

ENTERTAINMENT | DINING | SHOPPING | ATTRACTIONS | MAPS | AND MORE

WHAT'S ON

THE GUIDE

December 15-28, 2009
whats-on.com

FAMOUS FACES,
STYLISH SPACES
THE GLAMOUR OF
CITY
CENTER

WHAT A CHARACTER!
**COMEDIAN
LARRY MILLER**

ON THE ROAD
WITH **PENN JILLETTE**

HOLIDAY ACTIVITIES AND
LAST-MINUTE GIFTS

GET READY FOR
NEW YEAR'S EVE

EVA LONGORIA PARKER

FEEDING THE HOLIDAY SPIRIT

Las Vegas Chefs' Special Recipes

WHETHER YOU'RE CELEBRATING THE HOLIDAYS in the coziness of your own home or here in Las Vegas—many of these dishes are on the restaurants' seasonal menus—enjoy these recipes, which will add that extra touch to your holiday dinner.



Cocktail

JINGLE BELLS

Recipe is courtesy of Chef Sam DeMarco of First Food & Bar inside The Palazzo.

1 1/2 oz. Goldschlager
1 1/2 oz. Grey Goose vodka
1 1/2 oz. White cranberry juice
Cinnamon and sugar
Cranberries

Pour ingredients and shake with ice in martini shaker. Rim a martini glass with a mixture of cinnamon and sugar, then place cranberries on a FIRST black pick and place in.

First | The Palazzo | 702-607-3478

Sides



GINGER SWEET POTATO MASH

Recipe is courtesy of Corporate Executive Chef Scott Linquist of Dos Caminos inside The Palazzo.

- 3 Large red yams or sweet potatoes
- 2 Tbsp. Unsalted butter
- 2 Tbsp. Freshly squeezed lime juice
- 1 tsp. Freshly grated ginger root
- 1 tsp. Ancho chile powder
- Kosher salt

Preheat the oven to 375° F. Bake the yams on a baking sheet for 45 minutes or until cooked through and soft. Cool for a few minutes, then carefully peel them while still warm. Put the yams into a medium-large saucepan pan over low heat. Using the back of a wooden spoon, mash the yams with the butter, lime juice, ginger, chile powder and about 1 teaspoon of salt, or to taste, until mixture is slightly chunky but well mashed. Serves six.

Dos Caminos | The Palazzo | 702-577-9600

BARTLETT PEAR AND PROSCIUTTO SALAD WITH EISWEIN VINAIGRETTE

Recipe is courtesy of Chef Eric Klein of Spago inside The Forum Shops at Caesars.

- 2 Tbsp. Ice wine (eiswein) or other sweet, white dessert wine
- 1 Tbsp. Extra-virgin olive oil
- 1 tsp. Champagne vinegar
- 2 tsp. Balsamic vinegar, preferably aged
- Salt and freshly ground pepper
- 4 Ripe Bartlett pears, halved, seeded and cut lengthwise into 1/4-inch-thick slices
- 1/2 lb. Burrata (cream-filled mozzarella) or fresh buffalo mozzarella, at room temperature, cut into four slices
- 4 Thin slices of prosciutto
- 2 c. (1 1/2 oz.) Micro-arugula

In a small bowl, combine the ice wine, olive oil and Champagne and balsamic vinegars and season with salt and pepper.

In a shallow dish, drizzle the sliced pear with 1 1/2 tablespoons of the dressing and toss to coat. Arrange the slices on plates. Set a slice of burrata on the pear and drizzle the plates with one tablespoon of the dressing. Drape a slice of prosciutto over the cheese. In the shallow dish, toss the arugula with the remaining dressing. Top the salads with the arugula and serve right away. Serves four.

Spago | The Forum Shops at Caesars | 702-369-6300



RUM RAISIN-GINGER TRIFLE WITH EGGNOG CREAM AND STRAWBERRY COLIE

Recipe is courtesy of Morels French Steakhouse & Bistro inside The Palazzo, and is on the seasonal menu this time of year.

- 229 g. Unsalted butter
- 148 g. All-purpose flour
- 70 g. Almond flour
- 1 tsp. Baking powder
- 1 tsp. Baking soda
- 118 g. Granulated sugar
- 78 g. Powdered sugar
- 108 g. Light brown sugar
- 3 Whole eggs, room temperature, whisked
- 125 g. Coconut flake, unsweetened, chopped fine
- 80 g Ginger, fresh grated



Brown butter to a dark golden color over medium-high heat. Remove from heat and cool at room temperature to 70° F. Do not chill—it must remain liquid. Spray mold or pan and lining paper. Sift together, into the bowl of a standing electric mixer, the flour, almond flour, baking powder and baking soda. Turn to low speed and mix for 30 seconds. Combine the powdered sugar and granulated sugar and mix well. Add the brown sugar and mix well. Add the eggs and mix well. Turn the mixer on low and stream in the egg-sugar mix. Once incorporated, turn the mixer to medium and whip for two minutes. Reduce the speed to low and stream in the butter; be sure to add all the brown bits from the bottom of the pan. Mix on medium for 30 seconds, then turn to high and mix for three minutes, scraping the sides of the bowl periodically. Fold in the coconut and the ginger with a balloon whisk. Pour batter into prepped pan and bake at 350° F for about 30 minutes.

Morels French Steakhouse & Bistro | The Palazzo | 702-607-6333

COLE'S CHOCOLATE CANDY CANE COOKIES

Recipe is courtesy of Chef Kim Canteenwalla of Society Café at Encore. The recipe is named after the chef's son, Cole.

- 1 Large egg
- 1 3/4 c. All purpose flour
- 1/2 c. Unsweetened cocoa powder
- 1/4 tsp. Sea salt
- 1 c. Sugar
- 3/4 c. (1 1/2 sticks) Unsalted butter, room temperature
- 1 c. crushed candy canes

Mix flour, cocoa, and salt in medium bowl to blend. Using electric mixer, beat sugar and butter in large bowl until well blended. Beat in egg. Add dry ingredients; beat until blended. Refrigerate dough for at least one hour. Preheat oven to 350° F. Line two baking sheets with parchment paper. Scoop out dough by level tablespoonfuls, then roll into smooth balls. Place balls on prepared baking sheets, spacing about two inches apart. Using bottom of glass or hands, flatten each ball to two-inch round (edges will crack). Bake until cookies no longer look wet and small indentation appears when tops of cookies are lightly touched with fingers, about 11 minutes. Cool on sheet five minutes. Transfer chocolate cookies to racks and cool completely.



Filling

- 1 c. plus 2 Tbsp. Powdered sugar
- 3/4 tsp. Organic peppermint extract
- 3/4 c. (1 1/2 sticks) unsalted butter, room temperature
- 2 drops (or more) Red food coloring

Using electric mixer, beat powdered sugar and butter in medium bowl until well-blended. Add peppermint extract and two drops food coloring. Beat until light pink and well blended, adding more food coloring by drops if darker color is desired.

Spread two full teaspoons filling evenly over flat side of one cookie to edges; top with another cookie, flat side down, pressing gently to adhere. Repeat with remaining cookies and peppermint filling. Put crushed candy canes on plate. Roll edges of cookie sandwiches in crushed candies (candies will adhere to filling). Cookie sandwiches can be made ahead.

Society Café | Encore | 888-352-3463