 tbsp. extra virgin olive oil
- 1 medium white onion, chopped into ¼-inch pieces
- 4 garlic cloves, peeled and finely chopped
- 1 bunch of cilantro, leaves only, finely chopped

DIRECTIONS:

FOR PLANTAIN RICE:
1. Turn the oven to 350°.
2. Heat the broth and salt in a medium saucepan until hot and bubbly, approximately 6 to 8 minutes.
3. Fry the plantains: In a large (8-quart) Dutch oven (or comparable soup pot), heat the oil over medium to medium-high.
4. When the oil is quite hot (but not smoking), add the plantains and fry, breaking apart any clumps until the plantains are a rich golden brown, 15 to 20 minutes.
5. Use a slotted spoon to remove the plantain cubes to paper towels to drain.
6. Fry the rice. With the pan of oil still over the heat, raise the heat to high and add the rice. Stir regularly until the rice has turned from translucent to milky white (but not begun to brown), about 6 minutes.
7. Reduce the heat to medium. Add the onion and cook, stirring regularly, until soft but not browned, about 2 minutes.
8. Add the garlic and stir for 1 minute.
9. Add the hot broth, making sure to scrape down any rice grains that are clinging to the sides above the liquid.
10. Cover and place in the oven. After 35 minutes uncover and test a grain of rice.
11. Serve the rice. When the rice is ready, sprinkle the fried plantains and chopped cilantro over the top and gently fold them in—if you’re careful and stir all the way to the bottom, you’ll release a lot of steam, which will stop the rice from overcooking.

FOR SHRIMP:
1. Heat a large skillet over medium heat for approximately 2 minutes.
2. Add in olive oil, then add the shrimp in a flat layer, taking care to not crowd the shrimp into the pan. If necessary sauté the shrimp in two batches.
3. Cook shrimp on each side for about 3 minutes, until shrimp turn pink and are no longer translucent.
4. Return all shrimp back to the pan and add in the mojo. Allow the mojo to reduce and thicken for about 3 minutes. The shrimp should sit in a bath of mojo.

TO SERVE:
1. Portion out plantain rice as a bed; lay the mojo shrimp atop of the rice, allowing the sauce to pour over the rice.
FRUTTI DE MARE

Inspired by: Macaroni Grill
At O’Hare: Terminal 3 near Gate K2

INGREDIENTS:
- 4 fl oz. extra virgin olive oil
- 1.5 oz. garlic sliced thin
- 1.5 tsp. crushed red pepper
- 8 oz. of 18-21 count sized raw shrimp
- 8 oz. cleaned squid tubes and tentacles
- 2 ea. 1½ lb. lobsters shelled
- 6 fl oz. dry white wine
- 16 oz. tomato sauce (your favorite)
- 18 oz. spaghetti
- 1.5 oz. parmesan cheese, freshly grated
- 0.25 oz. fresh basil chiffonade (cut into long strips)
- 4 oz. unsalted butter

DIRECTIONS:
1. Heat sauté pan over medium heat.
2. Add the oil with garlic and crushed red pepper and toast until the garlic begins to brown.
3. Add the shrimp and cook until the shrimp is just turning pink.
4. Add the calamari and lobster and sauté briefly.
5. Deglaze with white wine and reduce by ¾ add the tomato sauce and bring to a simmer.
6. Add the cheese, basil and butter.
7. While the sauce is cooking bring a large pot of salted water to a boil. The water should taste like the ocean. Cook the pasta until it is just under al dente in doneness.
8. Drain the pasta and reserve some of the water from the pasta cooking.
9. Toss the pasta with the sauce and seafood and simmer for 2 min to finish the cooking of the pasta. If needed use some of the cooking water to thin the sauce.

BIG MOUTH BURGER BITES

From: Chili’s Too
At O’Hare: near Terminal 1 near Gate B14, Terminal 2 near Gate F9 and Terminal 3 near Gates G10, H2

INGREDIENTS:
- 4 Hawaiian style sweet rolls
- ½ lb. ground beef (divided into 4 2 oz. burger bite patties)
- ¼ cup sautéed onions
- 4 slices of crispy bacon
- 1 slice of American cheese
- Ranch Dressing (recipe follows)

DIRECTIONS:
1. Start by forming 8 ounces (1/2 lb.) of ground beef into 4 equal ½ inch thick patty portions.
2. Season both sides of the burger bite patties with your favorite grilling seasoning or just salt & pepper.
3. Place in a hot, non-stick skillet and let cook 2-3 minutes per side, depending on desired doneness. Or, if weather permits, feel free to fire up your grill! The same cooking time applies.
4. As your bites cook, slice and toast the sweet rolls for your buns and chop the bacon into bits. We like to toast ours by buttering the insides and placing in a hot skillet.
5. Once everything is cooked, spread ranch on the bottom bun. You can add as much or as little as you’d like! Next, add the sautéed onions to each bottom bun followed by the bacon bits, and top with the burger bite patty.
6. Divide the American cheese into quarters and place on the patty then top off your burger bite with more ranch and enjoy!

RANCH DRESSING

INGREDIENTS:
- 1 Buttermilk Ranch Dressing Packet Mix
- 1 cup of Buttermilk
- 1 cup of Mayonnaise

DIRECTIONS:
1. Whisk together all ingredients in a bowl until well blended.
2. Cover and refrigerate for 30 minutes.
3. Once the Ranch has chilled, you can keep it in the bowl, or place in a squeeze bottle for easy application!

NICHOLAS FOLEY
SOUS CHEF, BRINKER INTERNATIONAL

A Dallas native, Nicholas grew up near downtown and attended the renowned Woodrow Wilson High School. With the encouragement of his parents, Nicholas followed his passion for food to the Le Cordon Bleu. Following Culinary School, he had many incredible opportunities including working in a number of upscale hotels around the city, and being mentored by some of Dallas’ best chefs. As a child, Nicholas grew up being a lover of all things Chili’s. Founded in Dallas in 1975, the brand has been a mainstay for him his entire life. In his current role as Sous Chef with Brinker International (Chili’s parent company), Nicholas is primarily focused on supporting the development of beverage innovation.
MAKE YOUR GUACAMOLE AT HOME
From: Burrito Beach
At O'Hare: Terminal 3 near Gate K3

INGREDIENTS:
- 2 ripe avocados
- Half fresh squeezed lime
- 1 tsp. salt
- 1 tbsp. chopped fresh cilantro
- 2 tbsp. diced fresh tomato
- 1 tbsp. diced yellow onion
- ½ tsp. your favorite hot sauce, or to taste

DIRECTIONS:
1. Mash the avocados. Don't over mash, leave a little chunky.
2. Add remaining ingredients, mix thoroughly but lightly. Again, do not over blend.
3. Adjust salt, lime juice, and hot sauce to taste.
4. Enjoy!

“LUNCH ON THE GO”
From: Nuts on Clark
At O'Hare: Terminal 1 near Gate C19, Terminal 2 near Gate E4, Terminal 3 near Gate H8 and Terminal 5 Baggage Claim
At Midway: Midway Boulevard

A SPLENDID CUSTOM MIXTURE OF “NUTS ON CLARK” SPECIALTIES

INGREDIENTS:
- 1 box Nuts on Clark Cheddar Cheese Mix
- 1 box Nuts on Clark Cheesecorn popcorn
- 1 Nuts on Clark Pure Spring Water

DIRECTIONS:
1. Mix together to combine these delicious popcorn flavors.

NOTE:
The “NUTS ON CLARK” Cheddar Cheese Mix contains crunchy, protein-rich almonds & peanuts with boomerangs, & morsels flavored to excite your desire for a satisfying treat, ready to eat.

“NUTS ON CLARK” Pure Spring Water is the splendid thirst quencher for the "Lunch on the Go". Nourishing ingredients that celebrate the pleasure of mealtime.

“NUTS ON CLARK” anti-oxidant Chocolate covered Cherries & Blueberries is the perfect dessert.

“NUTS ON CLARK” fresh hand-crafted corn products are perfect travelers. All are fabulous "Pop Stars" when served in fancy dishes for entertaining guests at home or presented as gifts.

Many more creative combinations are available at "NUTS ON CLARK"!
CHICAGO STYLE HOT DOG
From: Gold Coast Dogs
At O'Hare: Terminal 3 near Gate L4
At Midway: Midway Boulevard

TAKE A FAMOUS VIENNA® BEEF FRANK ON A POPPYSEED BUN AND ADD:

1. Mild Yellow Mustard
2. Viennas Chicago Style Relish
3. Fresh Chopped Onion
4. Two Tomato Wedges
5. A Kosher Dill Pickle Spear
6. Two Vienna Sport Peppers
7. A Dash of Celery Salt

THINK JERKY® SWEET CHIPOTLE BEEF JERKY TOSTADAS
From: CIBO Express Gourmet Market
At O'Hare: Terminal 2 Main Hall, Terminal 3 near Gate H1

INGREDIENTS:
4 bags of Sweet Chipotle Think Jerky®
4 tbsp. vegetable oil
1 large white onion, small diced
3 fresh Fresno chilies, seeded and small diced
4 cloves garlic, peeled and finely chopped
1 tbsp. Ancho chili powder
2 tbsp. tomato paste
1 cup chicken stock
Salt
Burrito wrap
Sour cream
Cilantro

DIRECTIONS:
1. Chop the jerky into smaller chunks and then put in a food processor and process until small and pebble sized.
2. Heat a large sauté pan and add oil then jerky, onion, garlic, chilies and chili powder. Sauté until onions start to soften.
3. Add tomato paste and cook out.
4. Add chicken stock and lower heat and cook until jerky is soft and most of the liquid cooks out, about 5 minutes. Taste and adjust seasoning.
5. To assemble, warm the burrito wrap, add machaca, cilantro and sour cream and roll into a burrito.

BUFFALO CHICKEN BITES
From: Good to Go Foods
At Midway: Coming Soon!

Prep Time: 10 minutes. Assembly time 3 minutes.

INGREDIENTS:
4 oz. diced grilled chicken
1 oz. favorite wing sauce
½ oz. diced celery
1 oz. Bleu cheese/sauce
1 oz. iceberg lettuce
1 each whole wheat tortilla

DIRECTIONS:
1. In a bowl, mix diced grilled chicken, wing sauce, and diced celery. Reserve mixture.
2. Lay out tortilla flat; spread bleu cheese sauce mix on one half of the tortilla.
3. Add chicken mixture, and lettuce on top of sauce on tortilla. Roll wrap with mixture into tight spiral. Secure with a toothpick. Slice off ends and discard.
4. Cut remainder of wrap into six portions.

CHEF MATT TROOST
Chef Matt Troost is a Farm-to-Table expert, two-time Baconfest Champion and believer in locally sourced, clean and sustainable ingredients.
**VANILLA SYRUP FOR BREWED COFFEE**

From: Café Espresso
At Midway: Gate C1

**INGREDIENTS:**
- 2 qt. (8 cups) boiling water
- 4 qt. (16 cups) sugar
- 10 vanilla beans
- 1 tbsp. pure vanilla extract

**DIRECTIONS:**
1. Whisk sugar into boiling water. Add the scrapings from vanilla beans and the pure vanilla extract. Heat, stir until syrup consistency.
2. Add to fresh brewed coffee – to taste.

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**AMAZING - SIMPLE GUACAMOLE RECIPE**

From: DeColores
At Midway: Midway Boulevard

**INGREDIENTS:**
- 1 whole avocado seeded and mashed (not too mashed!)
- 2 oz. (¼ cup) diced tomato
- 2 oz. (¼ cup) diced cucumber
- 2 tbsp. finely chopped cilantro
- 1 tsp. chopped red onion
- ½ tsp. chopped Serrano pepper
- 1 tbsp. freshly squeezed lime juice
- ¼ tsp. Kosher salt

**DIRECTIONS:**
1. Toss all ingredients into mixing bowl with mashed avocado and toss lightly as to not make avocado too creamy and maintain a chunky guacamole! Serve with some house-made chips or add some of your favorite green tomatillo salsa and add the guacamole to your tacos. Enjoy!

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**TIM COONAN**
My long love affair with coffee began while working for Stephen Quigley of Partridge and Quigley. It was there in the early '80s that I made origin trips and learned about roasting. At 22, I left coffee to pursue a career as a chef, working in New York, France and Italy. Formerly, I was one of Chicago's most accomplished culinary professionals. Beginning as Sous Chef at Gordon in 1990, I later became Chef-de-Cuisine at Spiaggia, widely considered one America's most accomplished Italian restaurants. In 2000, I began a long relationship with P.F. Chang's as a Partner and Regional Chef where I became a student of Asian culinary traditions. When my daughter Kate was born I stepped away from operations. During that time I taught at Washburne Culinary Institute.

I apprenticed in Avignon, France at the Michelin two-star restaurants Chez Messonier l’Ermitage and Le St. Didier as well as the notable Le Petit Bedon. I also worked at the Rainbow Room in New York City. I have an AOS degree from Johnson & Wales University, graduating at the top of my class. Trained extensively in classical French, Italian and Asian cuisines, at heart I’m a Midwesterner.

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**Sergio Reyes**
El sol del pueblo was established in 1994 by my mother in law Ramona Martinez and is still a functioning entity. This is where I began my restaurateur experience in 2000. The eight-table restaurant that was pushing 300 + covers daily inspired me to learn the business starting as a dishwasher and moving my way up to head chef. With no prior culinary experience and a desire to own and operate my own restaurant my wife, Priscilla and I ventured into establishing DeCOLORES restaurant on October 30th, 2009 coincidently on the day of the dead, a popular holiday in Mexico that honors the dead. Our restaurant theme and brand circled around "el dia de los muertos". After our grand opening, we gained ground and were quickly mentioned in Time Out Chicago and Chicago Magazine as a “Best New Restaurant”. This also turned out to be a friendly competition; we were up against Rick Bayless and his new concept at the time XOCO. We were runners up to him and feel privileged to be mentioned in the same category but it also didn’t help that he was the host for the night. Lol!

Soon after, we entered our first "mole" competition. Mole is a complex sauce served in Mexico and could be considered the second most important culinary dish besides salsa. We went up against 10 top-rated Mexican restaurants that claimed that they had the best Mole sauce in Chicago. We ended up taking 1st place and have done so every time we entered the competition 2010, 2012 and 2015. Maybe this is what attracted the Michelin mystery diners to come in and taste our flavors. Since Michelin’s inception in Chicago in 2010 we have consistently been awarded the Michelin Bib Gourmand award, 1 of only 50 restaurants in Chicago.

Giving back to the community has never been more rewarding. My wife was born and raised in Pilsen and I represent Back of the Yards. We have been very fortunate to hold fundraisers and give donations to key not-for-profits in the community like Project Resurrection, El Valor, El Hogar del Niño, Latinos Progresando, St. Jude and many other groups from Pilsen and surrounding neighborhoods. We are excited to see how far we have come and also excited to see DeCOLORES blossom.

Sinceramente, Sergio Reyes
ROASTED CHICKEN SALAD

From: Home Run Inn
At Midway: Midway Boulevard and near Gate B14

INGREDIENTS:
- 2 lb. Roasted chicken, skin and bones removed, cut into 1/2” dice
  (Supermarket rotisserie chicken is great for this. If you prefer all white meat, just use the breast)
- 3 each whole scallions, minced fine
- 1 cup mayonnaise
- 2 tbsp. Dijon mustard
- 1 tbsp. honey
- ¼ tsp. kosher salt
- 2 tsp. Worcestershire sauce
- ¼ tsp. hot sauce
- 1 tbsp. honey
- 2 tbsp. Dijon mustard
- 1 cup mayonnaise
- 3 each whole scallions, minced fine

DIRECTIONS:
1. Combine minced scallions, mayonnaise, Dijon mustard, honey, hot sauce, Worcestersauce and kosher salt in a large mixing bowl. Mix to combine.
2. Fold in diced chicken.
3. Fold in sliced almonds and grapes.
4. Place in the refrigerator a minimum of 4-8 hours before serving.

TIRAMISU (PICK ME UP)

From: Café L’Appetito
At Midway: Midway Boulevard

INGREDIENTS:
- 12 large eggs
- 1 lb. mascarpone cheese
- 1 bag of ladyfingers
- 12 oz. espresso or strong coffee
- Cocoa powder for dusting on top

DIRECTIONS:
Prep time 30 minutes.
1. Prepare 2 medium size mixing bowls and an electric hand mixer.
2. Crack 12 raw eggs directly in half separating the whites and yolks into different mixing bowls.
3. Using the electric hand mixer, begin to whip the egg whites – starting on a slow speed and then gradually increasing to a medium or high speed (depending on your mixer power). Whip the egg whites until they become cloudy and fluffy (will take roughly 5 minutes to achieve). You should be able to turn the bowl sideways without any lava effect (not wavy and holds its cloudy shape).
4. Place the egg whites aside for now. Add 1 lb. of mascarpone cheese to the 2nd mixing bowl containing all the yoke. Add B-10 tablespoons of sugar to the mascarpone cheese. Begin to mix the mascarpone and yoke together slowly with your electric hand mixer (low speed or else you will be wearing it) until it becomes silky smooth and well blended. Add the egg whites to the bowl with the mascarpone cheese.
5. With a rubber spatula, mix the egg whites and mascarpone cheese together BY HAND ONLY – DO NOT USE A ELECTRIC HAND MIXER! Until blended evenly. Take your time. No lumps. Place the bowl aside for now.
6. Place your refrigerated 12 oz. coffee into a shallow bowl large enough to place a lady finger in.
7. Add 1 shot – liquor of your choice (popular choices – amaretto, brandy, rum) into the espresso/coffee and mix.
8. Prepare your serving pan.
9. Take a lady finger and quickly dip into the coffee, making sure not to submerge for more than 2 seconds. Just a quick in and out. Dipping the lady finger too long will result in a soggy lady finger. One by one line the bottom of a ¾ pan with your coffee-dipped lady fingers.
10. Spoon out your egg mix over the bed of lady fingers, just enough to cover them.
11. Add another layer of dipped lady fingers on top of the egg mix and repeat step 10.
12. Grab your cocoa powder and add a thick layer of chocolate to the top. You should not be able to see the egg mix.
13. Place in the refrigerator a minimum of 4-8 hours before serving.

ALAN WISE

Alan Wise has been the Corporate Chef and Director of Culinary Operations at Home Run Inn since early 2012. In that role, he has been responsible for overhauling HR’s kitchen operations with a direction of producing fresh, in-house made and small batched innovative product while also respecting the quality and 70 year history of Home Run Inn’s iconic pizza throughout their 11 restaurants and nationally distributed retail pizza operations.

Alan joined Home Run Inn originally as a consultant while at the time also working as the operating partner and Chef of Blue Star Bistro and Wine Bar in the Wicker Park neighborhood. Blue Star won several awards during the time it was open, and was a favorite of the Chicago “foodie” scene.

A graduate of Cornell University with degrees in Hotel Administration and Economics, Alan has always had a passion for mixing culinary artisanship with sophisticated financial sense. In 2003, Alan began to mix his culinary passions with his financial education by working as the operating partner and Chef of Blue Star Bistro and Wine Bar in the Wicker Park neighborhood. Blue Star won several awards during the time it was open, and was a favorite of the Chicago “foodie” scene.

In his free time, Alan likes to wonder what the heck “free time” is.
**SU UDON**

**From: Tabo Sushi**

**At: Midway: Midway Boulevard, near Gate B14**

**Serves 4**

**INGREDIENTS:**
- 6 cups Udon Broth (see following recipe)
- 4 shitake mushrooms, stems removed and halved
- 2 tbsp. dried wakame
- 3 cups Dashi (see following recipe)

**DIRECTIONS:**
1. Place kombu and water in a large stockpot and let it soak at room temperature for at least 20 minutes. You can soak longer, too, even overnight, which will allow the kombu to release more flavor. Bring to a boil over high heat. Remove the kombu and decrease the heat so the liquid is simmering. Add the katsuobushi and gently mix into the liquid; don't stir vigorously. Simmer for 10 minutes longer, then strain through a fine-mesh sieve.

**DASHI**

**Makes 2 quarts.**

**INGREDIENTS:**
- 2 large pieces kombu, approximately 10 by 4 inches each – gently wiped with a damp towel.
- 2 quarts plus 1 cup water
- 3 cups packed katsuobushi (dried bonito flakes)

**DIRECTIONS:**
1. Place kombu and water in a large stockpot and let it soak at room temperature for at least 20 minutes. You can soak longer, too, even overnight, which will allow the kombu to release more flavor. Bring to a boil over high heat. Remove the kombu and decrease the heat so the liquid is simmering. Add the katsuobushi and gently mix into the liquid; don't stir vigorously. Simmer for 10 minutes longer, then strain through a fine-mesh sieve.

**SU means “plain” in Japanese, which is how this dish got its name. But plain doesn’t mean boring—this is a simple and light dish that I love when I want to enjoy the chewy texture of udon noodles without eating anything too heavy. Wakame is a nutritious seaweed that’s found in many Japanese dishes. You can include spinach in this recipe, too, if you’d like. Just quickly blanch the spinach in boiling water, cool in an ice bath, and drain before adding to the individual bowls.**

**UDON BROTH**

Makes 3 ½ cups

**INGREDIENTS:**
- 3 cups Dashi (see following recipe)
- ½ cup plus 2 tablespoons Japanese soy sauce
- ¼ cup mirin

**DIRECTIONS:**
1. Combine all the ingredients in a saucepan and bring to a boil. Decrease the heat and keep warm until ready to serve.

**TAKASHI YAGIHASHI**

**TAKE HOME TAKASHI, TABO SUSHI, TABO NOODLES, SLURPING TURTLE**

Over his thirty-five-year career, Takashi Yagihashi has been lauded from consumers and critics alike for his exquisite ways of melding contemporary French, Asian and American cuisine. Enhancing and updating the classic French with American and Japanese twists, the self-taught Yagihashi’s delicate balance and respect for natural flavors has become a hallmark of his cooking style.

A native of Mito, Japan, Yagihashi was exposed to many culinary adventures as a young boy, growing up in a family who dined out often. Curious about what was going on in the kitchen, Yagihashi began working in a local restaurant as a teenager, which he continued to do while pursuing his Interior Design degree from the Tokyo Design School. After graduating (1981) and while looking into options as a designer, the restaurant owner recognized the naturally gifted cook’s talents and asked Yagihashi to assist with a restaurant he was opening in the States. Intrigued by American culture and cuisine, Yagihashi accepted the opportunity and found a home in Chicago. During this time he fully realized his love of cooking and decided to pursue a culinary career. Over the next three years he worked in kitchens, eventually accepting a line cook position at the high-end French restaurant Les Plumes. At Les Plumes, he began to hit his stride, mastering the classic techniques and beginning to develop his own style. He next opted to explore nouvelle cuisine at the very popular fusion-style Yoshir’s Cafe. While there, he met Gabino Sotelo, Executive Chef and Managing Partner at the four-star Ambria. Sotelo recognized the young cook’s multi-ethnic culinary skills and in 1993 brought him on as Chef de Cuisine, breathing innovative life into Ambria. Shortly thereafter, Yagihashi was named Partner in this highly acclaimed stunner. After three years, he was presented with an Executive Chef opportunity, and he left Chicago to open Tribun in suburban Detroit.

An instant classic, Tribun exceeded expectations and was on every “best of” list, including Gourmet’s list of America’s Top 50 Restaurants, Wine Spectator’s “Best of Award of Excellence” (2004), four stars from the Mobil Travel Guide (2000 – 2004), four diamonds from AAA (1998 – 2004), The New York Times naming Tribun “one of America’s top restaurants” in 2002, describing it as perhaps “the finest restaurant between New York and Chicago.” Yagihashi was named one of America’s ten “Best New Chefs” by Food & Wine (2000) and the esteemed James Beard Foundation selected him as “Best Chef: Midwest” in 2003.

After achieving all he could at Tribun, Yagihashi relocated to Las Vegas, accepting the Executive Chef position at the high-profile Okada at the Wynn hotel in 2005. This energetic restaurant showcased a menu of contemporary Japanese cuisine influenced by French and American elements; at Tribun, Yagihashi had offered modern French with an eclectic Asian twist. The subtle differences show the intelligence and creativity of Chef Yagihashi’s menus. Under Yagihashi’s lead, Okada received rave reviews, including being named “Best New Japanese Restaurant” by Bon Appétit (2005). His style is both defined and refined. Using contrasting tastes and textures, pairing simple with complex techniques, and utilizing all elements of the particular ingredient he is showcasing are hallmarks of his touch. A classic example of a showcase Yagihashi dish is the Lobster Trio – Tea-Smoked Maine lobster with Marinated Beets, Lobster Crouquettes with Wasabi-Caper Remoulade, and Lobster Gelée with Lobster Claw and Lily Bulb Mousseline.

Chef Takashi opened Tabo Noodles and Sushi at Macy’s on State Street in 2007, and in November 2015, Tabo Noodles at Macy’s, Herald Square, New York.

He also unveiled his namesake Chicago restaurant, Takashi, in December 2007 to immediate critical and consumer success. Both Esquire and Chicago magazines named Takashi a “Best New Restaurant.” Enhancing and updating the classic French with American and Japanese techniques, the self-taught chef’s delicate balance and respect for natural flavors has become a hallmark of his cooking style. The restaurant earned a Michelin Star in 2011, 2012, 2013, 2014 and 2015. In 2015, he transitioned Takashi Restaurant to Take Home Takashi, where he recreates its eclectic cuisine and intimate ambiance for his guests in their own homes.

In late 2011, Yagihashi introduced Japanese comfort food to Chicago with the opening of Slurping Turtle in Chicago’s River North neighborhood. With a focus on ramen as well as items from the binchō grill, sashimi, and elevated takes on Japanese street food, Slurping Turtle became an instantaneous success and earned a Michelin Bib Gourmand Award in 2013, 2014 and 2015. In 2014, Slurping Turtle expanded to Ann Arbor, Michigan. Venturing on a new concept, Takashi launched Tabo Sushi Takashi, a sushi station inside Plum Market when the Detroit based, specialty grocery store opened in Chicago in 2013. He expanded Tabo Sushi to 2 locations at Midway Airport in Chicago in April 2017.

Yagihashi’s accolades include: 2000 Best New Chef by Food and Wine and “Best Chef Midwest” Winner by the esteemed James Beard Foundation in 2003. He has also competed on Top Chef Masters (where he was awarded “fan favorite”), Iron Chef, appeared on the Martha Stewart Show and Top Chef as a judge. Takashi also competed and became a finalist against former Top Chef and Top Chef Masters personalities in a new Bravo Series Top Chef Duels.

Here is my standard dashi recipe. The key is to load with savoriness, a taste we call “umami” in Japan. This recipe is for 2 quarts of dashi, but you can easily double the quantities and freeze leftovers for up to 2 months.
CHICKEN FLORENTINE PASTA

From: Chef Eric Baines – Areas USA
(Operator of: T5 food locations including: Hub 51, Wow Bao, R.J. Grunts Burger and Fries, and more)
At O’Hare: Terminal 5

Eric Baines
Chef Eric Baines cooks with his soul. Growing up in an African-American family, the San Francisco Bay Area native oversees the creation of boldly flavored, deeply satisfying dishes at eight restaurants in O’Hare Terminal 5. He also shares his exuberant, approachable cooking style and infectious laugh with all of his staff and anyone who is within earshot of one of his kitchens. With numerous awards from his company Areas USA for Excellence in Training, Chef Eric focuses on the development of his young line cooks and the chefs at the helm of his restaurants. Working with celebrity chefs and industry veterans alike, Chef Eric has been a major contributor to the redevelopment of O’Hare Terminal 5. When he’s not working, Chef Eric is cooking at home, bowling, brewing beer and spending time with his wife, Adrienne, and their daughter Avree.

INGREDIENTS:
1 lb. Fettuccine pasta (can also be made with gluten-free pasta)
Salt
4 whole boneless, skinless chicken breasts
Ground pepper
3 tbsp. butter
2 tbsp. olive oil
4 cloves garlic, minced
½ cup heavy cream
8 oz. baby spinach
2 cups grape tomatoes
4 oz. Parmesan, shaved with a vegetable peeler, with additional for serving

DIRECTIONS:
1. Cook the pasta according to package directions in lightly salted water. Drain and set aside.
2. Sprinkle the chicken with salt and pepper. Heat the butter and olive oil over high heat in a large skillet. Add the chicken breasts in a single layer and do not move for 4 minutes in order to allow the chicken to brown on the first side. Flip the chicken and brown on the other side for an additional 4 minutes. Cook to an internal temperature of 165 degrees on an instant read thermometer, and then remove the chicken from the skillet. Allow chicken to rest for 2 minutes. Slice and reserve.
3. Turn the heat to medium. Add the garlic and quickly stir to avoid burning. After about 30 seconds, pour in the heavy cream, stirring to deglaze the skillet. Add tomatoes. Allow the liquid to bubble up, and then continue cooking until it’s reduced by at least half (most of the liquid’s surface should be bubbling at this point).
4. Turn off the heat. Add the spinach and chicken, cooked pasta and Parmesan shavings to the skillet. Toss to combine; the spinach will wilt as you toss the mixture.
5. Add additional Parmesan shavings and serve immediately! Enjoy!
FETTUCCINE CARBONARA

Ingridents:
12 oz Pancetta
4 egg yolks
12 oz Fettucine nests (roughly 9 nests)
6 oz Pecorino Romano
Black pepper

Directions:
1. Drop pasta into boiling water.
2. Start pancetta in cool pan over medium heat. Careful not to cook too quickly so that as much fat renders out of the pancetta as possible.
3. Mix egg yolks and cheese in medium bowl.
4. Once pancetta is rendered and crispy (6-8 minutes over medium heat) add pancetta and rendered fat to bowl of egg yolks and cheese (careful not to scramble the eggs).
5. Once pasta is done, add to the mixture and toss to coat noodles evenly.

Distribute into 4 equal portions and garnish with a sprinkle of cheese and a pinch of black pepper.

BRUNO ABATE
Born in Naples and raised in Milan, Executive Chef Bruno Abate is the personality behind Tocco. His passion for food started at a young age while watching his mother cook, and continued to grow as he pursued a career in the food business. The philosophy behind Tocco is simple - make authentic Italian cuisine with the finest ingredients and give diners a true Italian experience. Another way Bruno is sharing his passion for food is through the implementation of his culinary training program, Recipe for Change. The first of its kind in the United States, Recipe for Change gives inmates at the Cook County Jail an opportunity for a culinary education, job skills training, and mentoring to prepare them for the workforce upon release. To learn more, please visit RecipeForChangeProject.com.

TEQUILA MOCKINGBIRD

Ingredients:
1 1/2 oz. tequila
2 drops hot sauce
1 dill pickle

Directions:
1. Pour the tequila into a shot glass, add the hot sauce, and slam that bad boy back before chasing with a big chomp of pickle. No tears allowed—when you can’t stand the heat, get out of the South.


TO KILL A MOCKINGBIRD (1960)
BY HARPER LEE

All one-hit wonders should hit so hard! Harper Lee’s only novel is the oft-taught tale told by little Scout Finch, watching her Alabama town rally behind a lying drunk’s lying daughter, who’s up and accused an innocent African-American man of taking advantage of her. Lucky for Scout—who watches from a courtroom balcony as her lawyer father defends the man—she’s got levelheaded pals by her side, including Dill, who is famously modeled after Truman Capote. After a conclusion that leaves you both hopeful and haunted, toast to a sometimes sour justice system with a tequila shot that’s guilty of packing a dill pickle punch.

Airport Restaurant Week 2018 presents an exciting lineup with a variety of cuisines, house favorites and specials, chef demonstrations & more!

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#ARW2018

**AT O’HARE**
- Terminal 2, near Gate E1
- Terminal 3, near Gate H3
- Terminal 5, near Gate M7

**AT MIDWAY**
- Midway Boulevard

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