

Chicago Restaurants For Thanksgiving

## Need For Ingreds: 7 Fixin's Chefs Are Most Thankful For (Tavernita, Rustic House, and More!)

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Posted November 15, 2011 8:45 am by [Rebecca Taras](#)

### David Burke's Primehouse:

### Thankful For Himalayan Pink Salt

What makes the steaks at [David Burke's Primehouse](#) (616 N. Rush St., 312-660-6000) so amazing? According to executive chef Rick Gresh, it's his favorite — if not essential — ingredient: Himalayan pink salt. Talk about multipurpose, the salt is the basis for all the dry aging at Primehouse, the wagyu sashimi is served on it, it's used for seasoning, and the tableside banana split sundae (pictured) is prepared on it. Source: [David Burke's Primehouse](#)

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