

Eli's

H O L I D A Y S



Holiday Creations

Plate Desserts like a Pastry Chef



Tira Mi Su Stripes

A simple and striking presentation. Dust a dessert plate with cocoa powder in a stripe pattern to mimic the layers of Eli's Tira Mi Su (hint: place strips of cardboard in various widths onto the plate before dusting).



Mini Cheesecake Dippers

The most adorable Cheesecake Dippers can be created using our 3" Individual Round Cheesecakes (cut into 8 wedges), stuck with wooden coffee stirrers or lollipop sticks and dipped in chocolate. Optional: dip in candies, nuts or crushed peppermint pieces.



Raspberry Fudge Cheesecake

Top Original Plain Cheesecake with hot fudge sauce (your favorite brand), allowing it to drip down the sides. Accent with fresh raspberries and dots of more ganache on the plate.



Toasted Marshmallow Hot Chocolate Tasting

Serve Eli's Hot Chocolate Cheesecake with a warm mug of your favorite hot chocolate recipe. Toast homemade marshmallows with a torch, or use the flames from your stove, until golden brown. Decorate the plate with chocolate sauce and additional marshmallows.

Eli's Hot Chocolate Recipe: Combine 1/3 cup of unsweetened cocoa powder, 3/4 cup of granulated sugar and pinch of salt in a saucepan. Blend in 1/3 cup of boiling water. Bring this mixture to an easy boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn't scorch. Stir in 3 1/2 cups of milk and heat until very hot, but do not boil! Remove from heat and add 3/4 teaspoon vanilla, 1/2 cup of half and half and mix. Makes 4 servings.

Save the Date!

Upcoming Events

When you spend your life making the world's finest cheesecakes by hand, there's always something special going on. Take a look at what's going on in our kitchen, our shop, our retail store and Bakery Cafe. For the most up to date information and more details, visit: www.elicheesecake.com/calendar

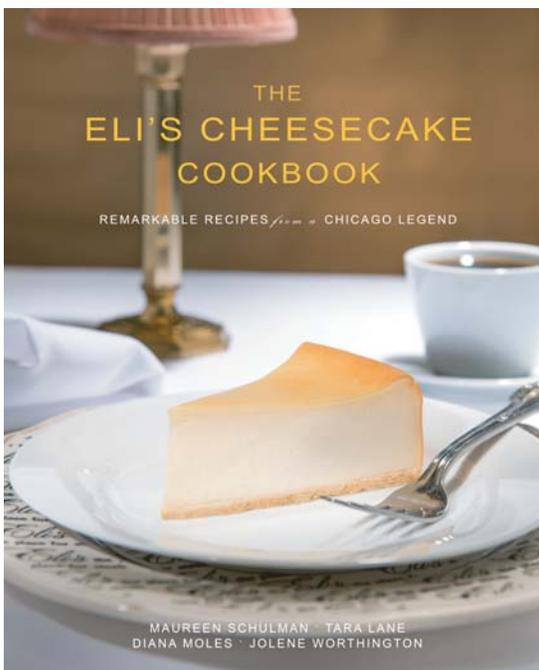
Holiday Open House, 5-7pm.....	December 8
Holiday Dock Sale, 9am-1pm.....	December 12
Kid's Holiday Dipper DIY, 11am-2pm.....	December 16-18
FREE Christmas DIY, 12pm-3pm.....	December 20
Shortened Store Hours, 8am-3pm.....	December 24
Christmas Day, Closed.....	December 25
FREE Cheesecake Bingo, 2-4pm.....	December 27
Shortened Store Hours, 8am-3pm.....	December 31
New Year's Day, Closed.....	January 1
Father's Day Bike Ride.....	June 19, 2016
National Cheesecake Day.....	July 30, 2016



Shop the largest selection of our Cheesecakes and Desserts anywhere at Eli's Dock Sale! Save up to 50% and receive special in-store only offers. Dock sale will be from 9am-1pm on Eli's shipping dock & in the Cheesecake Cafe.

It's Finally Here!

The Eli's Cheesecake Cookbook



The Eli's Cheesecake Cookbook: Remarkable Recipes from a Chicago Legend celebrates the 35th anniversary of the Chicago-based family-owned bakery. In addition to sharing the secrets of the Eli's bakery, the book pays homage to restaurateur Eli Schulman, who changed the world of cheesecake forever by creating Chicago-style cheesecake: a cake that is firm and golden on the outside and a quivering custard on the inside, baked on an all-butter cookie crust.

This intimate collection of recipes, stories, and archival and celebrity photographs invites readers to peek inside the legendary kitchens of Eli's The Place For Steak and the Eli's Cheesecake Bakery and learn how to make the most popular recipes from these icons of the Chicago food scene. (Yes, Liver Eli is included!)

Pre-Order now! Books will be signed by all four authors & will be available for pick-up or delivery the week of December 1st.

All About Quality

Michigan Apples



Eli's uses delicious Michigan Ida Red apples in our popular Apple Bavarian Tart. In 1942, horticulturists crossed two different apple varieties to make the Ida Red, which was named for researchers in Idaho Agricultural Experiment Station and the fruit's bright color. Ida Red apples are great for use in baking and pies because they hold their shape and have a tangy flavor. We use only fresh apple slices, never processed or frozen. The apples are placed in what is known as Controlled Atmosphere Storage. This sealed, temperature-controlled room keeps the apples as fresh as the day they were picked until

we are ready to use them. We then caramelize the unsulfured apple slices in small batches, in our copper kettles, before placing them on the Apple Bavarian Tart by hand. We're proud of our strong partnership with the Michigan Apple Committee to support midwestern farmers.



Sustainability

Environment & Community Wellness

- We recycle many of our non-food products; including paper, corrugated boxes, aluminum, light bulbs, ink toner cartridges, machine oil, and plastic buckets.
- Our boxes for packaging are 100% recyclable and part of the sustainable forestry initiative, based on principles that promote sustainable forest management.
- We're proud to participate in sustainable food events in Chicago, including the Good Food Festival & Green City Market. Every Earth Day we hold our annual clean-up of Seneca Park and the Eli M. Schulman Playground.
- We are part of Slow Food USA which works to link the pleasures of the table with a commitment to protecting the community and environment that provides us with our food.
- We donate over 21 tons of desserts to help feed people in need each year & provide desserts to over 600 organizations annually to support their fundraising efforts.
- Eli's offers our associates subsidized public transportation which helps to cut down on greenhouse gas emissions.



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Store Hours: Monday-Friday 8am-6pm; Saturday 9am-5pm; Sunday 11am-5pm

Join our mailing list: elicheesecake.com/join-mailing-list/ or call 800-ELI-CAKE

