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JULY 2013

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DEALicious Meals, Part I

Story by Jim Begley, Daniel Hernandez, Andrew Kiraly, Debbie Lee, Molly O'Donnell, Brock Radke, Lissa Townsend Rodgers, Kristy Totten and Photography by Christopher Smith and Brent Holmes

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Okay, so the economy's improving, but it'll be a long time before we're all eating gold-dusted money burgers like we were before the bust. In the meantime, our fifth annual DEALicious Meals is here to tide you over. From spare-change street food to fine dining deals on the Strip, our annual guide to the city's tastiest food finds will keep you full for months to come. Happy eating.

Complimentary fries at StripSteak

A wise person once said the best things in life are free. In consideration of StripSteak's complimentary duckfat fry trio, that couldn't be truer. While this is somewhat heartier than your typical amuse-bouche, your mouth will nonetheless be very happy with the combination of fries and dipping sauces. Being a Maryland grad, I'm particularly fond of the Old Bay fries in the truffle aioli. While it's not the pairing from the kitchen, my combo will not be denied! JB

Mandalay Bay, [michaelmina.net](#)

75-cent double chocolate donut at Al's Donuts

Yes, Al's Donuts is next door to a dive bar and behind a 7-Eleven, but this ain't foie gras. Don't let a little snobbishness come between you and rich, chocolatey bliss. Dunkin's might be cheaper, but Al's are still only \$.75 apiece and always taste like they were just made. Plus, the dudes behind the counter are at least as sweet as the orbs of vice they're pushing. You can't get that extra fix at Dunkin's. MO

1220 E. Harmon Ave., 735-3039

79-cent donuts at Glazier's

Visit Glazier's supermarket on any given morning and your nose will inevitably lead you to the shop's in-house bakery department. There, under a rainbow neon sign that reads "Jelly's Donuts," cloudlike puffs of pillowy dough come filled, frosted or in the form of Frisbee-sized fruit fritters. If the



scene



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bowl. Press firmly to extract as much liquid as possible. Discard solids. Add almond extract and reserved lime juice.

6. In a small saucepot, heat water and sugar over medium heat until sugar is dissolved. Let cool and combine with macerated liquid.

7. Store falernum in a bottle or jar. Will keep, refrigerated, for about two weeks.

Zombie recipe:

3/4 ounce Appleton Special gold rum

3/4 ounce Myer's dark rum

1/2 ounce Lemon Hart 151 proof rum

1/2 ounce maraschino liqueur

1 drop Pernod

1/4 ounce falernum

1/4 ounce grenadine

2 dashes Angostura bitters

2 ounces pineapple juice

1/2 ounce white grapefruit juice

3/4 ounce lime juice

Build over ice in a 14-ounce old-fashioned glass, then pour contents into a cocktail shaker. Shake, then re-pour into the glass. Serve garnished with pineapple and cherries.

(adapted from *Liquid Vacation: 77 Refreshing Tropical Drinks* from Frankie's Tiki Room in Las Vegas by P. Moss)

Meatballs

The secret: the perfect panade

Turn your home into a Rat Pack-approved red sauce restaurant with this classic recipe, courtesy of Rao's executive chef Dino Gatto. A panade, or breadcrumb mixture, is the key to his moist and light meatballs. "We add the water, cheese and breadcrumbs in layers," says Gatto. "If you add it all at once, the results are drier, making it too tough to mix and shape the meatballs."

1 1/2 pounds ground beef

1/4 pound ground pork

1/4 pound ground veal

3 garlic cloves, minced finely

1/2 cup chopped parsley

Salt and pepper to taste

2 eggs, lightly beaten

1/2 cup water

1 1/4 cups grated Parmesan cheese

1/2 cup plain breadcrumbs

vegetable oil, for frying

1. In a large bowl, add the ground meat and garlic. Form the meat into a well shape, and then add parsley, salt, pepper, eggs, and water to the center of the mixture. Sprinkle cheese on top of the wet mixture as if covering it, followed by the breadcrumbs.

2. Using clean hands, mix ingredients from the outside of the bowl towards the middle, rotating the bowl and folding the meat into the wet ingredients until

combined. When finished, shape mixture into meatballs that are roughly the size of golf balls.

3. In a medium sauté pan, add enough oil to coat the cooking surface and heat over medium high for approximately two minutes. Add the meatballs to pan and cook until golden brown, approximately 4 minutes each side. Transfer meatballs to marinara sauce and simmer over low heat. (If you prefer to bake them, you can place them on a cookie sheet and bake at 350 for 25-30 minutes.)

4. Plate in individual bowls and serve with marinara.

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