



### **GRESH ON GRUB**

When your boss owns his own bull; it's pretty apparent that quality meat is of major importance. That's why Chef David Burke of David Burke's Primehouse enlisted Chef Rick Gresh to man the kitchen at his renowned James Hotel adjacent steakhouse.

The steak-savant shared some secrets with us and thankfully he didn't skirt (Get it—skirt steak?) the big issues to making his Ultimate Steakhouse Burger.

Here's how he does it.

I dry age the meat for 40 days and then trim and grind the meat. While grilling, I brush "Beef

Luv" (rendered dry aged beef fat with spices) and place it on a potato bun, garlicky spinach, crispy fried shallots and a smear of bacon mayo. It's absolutely a killer burger!

Primehouse, 616 North Rush, 312-660-6000 or [davidburkesprimehouse.com](http://davidburkesprimehouse.com).

Image: Courtesy of David Burke's Primehouse



### ICE CREAM POP-UP

Waffle cones filled to the brim with slices of filet mignon aren't exactly appetizing. Thankfully that isn't what Primehouse Chef David Burke is serving at his ice cream shop that will pop up in the James Hotel's JBar Friday, Aug. 19, from 3-5 p.m.

Handing over the cone concoctions to Executive Pastry Chef Jove Hubbard, Burke's pop-up will debut new flavors each week through the end of the summer. As for opening night, Hubbard plans on serving flavors inspired by bakery treats. Cinnamon Bun features cream cheese icing ice cream topped, naturally, with cinnamon buns.

Not into the sweet and savory combo? Play it cool with the Mint Julep Chip created with fresh mint and bourbon ice cream, with plenty of yummy chocolate chips mixed in.

Grab some cash (plastic won't get you anywhere here) and click the image to get the scoop on what flavors you'll be tasting next.

JBar, 610 North Rush St., 312-660-7200 or [davidburke.com](http://davidburke.com).

Image: Courtesy of Jorge Gera Photography

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