



# Das Dutchman Essenhaus Middlebury, IN



# Broaster + Das Dutchman Essenhaus = High-Volume Success

**N**estled in an Amish community within the Northern Indiana town of Middlebury, Das Dutchman Essenhaus has been pleasing customers for more than 40 years – and for all of that time they've had a successful partnership with Broaster featuring Genuine Broaster Chicken® as the mainstay of their menu.

From its beginnings as a small, 95-seat operation, Das Dutchman Essenhaus has expanded to an 1,100-seat restaurant that now includes a growing catering business and a bakery production facility which makes homemade products for the restaurant as well as retail sales.

According to co-owners Bob Miller (President/CEO) and Sue Miller (Vice President), Genuine Broaster Chicken is a customer favorite. "Using Broaster products allows us to really handle with ease the high volume demand for our chicken," they add.

In a typical week Das Dutchman Essenhaus prepares over 25,000 pieces of Genuine Broaster Chicken! With 10 Broaster® model 1800 pressure fryers in their restaurant and 3 more in their conference center, Das Dutchman Essenhaus is easily able to accommodate the over 30,000 guests

served each week during their summer tourist season.

While the restaurant does some advertising in newspapers and on the radio, especially around special times like holidays, word of mouth is really what they depend on. Bob and Sue add, "Many people comment that it's the best chicken they ever ate ... or that they drove 3 hours to get the chicken!"

The Millers credit the Broaster program as a key to their success: "Broaster has helped in teaching us the best techniques and ways to prepare and present the product; this includes marination, flour application, storage, cooler, and transporting steps from

the prep area to the fryer." The couple also credits their authorized Broaster distributor, Broaster Sales & Service, with providing excellent service. They especially appreciate problem solving assistance they've received and that their distributor checks the procedures employees use on a regular basis.

Famous for old-fashioned, homestyle cooking featuring delicious broasted chicken and potatoes, this sit-down family restaurant is also renowned for roast beef, breads, homemade pies, and cakes.



*Left to Right: Das Dutchman Essenhaus owners Bob and Sue Miller and son-in-law Randi Yoder.*



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