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FOR IMMEDIATE RELEASE

SPICE UP DECEMBER WITH A GALA HOLIDAY PARTY AT THE ETHIOPIAN DIAMOND ON DECEMBER 4 IN TANDEM WITH CHICAGO GOURMETS

The Zesty, healthful flavors of Ethiopia will highlight this gala December 4 dinner to introduce the greatly expanded *Ethiopian Diamond* restaurant. The dinner will be co-sponsored by ChicagoGourmets – the popular dining club. This lively restaurant at 6120 N. Broadway, is owned by chef/owner Almaz Yigizaw, and has been designed to offer the luscious traditional foods of the 3000-year-old cuisine.

One of the most healthful diets of the world, Ethiopian cuisine offers vegetables, meats and seafood of this tropical nation accented with such diverse spices as rue, tumeric, chillies, ginger, cinnamon, and cumin.

Originally from Gandor, Ethiopia, chef Almaz came as a young girl during the troubles in her homeland, and after education here, determined to open the *Ethiopian Diamond I* and offer her savory foods of home. She has been recognized by former Mayor Richard M. Daley for “leadership and contribution to the community” and has just been recognized by Edgewater Chamber of Commerce as a “Living Treasure of Edgewater.”

The hearty menu, planned by Chef Almaz will include:

RECEPTION:

- Passed appetizers of sambusas (thin dough shells stuffed with minced beef, chicken and lentils).
- Spiced Ethiopian tea

SOUP:

- Spiced Pumpkin Soup

SALAD:

- Yenisit Azifa – cooked lentils mixed with chopped onions, green peppers, lemon, garlic

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ENTRÉES:

- Duba Watt – Pumpkin Stew
- Doro Watt – Tender chicken legs, marinated in lemon juice, in a spicy sauce
- Shrimp
- Beef Alichu – Lean beef in a mild Ethiopian sauce
- Kik Alichu - Split peas cooked in a mild sauce of onion, garlic, ginger
- Gomen – Chopped collard greens simmered with onions and garlic
- Quosta – Chopped spinach simmered with onions and garlic
- Tikel Gomen – Sliced cabbage and carrots in a mild sauce
- Yemisir Watt – Red lentils simmered in a spicy homemade sauce

DESSERT:

- Destaye (My Happiness) – Thin dough shells stuffed with dried red and white raisens, split almonds, pistachios and shredded coconut.

Dinner will also be served with rich Ethiopian coffee (coffee was first discovered in Ethiopia).

WINES SERVED DURING DINNER:

- Homemade Honey Wine
- Zerato Pinot Grigio (Italy) – lemon-green in color with aromas of white peach, citrus, and green apples.
- Robertson's Pinot Noir – (South Africa) – A luscious wine with flavors of ripe mulberry and cherry

Two glasses of wine will be provided during the dinner, and more can be purchased at additional cost. Background music will be provided by JB and Friends for a relaxing ambience.

The reception will begin at 6:30 PM with dinner to follow.

The dinner's cost is \$59, and may be ordered on line at www.ChicagoGourmets.org with Visa, MasterCard and Discover. Prepaid reservations must be received by November 12.

For non-internet reservations, mail check to:

Chicago Gourmets, ATTN Teller Manager, US Bank,

1223 Oakton St., Des Plaines, IL 60018

Brighten the chill of a late December night with the luscious flavors of an ancient land, accompanied by warming music and good company.

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October 12, 2013