



COOKING FOR *Love*

Commemorative
COOK
BOOK **2010**

SAVOR *the* **SEASON**

BENEFITING BREAK THE CYCLE

meet

Gary Arabia - Honorary Host Chef *Chef/Owner of Global Cuisine by Gary Arabia*

Gary Arabia considers himself first and foremost a caterer and event producer who happens to own a great restaurant. His ability to bring high-end restaurant food and service to any occasion is second to none. Combine this with his talent for presentation and design and you have an individual that can bring more to an event than anyone else.

Gary has been captivated by different styles of cuisine from the start. He studied various regions and techniques of cuisines and worked his way up through some of the best restaurants in the country. From exquisite Thai, Italian and Pacific Rim influences of his culinary mentors to classic Italian and regional American food that his mother prepared, Gary's abilities are truly "global."



As his experience, talent and diversity grew, he wanted to contribute something more to the industry he loved. Global Cuisine by Gary Arabia was born on July 4, 2000. "All events \ fantastic food. Our global cuisine, as we call it, is an eclectic mix of flavors, textures and spices from around the world. Combining this with fresh, unique ingredients, we use contemporary methods to create and produce remarkable food."

meet

Katie Chin - Honorary Host Chef *Founder, Wok Star*

Chef **Katie Chin** was born and raised in Minneapolis by her award-winning restaurateur mother, Leeann Chin. Inspired by Leeann, Katie quit her job as a film and television marketing executive to run Double Happiness Catering.

Katie is co-author of "Everyday Chinese Cooking" and co-host of the 2003 national PBS cooking series "Double Happiness" with her mother Leeann. Katie has made numerous appearances on national television including demos on The Today Show and guest judging on Iron Chef



America. She has been featured in Glamour, Bon Appetit, Self, Angeleno, Elle, Daily Candy, Daily Variety, Real Simple and The Los Angeles Times. She currently serves as national spokesperson for Thai Kitchen/Simply Asia Foods.

Based in Los Angeles, Katie divides her time as a private chef, throwing karaoke dinner parties and caring for her infant twins. She shares a passion for Asian cuisine, style and culture and is committed to teaching the American public that the very best Asian cooking can be achieved in a real home kitchen, by real people, on real schedules.

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meet

Stefan Richter

Executive Chef/Owner, Stefan's at L.A. Farm

Slicing, sautéing and saucing his way to become runner-up on Season 5 of Bravo's hit competition series "Top Chef," **Stefan Richter** brings the same culinary flair to his European catering service and his recently-opened restaurant, Stefan's at L.A. Farm, in Los Angeles.

The master chef has brought his skills into the kitchen of Celestino Drago, expressing the culinary vision of Enoteca Drago. Formerly executive chef of Villagio Inn & Spa in Napa, his career was honed at Bacara Resort & Spa in Santa Barbara and the Bellagio in Las Vegas. A native of Finland, Richter called Germany home for most of his childhood. He completed a three-year apprenticeship at the prestigious Hotel and Culinary School in Germany. The

highlight came at the two-star Michelin restaurant of Landhotel Schlosswirtschaft. During this time Stefan was honored with Achenbach Award in 1991 and 1992 and the Finlandia Award.

Stefan subsequently worked his way through a variety of kitchens – from Germany's Kur and Sports Hotel to Suko-Thai Hotel in Bangkok – mastering diverse techniques while embracing the use of local produce and ingredients. He endured the grueling Fachhochschule Würzburg-Schweinfurt in Germany to earn a Certified Master Chef diploma in 1993.



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Stefan Richter

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meet

Susan Feniger

Executive Chef/Owner, Susan Feniger's STREET

Susan Feniger is well known to Angelenos as half of Too Hot Tamales with her long time partner Mary Sue Milliken. Almost 30 years ago, the two chefs opened City restaurant, becoming an instant success story. Next came Border Grill's two locations in Santa Monica and the Mandalay Bay Resort & Casino in Las Vegas. Then the pair opened Latin-themed Ciudad downtown and the Border Grill Truck. A veteran of 396 episodes of Food Network's Too Hot Tamales and Tamales World Tour series, Feniger also co-authored five cookbooks with Milliken--City Cuisine, Mesa Mexicana, Cantina, Cooking with Too Hot Tamales, and Mexican Cooking for Dummies.



With the opening of Susan Feniger's STREET in Hollywood in 2009, the celebrated chef launched her first solo venture. Susan's dream of creating a unique restaurant inspired by the authentic flavors of street food was fulfilled, creating a spontaneous love story enjoyed by foodies and the media alike.

Feniger also serves on the board of Scleroderma Research Foundation and the L.A. Gay & Lesbian Center.

A black and white promotional image for Susan Feniger's STREET restaurant. On the left, Susan Feniger is shown from the waist up, wearing a light-colored chef's coat and glasses, smiling with her arms crossed. The background is dark with a white outline of a street sign. On the right side, the following text is displayed:

742 N. Highland
(just north of Melrose)
OPEN 7 DAYS
LUNCH DINNER SUNDAY BRUNCH
323.203.0500
www.eatatstreet.com

Below this text, the words "SUSAN FENIGER'S" are written in a smaller font, and "STREET" is written in a very large, bold, sans-serif font.

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Break the Cycle



MEASUREMENTS | Recipes



Useful Cooking Measures

Miscellaneous Measurements

Measure	Equivalent
1 dash	1/4 teaspoon or less
1 pinch	1/8 teaspoon or less
juice of 1 lemon	2 to 3 tablespoons
juice of 1 orange	about 1/2 cup

Measurement Equivalents

	tsp.	Tbs.	fluid oz.	gill	cup	pint	quart	gallon
tsp.	1	1/3	1/6	1/24	1/48	-	-	-
Tbs.	3	1	1/2	1/8	1/16	1/32	-	-
fluid oz.	6	2	1	1/4	1/8	1/16	1/32	-
cup	48	16	8	2	1	1/2	1/4	1/16
pint	96	32	16	4	2	1	1/2	1/8
quart	192	64	32	8	4	2	1	1/4
gallon	768	256	128	32	16	8	4	1

BEVERAGES & COCKTAILS

From Elixir G

Christmas Carol

Yields one serving

- 1-1/2 ounces brandy
- 1 ounce sour mix
- Large splash Elixir G Ginger Mix
- 4 ounces lemon-lime soda
- 3 whole cranberries for garnish

Combine all liquids in a cocktail shaker filled with ice cubes. Shake well and pour into a highball glass. Garnish with cranberries.

From Elixir G

Gingersnap Martini

Yields one serving

- 1-1/2 ounces vodka
- 1/2 ounce Goldschlager or cinnamon schnapps
- Splash Elixir G Ginger Mix
- cinnamon and sugar

Combine all liquids in a cocktail shaker filled with ice cubes. Shake well and pour into a martini glass rimmed in cinnamon and sugar.

From Elixir G

Mistletoe Martini

Yields one serving

- 1-1/2 ounces vodka
- 1/2 ounce orange juice
- 1/2 ounce cranberry juice
- 1/2 ounce Elixir G Ginger Mix
- 2 mint leaves for garnish
- 2 dried cranberries for garnish

Combine all liquids in a cocktail shaker filled with ice cubes. Shake well and pour into a martini glass. Garnish with mint and cranberries.



From POM Wonderful

Pomarita

Yields one serving

- 1 ounce POM Wonderful 100% Pomegranate Juice
- 1 ounce tequila
- 1 ounce Cointreau
- 3/4 ounces fresh lime juice
- 1/4 ounces simple syrup (equal parts sugar and water dissolved together in cold water)
- Salt and lime for garnish

Note: This cocktail can also be made with freshly squeezed juice from a POM Wonderful pomegranate. To juice the pomegranate, cut it in half (as you would a grapefruit) and juice using a citrus reamer or a juicer. Pour mixture through a cheesecloth-lined strainer or sieve. One large POM Wonderful pomegranate will produce about 1/2 cup of juice.

Combine all ingredients in cocktail shaker over ice. Shake well and strain into a chilled martini glass with a salted rim. Garnish with lime.

From Tasty Clouds Cotton Candy Company

Lemon Drop Cotton Candy Martini

Yields one serving

- 1-1/2 ounces vodka
- 1/2 ounce triple sec
- Cirrus size Tasty Clouds Lemon Cotton Candy
- Sugar

Mix the vodka, 1/4 of the cotton candy and triple sec in a cocktail shaker filled with ice cubes. Shake well to make sure sugar is well blended. Pour liquor into a sugar-rimmed martini glass filled with Tasty Clouds Lemon Cotton Candy.



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