

Chicago : GASTRONOMIE

The deep dish pizza

THE culinary specialty of Chicago. It is far from its Italian cousin: trim is laminated like the hamburger: it consists of very thick crust, it is cooked in a deep baking pan (not over a wood fire since it does can not cook quickly), cheese (lots of cheese), a filling (meat, pepperoni ...) and tomato sauce. For the record, an American soldier who had served in the Second Hot dog made in Chicago.

Another specialty of the culinary variety of Chicago as you wander the streets of the city, you easily come across many hot dog stands in the name of Red Hot Lovers for Irving's, Mustard's Last Stand,



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Photo by James Collins

The hot dog is a real institution. To give you an idea, there are nearly 1800 hot dog stand in Chicago (next to McDonald's pales). Sausage (normally pure beef) is cooked with steam (it is never broiled) and served on a bun with poppy seeds, itself stuffed with onions, tomato slices, mustard, pickles vinegar, dill and a little celery salt. Attention, a true Chicago hot dog without ketchup is eaten. According to purists, it is the best at Gene & Jude's.

The Fish Boil.

Scandinavian tradition, the "Fish Boil" was introduced in the United States, particularly in the area of Door County, by Swedish and Norwegian immigrants who landed in the Great Lakes region to work in logging and fishing Industrial. At that time, we had to prepare for large tables for workers, and the best and most economical revenue was boiled potatoes and onions in water, add salt, then pieces of white fish Whitefish, boil the whole for ten minutes and serve with steaming white sauce with herbs.



The Fish Fry.

Every Friday evening, many restaurants in Milwaukee (Wisconsin) serve meals traditional Catholic, the "Fish Fry", flat fish fillets coated with breadcrumbs fried and accompanied by a sauce with herbs, lemon and fries . Like Door County Fish Boil, Fish Fry is part of folk traditions still popular with families. Most often, a concert of local music, Irish or German, accompanies dinner and dancing. The Fish Fry recipe is very local, and most Chicagoans do not know.

The Walleye.

Great Lakes fish, commonly called the golden perch or walleye. One of the best fish dishes in the Great Lakes. All the good fish restaurants serve it cooked in a pan, boiled, with different sauces. This white fish, the symbol of Minnesota, is present everywhere, and prepared a thousand ways.

