



Recipe for Taste of Chicago
prepared by
Chef Dennis Karim of Smith Village

Creamsicle Cake

Serves 12

Ingredients

- 3 cups Vanilla Wafer crumbs, finely ground in a food processor**
- 3 tablespoons freshly grated orange zest**
- 3 tablespoons unsalted butter, melted and cooled**
- 5 tablespoons light corn syrup**
- 1 quart orange sherbet, slightly softened**
- 1 quart nonfat vanilla frozen yogurt, slightly softened**
- Orange zest (garnish)**

Directions

1. Line 9 x 13-inch pan with a double layer of plastic wrap, allowing a few inches of hang over all four sides.
2. In a small bowl, stir together wafer crumbs, zest, butter and corn syrup; then press into bottom of the pan.
3. Spread sherbet evenly over crumb crust and freeze 30 minutes to harden. While sherbet is freezing, slightly soften frozen yogurt.
4. Spread yogurt evenly over sherbet. Cover with plastic wrap and freeze until firm, at least 2 hours.
5. Using plastic wrap as an aid, lift frozen cake out of the pan, then peel off plastic. Let stand five minutes to soften.
6. Garnish with orange zest.

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Creamy Vegetable Chowder

Serves 4 as a meal, 10 as a side dish

Ingredients

2 tablespoons margarine	1/3 cup canned dice tomatoes and liquid
1/3 cup chopped onions	2 cups zucchini sliced
2/3 cup chopped celery	2 cups yellow squash, sliced
2/3 cup bias-cut carrots	1/3 cup instant potatoes
1/2 teaspoon chopped garlic	1/4 cup chicken gravy concentrate
4 cups water	1/3 cup hot water
1/2 cup chicken broth	1/2 teaspoon salt
1/4 teaspoon white pepper	1/3 cup cream
2 cups whole kernel corn, fresh or frozen	1/2 Worcestershire sauce
2 cups cut green beans, fresh or frozen	

Directions

1. In kettle or large stockpot, sauté onions, celery, carrots and garlic in margarine until translucent.
2. Add water, chicken broth and pepper to kettle. Bring to a low boil.
3. Add corn, beans and tomatoes to kettle. Bring back to a boil. Then, lower flame and simmer until carrots are tender.
4. Add zucchini and yellow squash to kettle. Continue to simmer 10 to 15 minutes.
5. Combine instant potatoes, gravy concentrate and water. Whisk to blend. Add mixture and salt to soup stirring constantly, until soup is thick and creamy.
6. Add the cream and Worcestershire sauce to kettle. Stir well to blend.