

LAS VEGAS

A central image of a martini glass filled with shrimp and a tomato, garnished with herbs, set against a background of colorful bokeh lights.

Glitter to Gourmet

*Savory and Sensational Recipes
from the Junior League of Las Vegas*

The Junior League of Las Vegas

The Junior League of Las Vegas is an organization of women committed to promoting voluntarism, developing the potential of women, and improving the community through effective action and leadership of trained volunteers. Its purpose is exclusively educational and charitable.

—Mission Statement

In 1996, the Junior League of Las Vegas celebrated its 50th year of being a visible force and voice for positive change in our ever-growing community. We continue to develop and institute projects that become known community institutions for Las Vegas and Nevada. In the past five decades, our projects and programs have addressed specific needs in our community. Hundreds of health, medical, cultural, social, and educational programs and services have benefited from Junior League support. Past and present projects include:

- Ronald McDonald House of Greater Las Vegas
- Shade Tree Shelter for Women and Children
- Two fire safety houses: Clark County and Las Vegas Fire Departments
- Lied Children's Discovery Museum
- DARE
- HELP of Southern Nevada
- Community Alternative Sentencing Program (CAS)
- Repeat Boutique Thrift Shop
- Ritzy Rummage Sale
- Sustainer Holiday Bear Project
- Read Aloud Nevada!
- Done in a Day community service projects
- Education grants to southern Nevada teachers
- Community grants to southern Nevada programs
- Whitehead House and Beckley House historical restoration and relocation
- Jingle Bell Jog
- Child Watch

As we enter the new century, the Junior League remains committed to being a positive force and voice for positive change in our community. By training volunteers, providing community programs, and developing the potential of women, we are dedicated to making Las Vegas a better place for all. Our approach to community service is to identify a need, develop a project to meet that need, ensure the success of the project, and, at the appropriate time, turn it over to the community. This process has served both Las Vegas and the Junior League of Las Vegas well. We intend to continue it into the twenty-first century, making a difference in the future as we have in the past.

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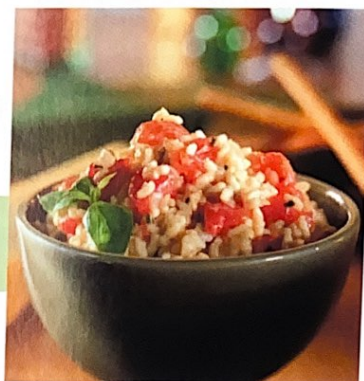
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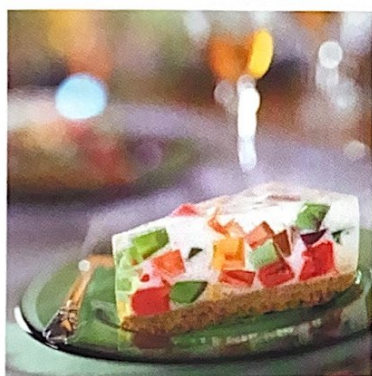
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Acknowledgments

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Chef Terry Fong
Chef Henry Garcia
Mayor Oscar Goodman
Chef Stanton Ho
Chef Chris Johns
Stephanie Markham
Phyllis McGuire
Rosie O'Donnell
Chef Jean-Louis Palladin
Chef James Perillo
Chef William Pfersching
Chef Wolfgang Puck
Senator Harry Reid
Chef Michael Ty
Chef James Wierzelenski
Chef Steve Zucker

Opening Acts

Appetizers, Soups and Salads

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pictured at left: Red and Green Holiday Salad
(recipe on page 52)

Chicken Salad Cassidy

This recipe was provided by David Cassidy.

2 tablespoons Dijon mustard
1/3 cup tamari
Splash of balsamic vinegar
2 whole chicken breasts, cut into small strips
1 teaspoon butter
1 teaspoon olive oil
Salt to taste
1 to 2 heads romaine lettuce
Assorted mixed greens
1 green onion, chopped
Raisins (optional)
Sunflower seed kernels (optional)
Sliced beets (optional)
1 hard-cooked egg, sliced (optional)
Equal parts of olive oil, Dijon mustard and tarragon vinegar
1/2 teaspoon (or less) salt

Mix the mustard, tamari and balsamic vinegar in a medium bowl. Add the chicken strips and stir to coat. Let marinate for 15 minutes. Melt the butter with 1 teaspoon olive oil in a skillet. Season with salt to taste. Heat until hot and add the chicken and marinade mixture. Cook until the chicken is browned and cooked through. Set aside and keep warm.

Combine the romaine lettuce, mixed greens, green onion, raisins and sunflower seeds. Top with sliced beets and sliced egg. Cover with the chicken and pan juices. Whisk the olive oil, mustard, tarragon vinegar and 1/2 teaspoon salt in a small bowl until creamy. Pour over the salad and toss to coat.

Yield: 2 to 4 servings

David Cassidy

David Cassidy is a visible force in Las Vegas, both in the showrooms and in the community. His high-energy performances have been witnessed by many in EFX at the MGM Grand and At the Copa at the Rio. He has also served as Grand Marshal in the Henderson Industrial Days Parade. He organized a celebrity charity golf tournament to give back to the community that he and his family call home—Las Vegas.

Glitter to Gourmet

...Captures the contemporary flavors and neon style of today's Las Vegas

...Showcases over 225 tested recipes, "sure bets" for novice cooks and seasoned chefs alike

...Spotlights "guest appearances" of local chefs' and celebrities' culinary favorites

...Blends in highlights of Las Vegas' unique history

...Celebrates, from "Opening Acts" to "Grand Finales," the way Las Vegas cooks, dine, and entertain

See you at the tables!



Proceeds from the sale of this book will be returned to the community through projects developed and supported by the Junior League of Las Vegas.

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