



American Culinary Federation
Chicago Chefs

hello
SPRING

I AM
MAKING A
DIFFERENCE
BE THE DIFFERENCE

- Olivia Borne
- Mark Muszynski
- Brian Jones
- Paul Pattersron
- Brian Wagner
- Rushita Amin
- Andy Chlebana
- Tracie Tobin



THE CHICAGO CHEFS
A Historical Culinary Collection 1906-2021
By Chef John Kaufmann and Joanne Madura



Warm
birthday
wishes to
everyone
celebrating
in March!

- Tim Bucci
- Jesica Grafer
- Hasan Lindsey
- Nicholas Mosz
- Kathryn Sopka
- Kevin Kincaid
- Lesley Shworles



From the Chef
John J. Griffin, CEC, CEPC

"This bread is one of the easiest and most delicious breads to bake. It may be made in any size, from small rolls, to large round loaves, and may be garnished with flour or oats, and cut to make it your signature bread. It is mandatory around St. Patrick's Day to have Irish Soda Bread on your tables."

- Kyle Richardson
- Matthew Burton
- Stacy Farias
- Kenneth Thompson
- Timothy Gump
- Michael McGreal
- Adam Roy
- Paul Bringas
- Frederick Ferrara
- Cindy Pecka
- Eric Wiemeyer
- Sean Smith
- Darshall Thomas

Ingredients
3 pounds Stoneground Whole Wheat Flour
3 pounds A/P Flour
2 oz Salt
2 oz Baking soda
8 oz Vermont Butter
2 quarts Buttermilk

Instructions
In a large bowl, combine the dry ingredients. Sift these, to make sure there are no lumps of baking soda in the dough. Add the butter, and press into the flour with your fingertips, making pea sized pieces. Add the buttermilk, and mix with a spoon until all the flour is incorporated. Remove to a lightly floured board, and knead by hand until the dough is well blended. Don't over mix the dough, or it'll be tough.

Cut the dough in loaf or roll sized pieces, and form into balls. Add raisins, caraway seeds, dried cranberries, or currants to part of the dough, if you wish. Place on a baking sheet.

Lightly brush the bread or rolls, with water, and garnish the tops by dusting with flour, wheat germ, oats, or dried herbs. Cut a cross into each piece of dough. Do not wash with egg wash or milk, as these will burn in the oven on this bread, since it starts out in a very hot oven.

Place in an oven preheated to 400°. After 10 minutes, turn down the heat to 325°. The rolls will be done in about 30 minutes, and the bread will be done in about 50 minutes. Allow to cool on the pan.

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|-----------------------------|-----------|
| Jimmy Calzante | 3/4/2022 |
| Elizabeth Bergin | 3/10/2022 |
| Lee-Anne Francois-Dornbusch | 3/10/2022 |
| Uwe Wilshusen | 3/11/2022 |
| Jesse Cobb | 3/15/2022 |
| Klaus Mandl | 3/21/2022 |
| Amanda Haubrock | 3/25/2022 |
| Carl Boutilier | 3/26/2022 |
| Joan Urban | 3/27/2022 |
| Werner Schwarz | 3/30/2022 |



EVEN ON A RAINY DAY
YOU CAN BE SOMEONE'S
SUNSHINE

