

FOOD FORECAST



‘Lamb, venison, squab ... when did they go ‘out of style?’ laments chef Rick Gresh of David Burke’s Primehouse in Streeterville. “They are so good! My chef friends and I talk all the time about how we wish people would order that!”

Stuffed pig’s trotters is chef Michael Lachowicz’s wink to pork’s popularity. The dish is “not going to sell,” he says. | TOM CRUZE-SUN-TIMES

THE UN-TRENDS OF 2011

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We can’t foretell what the next food fashion will be, but we can predict a few things that won’t become hits anytime soon. Our experts (and I) offered a few wistful wishes for culinary trends that aren’t likely to come to pass — but which they’d love to see.

Leah A. Zeldes

Paul Fehribach, Big Jones

More connection to food production. “I wish people would grow, raise and shoot more of their own food.”

Wild game. “Restaurants aren’t allowed to serve truly wild game. Maybe someday the health department will let us serve it.”

Hominy. “It’s delicious.”

Southern food. “But I remain hopeful it will become popular.”

Eleanor Hanson, FoodWatch

Quiet dining and comfortable seating in moderately priced, not just high-end restaurants.

A successful national school lunch program that combines health and cost-effectiveness with foods kids will eat and



Big Jones chef Paul Fehribach has high hopes for hominy. | TOM CRUZE-SUN-TIMES

economist. “Long gone, these college educated ladies (yes, almost all were female) knew basic food and cooking methods and really knew how to translate their knowledge into well-developed, well-written, foolproof recipes.”

Aprons in the home kitchen. “I love aprons! Nobody wears aprons anymore.”

Thomas Keith, Thomas Keith and Associates

Exotic meats. “These days, non-native pythons are creating havoc in the Everglades, as are feral camels in Australia. And they’re good to eat. Lions are hun-

in the city sell frozen raccoon (and raccoon was the inspiration for the ‘Roadkill’ dish that has been served at Moto). But will the masses eat any of it? Not likely.”

Poutine. “This combination of french fries, squeaky fresh cheese curds and gravy is so popular in Canada (especially Quebec) that even McDonald’s serves it.”

Michael Lachowicz, Restaurant Michael

A return to classic culinary techniques. “Our industry, like others, has become lazy.”

Chefs learning through an apprenticeship system. “They come straight out of culinary school and become sous chefs,” instead of working their way up the line and mastering each stage.

Leah Zeldes

Lamb. With a few exceptions, if you want to see a variety of lamb dishes on a menu in Chicago, you have to go to Greektown.

Sweetbreads. Unlike liver, kidneys and other strong-tasting variety meats, sweetbreads — the thymus glands of young animals, chiefly veal and lamb — have a mild, delicate flavor. Yet most people are too squeamish even to try them.

Parsnips. Rarely seen outside of soup, parsnips have a wonderful, sweet, nutty flavor and can be cooked any way pota-

enjoy.
The second coming of the home

money. Beavers, after being sold for their pelts, leave behind meat that can be tasty if prepared correctly. A few shops

of carrots can.
Late-night restaurants. The City That Works goes to bed too early.