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# The New Chicago Diner Cookbook: Meat-Free Recipes From America's Veggie Diner



## Synopsis

Thirty years after opening, the Chicago Diner is still the Windy City's premier vegetarian eatery, now with two locations and a national fan base. In honor of this momentous anniversary, the Chicago Diner is releasing this new cookbook, reflecting the wealth of new recipes, vegetarian and vegan dining sensibilities, and anecdotes from the kitchen of this award-winning foodie favorite. In an attempt to eat healthier, Mickey Hornick became a regular at a local hippie haunt, the Breadshop Kitchen, where Jo Kaucher baked bread. One day, Hornick quit his job and took a position in Kaucher's kitchen as a dishwasher, despite his rudimentary knowledge of vegetables and warnings that the restaurant would soon go under. While Hornick and Kaucher were unable to save the Breadshop, they reunited to found the Chicago Diner. Predating the exponential growth of veggie-friendly dining in the 1990s and 2000s, the Chicago Diner set an example of how a successful vegetarian restaurant could thrive, even in meat-and-potatoes cities like Chicago. The Chicago Diner is a staple of the city's culinary scene, earning a Michelin Guide recommendation as well as numerous local and national accolades.

## Book Information

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## Customer Reviews

This book combines a chef's touch with a comfort food palate and acceptance of pre-made convenience alongside do-it-yourself options. "Everything in moderation" -- this stuff tastes really good! Written with a can-do spirit, it's fun too. The recipes make selective use of imitation meat and dairy ingredient suggestions, neither relying on those nor avoiding them. There are plenty of

decide-for-yourself elements like vegetable choices for stock. If you are watching your salt, sugar, and fat for health, this cookbook is not for the purist, but it is not gluttonous either -- again, it's a middle-way menu. Some recipes are quick, others elaborate, and others up the middle. I've never been to the Chicago Diner, but you can be sure, next time I am in Chicago I'll go. Meanwhile I have enjoyed making the following recipes so far: Tofu Scramble (the best I ever have eaten!) Sweet Potato Quesadilla, Veggie Polenta with Roasted Red Pepper Sauce, Veggie Stock, Curried Cauliflower Soup, Flashed Greens

Newly vegan, I'd heard about The Chicago Diner through the vegan online grapevine. One trip there and I was hooked! I already had the first cookbook, so I anxiously awaited this second cookbook. I was not disappointed. There are some Diner classics (the Radical Rueben, for example) and some new ones I'd never seen on the menu. Just made the Pasta Carbonara last night as a matter of fact. Oh, and did I mention the Ranch Dressing recipe? OMG, to die for! Better than any Ranch I've eaten in my pre-vegan days! That's not because I'm a good cook, it's because the recipe is outstanding. Anyway, I recommend this to anyone considering or having adopted a vegan or vegetarian lifestyle. Or for anyone, for that matter. Good stuff.

I've been vegetarian since the 1970s and lived in the Chicago-area until 1984 but never had the opportunity to visit the Chicago Diner (they opened in 1983). I am, however, looking forward to visiting the restaurant this summer when I take a trip to Chicago. This book includes a little on the restaurant's history, but the bulk of this colorful, easy-to-read book is the recipes. Included in the cookbook are small sections on pantry and kitchen tool essentials. In addition, there is information on how to cook tofu, tempeh, and seitan, all of which are used to make outstanding vegetarian and vegan dishes. Other chapters include recipes for Brunch, Entertaining, Salads, Dressings, and Condiments; Soups and Sandwiches; Entrees; Vegetables and Other Side Dishes; and Desserts. Some of the more intriguing recipes are Vegan 'Fried' Egg, White Sage Gravy, Baked Pita Chips with Creamy Cashew Pesto Dip, Curried Cauliflower Soup, The Radical Reuben, Tofu Fish Sandwich with Tartar Sauce, and Cocoa Mousse Cake. I don't drink, but there are also several alcoholic drink recipes. Anyone vegetarian or someone interested in cooking vegetarian dishes will love this book. I'm looking forward to trying out these recipes! NOTE: I received a copy of the book in exchange for a fair and honest review.

With so many people trying to eat more consciously, this cookbook makes a great gift! I bought 8 of

them for friends and family and the kindle addition for myself. The Chicago Diner has recipes that make you feel like you are being rewarded for eating vegetarian! The recipes in The New Chicago Diner cookbook are well thought out and easy to follow. I have a hard time following recipes in general, but because these recipes have comprehensive step by step instructions, I was able to stick with it. (Knowing that I want my home version to be as tasty as the food I get at The Chicago Diner was also motivation). The mouthwatering photos made it difficult to decide what to make first, but that was a great dilemma. Now that I own the cookbook I can make all the recipes! Bwa ha ha!

It's got just what I like in a cookbook: good mix of basic standby recipes and "special occasion" dishes. The directions and recipes are clear and precise, there's lots of gorgeous food photographs, and plenty of suggestions for variations. The ingredients are things that are readily available for most people, and make good use of pantry and spice-rack staples. I've been slowly working my way through the recipes, and the ones I've tried have all been good. I like their unique additions to setian dough — Why didn't I ever think of adding celery salt? — and the "corned beef" seasoning works great to recreate their Radical Rueben. Other standouts: Tofu "Fish" Sandwich with tartar sauce and their vegan Ranch dressing. I've also tried several of the sauces and side dishes, all with success. I can't wait to get to the Bibimbap!

How quickly you forget that you are not eating meat or dairy when you make The Chicago Diner's recipes. I ate meat and dairy for 28 years and The Chicago Diner was pivotal in my transformation to a plant-based diet. I just got their new cookbook last week and have already made the ranch dressing! It is my favorite and I AM a ranch connoisseur. My "meat-eating" relatives are coming over this weekend for the Holidays and I have plans to make either the Roasted Veggie Polenta with Red Pepper Sauce or the Truffled Portobello Mushrooms with Potato-Daikon Pancakes and Creamed Leeks (with a side of Brussels Sprouts). My husband does not eat plant-based and he loves all of the Diner's food so this is the perfect book if you have a "house divided" or simply like solid grub and easy to follow recipes.

Amazing book! Gorgeous pictures, easy to follow recipes and lots of helpful tips on vegan cooking in general! I actually made two of the recipes within the first 24 hours of having this book...and can't wait to try some some more!

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