Dining

### Eureka! Europa!

#### Dining Dining



aving just been in Europe for a week or so, I have the Continent on my mind, so it seemed fitting to feature Europa Restaurant of Orinda in this week's column. I've been eyeing the hofbrau for a couple of months now, wanting to run

an article on their wonderful fresh

roasted meat sandwiches. When I spoke with co-owners Lori and Harry Boukis about a publishing a recipe for one of their most popular dishes, they suggested the German meatloaf. That sounded good to me, because I'd never made a specifically "German" meatloaf before. Meatloaf is a comfort food that tastes great hot, along with some garlic mashed potatoes, but possibly even better leftover in sandwiches with a little Gruyere

Europa roasts six to seven 35pound turkeys, two 25-pound roast barons of beef and lots of corned beef and pastrami, every single day. In addition, they feature three daily specials.

cheese and mustard.

"Most of the daily special recipes are passed down from Harry and George's father, Pat," Lori noted. "One of our most popular specials is the German meatloaf. We have customers who travel every week from as far as Antioch and El Cerrito for the meatloaf."

Harry Boukis and his brother George opened Europa 12 years since they opened.

ago in the location that formerly

housed Ottino's Delicatessen in

Orinda. The Boukis brothers

caught the restaurant "bug" from

their father Pat, who hailed from

Greece and worked as a chef in the

Bay Area for several years. In the

1970s, he opened a hofbrau along

with his own brother. (Gee, this re-

up in the restaurant and after grad-

uating from college, Harry took

over the business, enabling his fa-

ther to retire. George followed suit,

and he too joined the restaurant

after his university days. Then in

1998, they opened Europa together

and now feature many of the same

recipes they learned from their fa-

Alberto, have worked with our

family for over 20 years," Lori said.

"And they, too, were trained by

doing business in Orinda because

there is a sense of "community and

family" and most of their customers

order, before they order it!" she

councilman and two-term mayor

Aldo Guidotti knows that's true.

He's been enjoying lunch there

"Both of our chefs, Lupe and

Lori says the family loves

"We know what they will

Local attorney, former city

ther.

Pat."

said.

are regulars.

Harry and George both grew

ally does run in the family!)

"The food has always been excellent at Europa," he says. "Where else in town can I get a fresh carved turkey sandwich every day?"

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And, the added benefit he says, "I can walk from my office and get some exercise!"

Because there are a lot of families in the area, Europa added a children's play area, which has been a big hit. At Europa, you can get a home-style meal, a cold beer or glass of wine and entertain the kids all at the same time!

The restaurant also offers catering service for parties, business meetings and holiday dinners. In fact, they take orders in advance for whole roasted turkey dinners for Thanksgiving celebrations.

"We start very early in the morning on Thanksgiving and cook all day long so the meal is fresh," Lori said. "We cook as many as 50-60 turkeys on Thanksgiving. On St. Patrick's Day, we cook 1,200 pounds of corned beef! It's one of the busiest and most fun days for us."

Look for Europa's stuffed cabbage as we get closer to St. Patty's Day next year. But, back to meatloaf: After researching just exactly what makes a meatloaf "German" I found several different things ranging from sauerkraut to caraway seeds and various mustards. But, not many called for red wine, as this recipe does. I believe it is the secret ingredient to making this meatloaf so special. Who knows? Maybe it's Greek-German meatloaf!

Europa is open daily 10 am - 9 pm and Sunday 10 am - 8 pm Orders can be phoned in to 925-254-7207, or faxed in to 925-254-0299.

64 Moraga Way, Orinda, CA 94563 For more information and menus, please visit:

http://www.europahofbrau.com/

#### **Europa's German Meatloaf**

#### Ingredients

- 2 lbs. of lean ground beef
- 2 eggs
- 3 tablespoons tomato puree
- 1 tablespoon ground oregano 1 tablespoon powdered beef bouillon
- 1 teaspoon black pepper
- 1 teaspoon granulated garlic
- 2 tablespoons dried chopped onion
- ½ cup red wine ½ cup milk
- 1½ cups bread crumbs

#### **Directions**

Mix all ingredients together, form into a loaf, bake at 350 until done, about 45 minutes. Cook for 15 minutes before cutting into slices. Serve with brown gravy mixed with sautéed onions, mushrooms and a little red wine. (Or, as I did, serve with your favorite mustard and Gruyere cheese on the side!) These recipe is available on our web site. Go to: www.lamorindaweekly.com

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Susie can be reached at suziven@gmail.com

Many in Lamorinda like Susie's recipies. Our web site has now a recipe page with all published recipies to read, print and download.



#### Kirin Sushi Opens in Moraga

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Sushi Sam insists on the best quality and takes freshness very seriously. He buys only top grade; the best, freshest fish and seafood. It is delivered almost every day to his restaurant. In addition he goes to San Francisco to shop the markets and to find inspiration. He looks at what is fresh and decides on what the daily special will be. One way for customers to be sure to get the best of the day, advises Sushi Sam, is to try an Omakase meal. Omakase means trust or more specifically, to put the dining experience in the hands of the sushi chef who personally selects everything from the appetizer to the entrée to the dessert.

When asked if he enjoys making sushi, Sushi Sam speaks as an artist, "Making sushi is where my ideas can find life, and I can be creative."

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Kirin Sushi is located at 356 Park Street in the Rheem Valley Shopping Center in Moraga. They're open for lunch, Tuesday – Saturday, 11:30 a.m. - 2:30 p.m. and for dinner, Tuesday - Sunday, 4:30 p.m. - 9:30 p.m. For more information call 925/376-2872 or visit www.kirinsushi.us.



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