

Chicago Gourmets!
Kabobi
PERSIAN AND MEDITERRANEAN GRILL

4748 North Kedzie Avenue,
CHICAGO, IL 60625
Thursday, March 19, 2020
6:30 P.M.

Hosts:

Judith Hirsch and Ann Burnstine

Joseph Toulabi, aka Joe, proprietor of Toulabi's Kabobi Grill presents a tightly focused menu of massive kabob-and-rice platters. There's something aesthetically royal in the arrangement of these trenchers. A round aluminum tray is lined with thin lavosh, upon which a pair of long kabobs, ranging from ground sirloin, to ground lamb, chicken or turkey breast, filet mignon, or salmon, repose beside an insurmountable mound of white or dill rice mixed with fava beans, a split grilled tomato. It's a tremendous amount of food for a small outlay and can be enhanced with sides of roasted red pepper or cilantro tahini, or cucumber yogurt.

It's mostly about the platters at Kabobi, but there are a few other entrees, like whole tomato-braised lamb shanks and bowls of *ghormeh sabzi*, a lemony spinach, kidney bean, and beef stew, plus a few salads and familiar Levantine appetizers like falafel, hummus, and baba ghanoush. But if you're going that route stick with the strictly Persian *kashkeh bodemjan* (or, more often, *kashk e bademjan*), a sumptuous mash of roasted eggplant and caramelized onions enriched by reconstituted dried yogurt.

Likewise, in terms of sweets, the neighborhood has no shortage of baklava purveyors, but you don't often see *bamieh*, churro-like, rosewater-scented doughnuts. They're sweet and as airy as a down pillow.



Kabob Plate



Bamieh

MENU

Choice of Soup

Vegetarian Tomato Lentil, Chicken Barley or
Chicken Lentil (Spicy)

Entrees

Lamb Koubideh Kabob
Chicken Koubideh Kabob
Hummus, Persian Salad, Onions, Basmati Rice with
Cranberries and Caramelized Onions

Served with Rivarose Brut Blush Wine

Dessert

Assorted Sweets
Tea or Turkish Coffee



Join Chicago *Gourmets!* Membership is \$25 per year per household.

Please reserve online at www.chicagougourmets.org Discover, MasterCard & Visa accepted.

Prepaid reservations must be received by March 16, 2020; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

E-mail: judy514@gmail.com or annie.bb@comcast.net

For non-internet reservations, mail check to:

Chicago Gourmets, ATTN: Teller Manager, US Bank, 1223 Oakton St., Des Plaines, IL 60018

Kabobi Grill Reserve _____ at \$48.00 per person, inclusive = \$ _____ enclosed.
March 19, 2020 _____ Membership/Renewal payment (\$25) enclosed. See expiration (exp) date on mailing label.

Name(s) _

Address _

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City/State _

ZIP- _

Phone _