

heat. Slice steak around the bone. Transfer to plates, and drizzle with butter from skillet. Serve with the lemon for drizzling.

Rao's Spaghetti With Marinara Sauce

SERVES 4-6

This Italian-American classic (pictured on page 64) is adapted from Rao's in Las Vegas.

- ¼ cup extra-virgin olive oil
- 4 oz. bacon, cut into ¼" cubes
- 1 tsp. dried oregano
- 8 cloves garlic, minced
- 2 small yellow onions, minced
- Kosher salt and freshly ground black pepper, to taste
- 2 28-oz. cans whole peeled tomatoes in juice, crushed
- 1 lb. spaghetti
- 20 basil leaves, roughly torn
- Grated Parmesan, for serving

Heat oil and bacon in a 12" skillet over medium heat; cook, stirring, until bacon renders its fat, about 10 minutes. Add oregano, garlic, onions, and salt and pepper; cook, stirring, until soft, about 8 minutes. Add tomatoes; boil. Reduce heat to medium-low. Cook, stirring, until sauce thickens, about 45 minutes. Meanwhile, bring a large pot of salted water to a boil, and add spaghetti; cook until al dente. Drain; add to sauce with basil, and toss. Sprinkle with Parmesan.

Spaghetti con Gamberi

(Spaghetti With Shrimp)

SERVES 4

Chef Paul Bartolotta uses sweet langoustines for this simple, flavorful pasta dish (pictured on page 44).

- ½ cup extra-virgin olive oil
- 3 cups cherry tomatoes, quartered
- 1 tsp. crushed red chile flakes
- 4 cloves garlic, thinly sliced
- 1 lb. jumbo shrimp, peeled and deveined
- 1½ cups dry white wine
- Kosher salt, to taste
- 10 oz. spaghetti
- 2 tbsp. finely chopped parsley
- 1 sheet yaki nori (roasted seaweed; optional), cut in slivers
- Juice of 1 lemon
- Freshly ground black pepper, to taste

Heat ¼ cup oil in a 12" skillet over medium-high heat. Add tomatoes, chile flakes, and garlic; cook, stirring, until soft, about 6 minutes. Add wine; cook until reduced by half, about 6 minutes. Add shrimp;

cook, turning once, until just pink, about 3 minutes. Meanwhile, bring a large pot of salted water to a boil; add spaghetti, and cook until al dente, about 7 minutes. Drain, reserving ¼ cup cooking water, and add pasta to skillet along with cooking water, remaining oil, parsley, nori, and juice; cook, tossing, until sauce thickens, about 5 minutes. Season with salt and pepper.

White Cheddar Macaroni and Cheese

SERVES 8

Sun-dried tomatoes and ham flavor this dish (pictured on page 63), just one of many versions served at the Wicked Spoon's mac and cheese bar.

- 6 tbsp. unsalted butter
- ½ cup flour
- 2½ cups milk
- 2½ cups heavy cream
- 12 oz. white cheddar, grated
- 8 oz. cooked ham, chopped
- 3 oz. crumbled blue cheese
- ½ cup chopped sun-dried tomatoes
- ½ cup caramelized onions
- ½ cup thinly sliced scallions
- 4 slices cooked bacon, chopped
- Kosher salt and freshly ground black pepper, to taste
- Tabasco sauce, to taste
- Freshly grated nutmeg, to taste
- 1 lb. cavatappi or macaroni, cooked al dente
- ½ cup panko bread crumbs

Heat oven to 350°. Heat butter in a 6-qt. saucepan over medium-high heat; add flour, and cook, stirring, until smooth, about 2 minutes. Add milk and cream; simmer. Cook until thickened, about 2 minutes. Remove from heat and stir in ¾ of the cheddar along with the ham, blue cheese, tomatoes, onions, scallions, and bacon; season with salt, pepper, Tabasco, and nutmeg, and stir in pasta. Transfer mixture to a 9" x 13" baking dish. Sprinkle with remaining cheddar. Top with bread crumbs; bake until golden, about 25 minutes.

DRINKS

Andalucia

MAKES 1 COCKTAIL

This sherry cocktail (pictured on page 58) with a Manchego garnish comes from Las Vegas's Downtown Cocktail Room.

- 2 oz. cream sherry
- 1 oz. walnut liqueur, such as Nocello (see page 85)
- ¼ tsp. sherry vinegar, such as Capirete 20 Reserva

- 4 golden raisins
- 1 ¼"-thick wedge Manchego

Stir sherry, liqueur, and vinegar in a cocktail shaker with ice until chilled; strain into a chilled champagne coupe. Garnish with raisins and cheese, speared with a toothpick.

Blueberry and Basil Margarita

MAKES 1 COCKTAIL

Wynn mixologist Patricia Richards shared the recipe for this refreshing margarita (pictured on page 58), served at the Eastside Lounge at the Encore at Wynn Las Vegas.

- 2 oz. fresh lime juice
- 1½ oz. fresh lemon juice
- 3 tbsp. sugar
- 3 oz. fresh blueberries
- 4 basil leaves, plus 1 sprig
- 3 oz. reposado tequila
- 1½ oz. Grand Marnier
- 1 oz. agave syrup

Boil juices and sugar in a small saucepan until sugar dissolves; cool. Pour syrup into a shaker with all but 4 blueberries and the basil leaves; crush with a spoon. Add tequila, Grand Marnier, and agave. Fill with ice, and shake. Strain into a high-ball glass filled with ice; garnish with remaining blueberries and basil.

Scarlet Starlet

MAKES 1 COCKTAIL

This fruity whisky cocktail (pictured on page 58) is served at Delmonico Steakhouse in the Venetian.

- 1½ oz. Scotch whisky
- ¾ oz. fresh lime juice
- ¾ oz. lightly beaten egg white
- ½ oz. vanilla cognac liqueur, such as Navan (see page 85)
- ½ oz. hibiscus syrup (see page 85)
- ½ oz. strawberry syrup (see page 85)
- 1 organic red rose petal

Shake whisky, juice, egg white, liqueur, and syrups in a cocktail shaker until frothy. Add ice; shake to chill. Strain into chilled champagne coupe; garnish with rose petal.

The Libertine

MAKES 1 COCKTAIL

Rosemary brings an herbal note to this whiskey drink (pictured on page 58) made by Mariena Mercer at the Chandelier Bar in the Cosmopolitan.

- 2 oz. simple syrup
- 2 sprigs fresh rosemary
- 4 oz. bourbon

- 2 oz. fresh lemon juice
- 2 tsp. orange marmalade
- 1 tbsp. maple syrup
- 1 tbsp. fresh orange juice
- 1 egg white

Boil simple syrup and 1 sprig rosemary in a small saucepan; cool. Discard rosemary; transfer syrup to a cocktail shaker with bourbon, lemon juice, and marmalade. Add ice, shake until chilled, and strain into a high-ball glass filled with ice. Add maple syrup, orange juice, and egg white to shaker; shake until frothy. Spoon froth over top of cocktail; garnish with remaining rosemary sprig.

Tiki Bandit

MAKES 1 COCKTAIL

This contemporary tiki cocktail (pictured on page 58) created at Frankie's Tiki Room contains a bright mix of fresh fruit juice, syrups, and rums.

- 4 oz. pineapple juice
- 4 oz. ginger ale
- 1½ oz. gold rum
- 1½ oz. pineapple rum, such as Cruzan
- 1 oz. blue curaçao
- 1 oz. orgeat (see page 85)
- 1 oz. passion fruit syrup (see page 85)
- 1 oz. fresh grapefruit juice
- 1 wedge pineapple
- 1 maraschino cherry

Shake pineapple juice, ginger ale, rums, curaçao, orgeat, syrup, and grapefruit juice in a cocktail shaker with ice until chilled; strain into a tiki cup filled with ice. Garnish with pineapple and cherry.

Whiskey Rock-A-Roller

MAKES 1 COCKTAIL

Tobin Ellis created this drink (pictured on page 58) based on a rhubarb pie for Lynyrd Skynyrd BBQ & Beer.

- 2 tbsp. sugar
- 5 raspberries
- 3 oz. Kentucky-style bourbon, such as Bulleit
- 1 oz. fresh lemon juice
- ½ oz. strawberry liqueur (see page 85)
- 4 dashes rhubarb bitters (see page 85)
- 1 sprig mint

Crush sugar and 4 raspberries with a spoon in the bottom of a cocktail shaker. Add bourbon, juice, liqueur, and bitters, fill with ice; shake to chill. Strain into a chilled old-fashioned glass filled with ice, and garnish with remaining raspberry and mint sprig.