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Cuisine Quest

Kathy Stephenson The Salt Lake Tribune

Few might have expected Salt Lake City's **One World Cafe** to stay in business 12 weeks, let alone 12 months. But the unique restaurant, which has no menu and leaves it up to diners to decide how much to pay, will celebrate its first anniversary this month. In the beginning, owner Denise Cerrita operated the cafe, at 41 S. 300 East, Salt Lake City, by herself. Today, she has eight employees helping prepare fresh organic soups, salads, main dishes and desserts. The food changes each day depending on what Cerrita buys fresh at local markets.

One constant at the cafe is the "everything" cookies, a request of Danese Blackwell. Cerrita uses a basic cookie dough and then adds whatever is in the cupboard, from organic cranberries and coconuts to walnuts and pumpkin seeds.

Also included today is a recipe for dalmatian cookies from Janet Andrew, owner of Normandie Cafe & Bakery. Andrew could not share the bakery's original recipe, but she did create this "reasonable facsimile" for Barbara Sewell to enjoy.

Requests: Shelley Wilson is searching for a tomato vinaigrette, similar to what is served at Marie Callender's.

Jeanine Hanson would like a recipe for mushroom soup, similar to what is served at Sweet Tomatoes. The national restaurant chain does not give out recipes.

Jim Gober is searching for a Bulgarian-style yogurt recipe, similar to what he enjoyed during a recent trip to Europe.

Kate Sturgeon wants a recipes for an oriental chicken pasta, similar to what was served at the now defunct American Grill. The pasta sauce has teriyaki, sesame oil and hot sauce.

Laura Powell is searching for a chocolate marshmallow brownie, similar to what was sold at the now-closed ZCMI bakeries.

Barbara Durbin, food editor for The Oregonian newspaper, has asked Tribune readers to help her locate a recipe for light old-fashioned fruitcake originally published in The Mormon Church Cookbook .