

SKYLINE

NEWS OF LINCOLN PARK, OLD TOWN, RIVER NORTH AND GOLD COAST

Greening up brunch in Chicago

Heart of the 'hood

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Kristine Subido, WAVE executive chef

My 25-year-old daughter, Tedi, is a total foodie, an ardent lover of fine food who is very critical of what and where she eats. Unlike me, she is a gourmet cook, and she does it with such ease that it astounds me.

That's why I'm really looking forward to taking her to the next installment of the Chef's Cooking Class series April 16 at WAVE, in the W Lakeshore, 644 N. Lake Shore Drive.

The class is a taste of what the restaurant's weekend brunch is like, full of home-inspired recipes that attract people like former Chicago Bull B. J. Armstrong, who ate there last weekend. WAVE's executive chef Kristine Subido will pay homage to National Garden Month with a demo and tasting focusing on brunch straight from the garden.

During the interactive, educational session, we'll learn how to get in touch with our inner green thumbs while creating delicious dishes using fresh ingredients from backyard gardens. We may be city dwellers, but there are plenty of fruits and veggies that can grow in smaller, urban gardens, such as tomatoes or strawberries.

One thing we won't be cooking, however, is the dish that got Subido into cooking as a young girl. Her mom ran a small catering business out of their home, making homemade Filipino sausage called longaniza. Subido would help make the family recipe from scratch, peeling and chopping the many heads of garlic and hand cranking and stuffing sausage casings.

But we will be cooking and eating a variety of items, including "hot smoking" salmon, queso fresco, hollandaise and other good eats. In addition to a multi-course meal, we'll be served a welcome cocktail and wine with lunch.

"Our classes are a lot of fun and informative," said Subido, a North Sider. "All the recipes that I create are easy to prepare at home, and our cocktails are tasty. It's a great weekend outing."

Tickets are \$65 at www.waverestaurant.com. You must be 21 or older to attend. See you there!