

Descriptions for soups at SIP:

### **Chicken Noodle-**

The inspiration for this soup is a combination of my mother and my mother in law, I always grew up eating very homey meals and continue when I am at the in-laws. Every time I eat chicken noodle I think of home so that's what I wanted to recreate. This soup has all of the basic ingredients as well as what believe as the special ingredient: goose fat. To make this soup we sear whole Gunthorp Farms (la grange, Indiana) chickens then remove to pick the meat. In the same pan we sweat onions, celery, garlic and carrots. Once sweated we return the picked chicken to the pot and cover with house made chicken and goose stock and simmer for 6 hours. We then add sage, parsley, thyme and rosemary. We also make a "dumpling" dough (which is very similar to the pierogi dough I grew up eating) and poach those noodles right into the soup. This seasons the noodles and helps thicken the soup a touch. A simple garnish of chopped parsley brings me right back to my parents dining room table.

### **Harissa-Red Kuri squash soup-**

This soup is one where we can show off the great produce our local farmers are growing day in and day out. We work very closely with people in the Midwest to get the best local and seasonal products available. The base of the soup is created by roasting Nichols Farm (Marengo, Illinois) Red kuri squash with a touch of butter and brown sugar overnight. This pulls out the sweetness and a great roasty flavor. We then purée the squash with heavy cream and one of my favorite spices; harissa paste (a North African spice blend). The soup gets a garnish of fried Nichols Farm Brussel sprout leaves, a Genesis Growers (St. Anne, Illinois) beet creme fraiche (juice beets and fold into house creme fraiche), a pinch of chile threads and chile oil (made from Piri Piri peppers we dehydrated from Seedling Farms in South Haven, Michigan). This soup has a great sweetness and a touch of heat that creeps up on your palate.

### **Smoked Pork Ramen-**

By far my favorite soup we are offering. This dish puts my favorite ingredients in one place. Gochujang-check, miso paste-check, bacon-check, smoked ham hocks-check, and just for good measure chicharrones. We mix my first love of southern home style cooking with my new found passion Japanese (or Chinese depending on what your opinion may be). This version is by no means traditional but it makes sense to me. For the base of this soup we use all the scraps from the slab bacon we have after slicing our Gunthorp Farms hickory smoked bacon and make a stock including: onions, scallions, carrots, celery, lemongrass, ginger and kombu. After 12 hours of simmering we strain. While that is working we start sweating onions, kale, shiitake mushrooms. Once those are soft we fold in garlic, ginger, fish sauce, soy sauce, gochujang, and miso. Next we cover with stock and bring to a simmer, then add the ham hocks to braise. Once those are PFT (plastic fork tender) we remove and pick all meat then return it to the pot and remove from heat to chill for service.

On the plate up we boil the Fresh made noodles, poach a Genesis Growers egg, place all ingredients in a bowl and garnish with outhouse made oyster kimchi, sesame leaf, Thai basil, soy sprouts, crispy shallots, and last but not least house made chicharrones.

Being a small restaurant we have a lot of work on our place with the mind set that whatever we can do in house we are going to do just that. We gladly support these local farms and love using their pride and joy to create our pride and joy...fun, approachable, creative dishes for our customers to enjoy.