The history of Chicagos Berghoff Restaurant spanned three generations and 107 years. It was one of Americas oldest family-owned restaurants. To commemorate such a rich culinary history, Carlyn Berghoff and her mother, Jan Berghoff, collected 150 of the restaurants most popular recipes, including classics such as Creamed Spinach, Berghoff Rye Bread, and Wiener Schnitzel. They paired them up with more contemporary offerings such as the Shrimp Martini, Grilled Vegetables with Red Pepper Aïoli, and Brie and Raspberry Grilled Cheese Sandwiches to create The Berghoff Family Cookbook: From Our Table to Yours, Celebrating a Century of Entertaining. Recipes are presented alongside tempting four-color photographs and informative sidebars that offer tips on dressing
salads, serving soups, pairing culinary flavors, and more. The books introductory narrative tells the Berghoff family’s story and introduces the next generation of the Berghoff legacy. Fourth-generation entrepreneur Carlyn Berghoff operates her own catering company, Artistic Events, out of the famous Chicago building at 17 West Adams. Carlyn also has opened 17/West at the Berghoff, more casual fare is still offered at the downstairs Café, and the Berghoff Café still operates out of locations at OHare International and Midway airports.

**Personal Review: The Berghoff Family Cookbook: From Our Table to Yours, Celebrating a Century of Entertaining by Nancy Ross Ryan**

Very well done. Brings back many memories of our visits to this wonderful place. The family must be very proud of this work.

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