

NEW DISHES WITH FRESH VEGGIES

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OUT & ABOUT ON THE GO



GREEN CITY MARKET
IN LINCOLN PARK

Garden-fresh lessons

Cook on the 95th floor! The Signature Room's hands-on Garden to Gourmet class combines DIY with delish eats.

IF YOU'VE EVER LINGERED over the crunchy snap peas and juicy heirloom tomatoes at Chicago's Green City Market and wondered how to turn them into a dinnertime wonder, the Signature Room stands ready to help. On select summer Saturdays, a chef from the restaurant takes two dozen visitors to the sustainability-focused farmers market in Lincoln Park. They return with the fruits of their trip to cook (and eat!) in the dining room on the 95th floor of the Hancock Building.

The experience, called Garden to Gourmet, gives foodies a chance to see what Executive Chef Rosalia Barron will do with the week's ingredients.

"We are big gardeners, so this class shows us some good ways to make new dishes with the vegetables we grow," says class member Scott Honeyman of west-suburban Geneva.

Apron-wearing classmates help prep ingredients for the farm-fresh lunch, which during our visit included pumpernickel bruschetta topped with just-picked tomatoes, a snow pea and

ricotta cheese salad drizzled with a blue cheese and garlic vinaigrette, and tender brisket and roasted julienned carrots with cheesy grits. The final course: a simple strawberry-almond cake.

Participants dine at tables set with crisp linens, crystal and recipe cards for the taking.

The next Garden to Gourmet classes are June 22 and July 20; they cost \$75 per person. To sign up, call 312/280-0472 or visit signatureroom.com. *Kit Bernardi*



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