

A COOK'S GUIDE TO CHICAGO

2nd Edition

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Did You Know?



- * In parts of the Middle East, people believe that coffee can sap your masculinity unless **cardamom** is added. (p. 12)
- * The idea of **curry** is British, not Indian. The root word means a sauce to serve with rice. All-purpose curry powder is a fine English invention made to bring Indian flavors to non-Indian cooks. (p. 184)
- * You can make **pesto** with many leafy herbs besides basil. You can also dry herbs in your microwave. (p. 17)
- * **Hagen's Fish Market** on Montrose Avenue will smoke your own catch for you. (p. 32)
- * **Black salt** is actually pink in color. (p. 13)
- * **Wonton skins** can be used to make ravioli; baked in mini muffin tins, then filled for hors d'oeuvres; or cut into strips and deep-fried for garnishing soup or salad. (p. 213)
- * A **sushi mat** makes a great device for rolling up all kinds of things, such as spinach. (p. 246)
- * **Mediterranean Plus** in Lombard has an aisle devoted to hookahs and exotic flavored tobacco to fill them. (p. 165)
- * **Salted black beans**, also called fermented or preserved black beans, are the original form of soy flavoring. (p. 207)
- * Sometimes noodles are labeled "**alimentary paste.**" It is a holdover from an old U.S. law forbidding any product without egg to be called a noodle. Go figure. (p. 233)
- * **Banana sauce** is bright red and has the consistency of ketchup. It even tastes like ketchup without the vinegar, but it's made from bananas! (p. 254)
- * **The House of Glunz**, the city's oldest wine seller, has been operating from the same address since 1888. (p. 269)
- * **Seyjid**, which looks like a pale date, is said to be good for cleansing the digestive tract, and is a traditional food for Persian New Year's feasts. (p. 167)