

TheChicago
Bar
Foundation

Ensuring
access
to justice
for all



Passport to Chicago

The Chicago Bar Foundation

The Chicago Bar Foundation brings the legal community together to improve access to justice for people in need and make the legal system more fair and efficient for everyone.

Through grants, advocacy, pro bono, and partnerships, the CBF accomplishes this by:

- Increasing access to free and affordable legal assistance for people in need
- Making the courts and legal system more user-friendly, fair and accessible for people without lawyers

As the charitable arm of the Chicago Bar Association, the CBF is the largest voluntarily supported bar foundation in the country. The generous contributions of thousands of dedicated individuals, more than 200 law firms and corporations, and many other committed partners make the CBF's work possible. Thanks to that strong support, the CBF awards more than \$2 million in grants each year and plays a lead role in a number of innovative access to justice initiatives.

To learn more or find out how you can be a part of our work, visit chicagobarfoundation.org.



CBF-SUPPORTED PRO BONO AND LEGAL AID ORGANIZATIONS

The CBF awarded more than \$2 million in grants over the past year to dozens of pro bono and legal aid organizations and related initiatives. These grants are a fundamental part of the CBF's broader efforts to ensure that all Chicagoans have access to justice. Like all of the CBF's work, the grants are made possible by the generous support of thousands of lawyers and other legal professionals, more than 200 law firms and corporations, and many other dedicated partners from throughout the Chicago area. The annual CBF Investing in Justice Campaign continues to be the primary source for the CBF's grants.

This list represents organizations that received Organizational Support grants from the CBF. The CBF also supports a number of other special projects and initiatives, fellowships and scholarships, and other grants that advance the CBF's mission. Examples include the Constitutional Rights Foundation of Chicago's Edward J. Lewis II Lawyers in the Classroom Program and the Public Interest Law Initiative (PILI) Law Student Internship Program.

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Lawndale Christian Legal Center
Lawyers' Committee for Better Housing (LCBH)
Lawyers for the Creative Arts (LCA)
Legal Aid Society of Metropolitan Family Services (LAS)
Legal Council for Health Justice
Life Span—Center for Legal Services & Advocacy
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The Roger Baldwin Foundation of the ACLU—Children's Initiative
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Raffle

Buy your tickets at 1 for \$10 or 3 for \$25!
Choose which prize(s) to enter for:

Cubs v. Rockies

Cheer on the Cubbies with two tickets to their match-up against the Rockies on the evening of Tuesday, June 4th. The seats are located in section 207, row 4 and have been generously donated by Jeanne Doran.

We've Got Spirits!

Sample local spirits by visiting KOVAL Distillery with tour and tasting class passes for two in Ravenswood. Plus, head up to Evanston a tour for four at FEW Spirits.

Wine & Dine

Take your culinary skills to the next level with a cooking class pass for two at the Chopping Block (Merchandise Mart location only) and figure out what to pair with your meal by visiting Vin Chicago with a "sneak preview" wine tasting certificate for up to six people at their Chicago location.

Wine Pull

Bring home a bottle of wine donated by CBF Board and Young Professional Board members by contributing \$20!

Bottles can be held for pick-up at the conclusion of the event, so be sure to visit the table early before they're all claimed.



KOVAL



Chinatown

PORK POT STICKERS

YIELD

3 dozen pot stickers

ACTIVE TIME

35 minutes

START TO FINISH

35 minutes

SKILLS COVERED

- Making Pork Filling
- Working with Wonton Wrappers
- Pan Frying
- Steaming

INGREDIENTS

- 1/2 pound ground pork
- 1/4 cup water chestnuts, chopped
- 1 tablespoon Chinese soy sauce
- 2 teaspoons sesame oil
- 1 green onion, thinly sliced on the bias
- 1 tablespoon ginger, freshly grated
- 1 tablespoon fresh cilantro, roughly chopped
- 36 gyoza (pot-sticker) wrappers
- 4 tablespoons grapeseed oil
- Water as needed

DIRECTIONS

1. Combine the filling ingredients and lightly mix.
2. Moisten the edges of each wrapper with water and place a heaping teaspoon of the filling in the center. Fold in half and pinch the edges together to seal. Pleat the seams to make a decorative edge.
3. Heat a nonstick sauté pan over medium heat and add 2 tablespoons of oil.
4. Working in batches, add the dumplings to the pan, flat side down, and cook until well browned on the bottoms.
5. Quickly pour in just enough water to steam the dumplings, approximately 1/4 cup to 1/2 cup. Be careful, because the pan will spatter! Immediately cover the pan and cook for 3-5 minutes or until the wrappers are translucent and filling is cooked through.
6. Continue in this fashion with the remaining pot stickers, adding more oil to the pan if necessary.
7. Serve hot with Soy Dipping Sauce (recipe follows).



SOY DIPPING SAUCE

YIELD 1/2 cup

ACTIVE TIME 5 minutes

START TO FINISH 5 minutes

SKILLS COVERED

- Learning Asian Ingredients
- Balancing Flavors

INGREDIENTS

- 1/2 cup soy sauce
- 1 teaspoon rice wine vinegar
- 1 teaspoon sesame oil
- Sriracha hot sauce or Sambal to taste

DIRECTIONS

Mix together all the ingredients, and serve with the pot stickers.

Little Italy

HERBED ARANCINI

(CHEESE-STUFFED RISOTTO CROQUETTES)

YIELD

2 to 3 dozen pieces

ACTIVE TIME

30 minutes

START TO FINISH

50 minutes

SKILLS COVERED

- Making Risotto
- Standard Breading Procedure
- Deep Frying

INGREDIENTS

- 3 1/2 to 4 cups chicken stock
- 2 tablespoons butter
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 cup arborio rice
- 1/4 teaspoon saffron threads soaked in 1/2 cup white wine
- 1/4 cup parsley, roughly chopped
- 2 tablespoons fresh oregano, roughly chopped
- 1/2 cup grated parmesan cheese
- Salt and pepper to taste
- 1/4 pound provolone, diced into 1/2-inch cube
- 1 cup all-purpose flour
- 2 eggs, beaten
- 1 cup panko bread crumbs
- 2 cups vegetable oil

DIRECTIONS

1. Place the chicken stock in a saucepan and heat over medium-low heat. Keep the saucepan off to the side.
2. Heat a heavy-bottomed pot over medium low heat and add the butter. Gently sauté the onions until softened, about 2-3 minutes. Add the garlic and cook an additional minute.
3. Add the rice and cook, stirring constantly, until the rice is lightly toasted, about 2 minutes. Add the white wine and saffron threads to deglaze and then reduce until the pan is almost dry.
4. Pour in one ladleful of the warm stock and stir until the pan is almost dry. Continue in this fashion until the rice is cooked to your liking. It should be soft but still al dente.
5. Sprinkle in the herbs and remove from the heat. Fold in the cheese and season to taste with salt and pepper. Spread the cooked risotto out onto a sheet tray and allow to cool for 20 minutes.
6. Take a large scoop of the cooled risotto and place it in the palm of your hand. Press a cube of provolone into the center, pinching the risotto over it to conceal the cheese. Set the rice balls on a parchment-lined sheet tray.
7. Place the flour, eggs, and bread crumbs in three separate bowls.
8. Dredge each rice ball through each of the bowls, starting with the flour, then the eggs, and then the bread crumbs. Place the breaded croquettes on a parchment-lined sheet tray.
9. Heat the oil in a saucepan or deep skillet over medium heat until it reaches 370°. Fry the arancini in the oil in batches, until golden brown on both sides, 3-4 minutes. Remove them with a slotted spoon and place on a paper towel lined plate.



Pilsen

CHICKEN AND VEGETABLE FAJITAS

YIELD

6 servings

ACTIVE TIME

25 minutes

START TO FINISH

45 minutes

SKILLS COVERED

- Knife Skills
- Grilling Chicken
- Sautéing Vegetables

INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 1 lime, zested
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground chipotle pepper powder
- Salt and pepper to taste
- 1 pound chicken thighs, boneless and skinless
- 12 corn or flour tortillas
- 1 red onion, julienne
- 1 green bell pepper, julienne
- 1 red bell pepper, julienne
- 1 lime, juiced
- 2 tablespoons fresh cilantro, roughly chopped
- 6 ounces grated Monterey Jack cheese
- 1/2 cup sour cream
- Your favorite Mexican hot sauce

DIRECTIONS

1. Whisk together the olive oil, lime zest, garlic, cumin, coriander, ground chipotle, and salt and pepper in a small bowl. Pour ingredients over the chicken and allow to marinate refrigerated for at least 20 minutes or up to 2 hours.
2. Preheat the oven to 350°. When you're ready to begin cooking the fajitas, wrap the tortillas in foil and place them in the oven to warm.
3. Heat a heavy skillet or griddle over medium-high heat. Drizzle skillet with 1 to 2 tablespoons grapeseed oil. Sauté the onions for about 2-3 minutes or until they begin to soften. Add the peppers and continue to sauté until all the vegetables are soft. Season with salt and pepper. Transfer vegetables to a serving dish and cover to keep warm.
4. Heat a grill pan over medium heat.
5. Remove the chicken from the refrigerator and discard the marinade.
6. Grill the chicken on the first side until golden brown and crisp. Flip and repeat. Transfer the chicken to a sheet tray and finish cooking in the oven until the internal temperature reads 165°. Allow to rest for 10 minutes.
7. Cut the chicken into 1/2-inch strips and place in the dish with the peppers. Stir in the lime juice and cilantro.
8. Serve with the warm tortillas, Monterey Jack cheese, sour cream, and hot sauce on the side.



Greektown

SPANAKOPITA

SPINACH AND FETA-FILLED PHYLLO PASTRIES

YIELD

24 small triangles

ACTIVE TIME

25 minutes

START TO FINISH

50 minutes

SKILLS COVERED

- Working with Phyllo Dough
- Making Spinach Filling
- Assembling Different Shapes

INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 1/2 medium onion, diced
- One 10-ounce package frozen chopped spinach, defrosted and squeezed dry
- Salt and pepper to taste
- 1/4 teaspoon freshly grated nutmeg
- 4 ounces feta cheese, crumbled
- 1 egg, beaten
- 3 tablespoons sour cream
- 12 sheets phyllo dough, defrosted
- 1 stick butter, melted

DIRECTIONS

1. Preheat the oven to 400°.
2. Heat a sauté pan over medium heat and add the olive oil. Gently sauté the onion for about 4 minutes or until softened.
3. Transfer onion to a bowl and stir in the spinach, salt, pepper, and nutmeg. Fold in the feta cheese, egg, and sour cream.
4. Lay one sheet of phyllo on your work surface and brush with butter. Repeat this with two more sheets of phyllo to make a stack of three sheets. Be sure to keep the unused phyllo covered with a damp towel.
5. Cut the sheet, lengthwise, into six 2-inch strips. Place a heaping tablespoon of the filling at one end of the strip. Fold the strip up into a triangle, like you would with a flag. Repeat with the remaining phyllo.
6. Place the triangles on a parchment-lined sheet tray and brush the tops with butter.
7. Bake the spanakopita for 20 to 25 minutes or until they are golden brown and crisp.



River North

GRILLED BEEF TENDERLOIN SLIDERS

WITH CARAMELIZED ONIONS AND BLEU CHEESE

YIELD

16-20 sliders

ACTIVE TIME

35 minutes

START TO FINISH

35 minutes

SKILLS COVERED

- Grilling Beef
- Caramelizing Onions
- Checking Protein Temperature

INGREDIENTS

- 2 tablespoons grapeseed oil
- 2 red onions, sliced
- Salt and pepper to taste

For the beef:

- 2 pound piece beef tenderloin
- 3 tablespoons grapeseed oil
- 1/4 cup coarse salt
- 1/4 cup freshly cracked pepper
- 20 mini pretzel rolls
- 1 cup blue cheese, crumbled
- 2 cups baby arugula

DIRECTIONS

1. Preheat the oven to 350°.
2. Brush the beef with about 1 tablespoon of the grapeseed oil. Mix together the salt and pepper, and pack this seasoning onto all sides of the beef to coat it thoroughly.
3. Heat a sauté pan over medium high heat and add the remaining oil. Sear the beef on all sides to a deep golden brown, 2-3 minutes per side.
4. Place the beef on a roasting rack set in a roasting pan. Roast until the internal temperature reaches 125° to 130°, about 20 minutes.
5. While the beef is in the oven, caramelize the onions. Heat a sauté pan over medium heat and add the grapeseed oil. Sauté the onions until they are deeply caramelized, 10-12 minutes. If a lot of fond develops on the bottom of the pan add a splash of water to deglaze. Season with salt and pepper to taste.
6. Allow the beef to rest for at least 5 minutes after it comes out of the oven. Cut it into 1/4 inch slices against the grain.
7. To assemble the sliders, place one or two slices of beef on the bottom halves of the buns. Top with the onions, followed by the cheese and arugula. Top with the remaining buns and serve.



West Town

POTATO-FILLED PIEROGI

YIELD

2 dozen pierogi; 10-12 servings

ACTIVE TIME

1 hour

START TO FINISH

1 hour, 45 minutes

SKILLS COVERED

- Making Dough
- Layering Flavors
- Boiling and Frying

INGREDIENTS

For the dough:

- 3 cups all-purpose flour
- 1 egg
- 2 tablespoons butter, melted
- 3/4 cup lukewarm water
- 1 teaspoon fine sea salt

For the filling:

- 1 stick butter
- 1/2 onion, medium dice
- 1/4 cup roasted garlic cloves
- 1 pound baking potatoes, peeled and boiled in salted water until tender
- Salt and pepper to taste
- 3 tablespoons butter for browning the pierogi
- 2 tablespoons fresh chives, finely sliced
- 1/2 cup sour cream

DIRECTIONS

1. To prepare the dough, measure the flour into a mixing bowl. Make a well in the center of the flour and add the egg, butter, water, and salt. Using a fork, whisk the egg with the other wet ingredients until blended. Start working in the flour until the mixture is too thick to mix.
2. Transfer the dough to a floured work surface and knead for 5-6 minutes or until smooth.
3. Let dough rest for 30 minutes wrapped in plastic wrap or refrigerate overnight.
4. For the filling, melt the butter in a saucepan over medium heat. Add the onion and gently sauté for 10-15 minutes or until soft and caramelized. Stir in the roasted garlic cloves.
5. Drain the potatoes and mash them. Add the caramelized onion-roasted garlic mixture and mix well. Season with salt and pepper to taste. Allow filling to cool before using.
6. Put a large pot of water on to boil and add a generous pinch of salt.
7. To assemble the pierogi, roll out dough into a 1/8-inch thick sheet. Cut into 3-inch circles and fill with 1 tablespoon of the filling. Pinch the edges together, making a half-moon shape.
8. Cook the pierogi in rapidly boiling salted water for approximately 8 minutes or until the dough is cooked through.
9. While the pierogi are cooking, heat a nonstick sauté pan over medium heat.
10. Once the pierogi are almost done, add the butter to the pan.
11. Drain the dumplings and place in the hot pan with the butter. Cook, tossing occasionally, for about 6-7 minutes or until light golden brown and crisp.
12. Transfer to a platter and garnish with the chives. Serve warm with sour cream on the side.



Southside Irish

IRISH CREAM/WHISKEY CHOCOLATE MOUSSE

YIELD

8-10 servings

ACTIVE TIME

30 minutes

START TO FINISH

1 hour 30 minutes

SKILLS COVERED

- Tempering Chocolate
- Separating/Whipping Eggs
- Folding Ingredients

INGREDIENTS

- 4 eggs
- 1/3 cup granulated sugar
- 12 ounces semisweet chocolate, chopped
- 1 1/2 cups chilled whipping cream
- 1/4 cup Irish cream liqueur
- Squares of semisweet chocolate, for garnish
- Powdered sugar, for garnish

DIRECTIONS

1. Set a saucepan with 1 inch of water on the stove and bring to a boil. Turn heat to low so water simmers.
2. Whisk eggs and sugar in a large heatproof bowl. Set the bowl over the simmering water—do not allow the bowl to touch the water. Whisk constantly for 5 minutes and remove bowl from over water.
3. Using an electric mixer, beat egg mixture for about 10 minutes or until cool and very thick.
4. Place the chocolate in a separate bowl over the simmering water. Stir until melted and smooth, then remove from the heat.
5. Combine cream and Irish cream liqueur in medium bowl and beat to stiff peaks.
6. Pour melted chocolate over egg mixture and fold together. Fold in cream mixture.
7. Scoop or pipe the mousse into individual ramekins or wine glasses. Cover and chill until set, at least 1 hour. Serve cold.
8. Pull a vegetable peeler along sides of chocolate squares to form curls. Garnish the mousse with chocolate curls and powdered sugar.



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