

Dinner Solutions begets a bistro

Posted by Ed Murrieta @ 11:54:37 am

"People who don't have time (for dinner) don't have time to even come in and make it."

William Mueller's solution people who are too busy to make their own dinners -- or even to get help making their own dinners at his Tacoma kitchen, [Dinner Solutions](#) -- was to reconfigure his business.

Dinner Solutions, where customers could prepare their own ready-to-cook entrees, has changed its name to Babblin' Babs Bistro. The 14-seat bistro will focus on sandwiches, salads and quiche while continuing to sell ready-to-cook entrees and party platters.

Mueller told me today that he's waiting on the final sign-off from the Pierce County Health Department. He said his paperwork got lost, he's three weeks behind schedule and hopes to open on Friday.

The sandwich menu (\$5.95-\$8.95) has an organic bent:

Wild sockeye salmon poached in sake; prosciutto with pears and blue cheese; oven-roasted eggplant w/black olive pesto; dill shrimp salad; Southwest beef brisket; and tarragon-caper egg salad.

Any sandwich can also be served as a salad (no bread, extra veggies).

Kids' items include organic PB&J (and banana) and are served with seasonal fruit and yogurt dip. Also look for breakfast sandwiches like French ham and eggs.

I can't wait to try savory blueberry soup with chicken and garlic.

There's no beer or wine, but Mueller plans to pair soda pop with sandwiches. For example, mint soda from France with French ham sandwich, Caribbean grapefruit/sugar cane soda with jerk pork.

Props to my fellow bloggers at the TNT's [Grit City](#) who noted this yesterday.

Babblin' Babs Bistro
2724 N. Proctor St. Tacoma, 253-761-9099
Hours: 7 am – 6:30 p.m. daily