

JANUARY 2015  
THE COMPLETE GUIDE TO GO

Las Vegas

# where<sup>®</sup>

## DINING DELIGHTS

Discover the Strip's  
Culinary Gems

MAN-FRIENDLY  
DRINKS

FABERGÉ COMES  
TO TOWN

DISHING WITH  
BORDER GRILL'S  
MARY SUE MILLIKEN  
AND SUSAN FENIGER



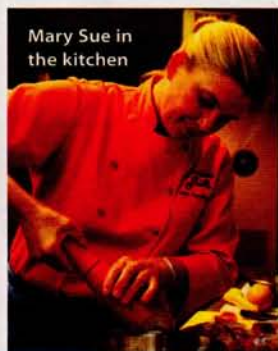
# My Las Vegas



## Mary Sue Milliken & Susan Feniger

[Celebrity Chefs and Owners of Border Grill restaurants]

It was a fateful day in 1978 when Mary Sue Milliken, the first female chef at Chicago's Le Perroquet, and Susan Feniger, a graduate of the Culinary Institute of America, met at Le Perroquet. Later, when both were working in separate restaurants in France, they hatched the idea to go into business together, and the rest is history. Together, they have co-starred in nearly 400 programs on Food Network, co-authored numerous cookbooks and, in different seasons, appeared on Bravo's "Top Chef Masters." They opened their second Las Vegas location of Border Grill at the Forum Shops at Caesars a few months ago.



Mary Sue in the kitchen

### How did you develop your love of cooking?

**Mary Sue:** I always loved to cook, from when I was a very little girl. My mom would have lemon juice in the drawer in the refrigerator, and when I was a toddler, I would drink it. As a child, I had an adventurous palate.

**Susan:** My mom was a fantastic cook, she loved to cook. I used to hang in the kitchen with her when she cooked. I have many memories of her late at night, in the kitchen, making fudge. On Sunday afternoons, people always dropped by.

### What was the image of working in the food industry like in the '70s?

**Mary Sue:** It was a little like telling your parents "I'm going to be an auto mechanic!" I don't think it was exactly what they had in mind.

**Susan:** There wasn't the image out there of now of "what are you going to do? What will I become?"

**Mary Sue:** It was more that you could work with your hands all day, you could serve food. Food is power. It's really a very powerful thing in the way it makes people happy.

### What were your first impressions of each other?

**Mary Sue:** The first time I met Susan, I thought "uh oh." That's the first time I met anyone as serious as me, man or woman. Of everyone I ever worked with, nobody was as serious as Susan.

**Susan:** When I was in culinary school, I decided that I wasn't going to read another novel, I was only going to read cookbooks. I was very focused.



Susan in the kitchen

### What were your early days of working together like?

**Susan:** It was a tiny little café with no stove. I started by running specials on the hot plate, and set up two hibachis in the parking lot.

**Mary Sue:** I went to take a look at the cafe, and it took about four hours for a pot of water to boil. I had two years of chef school and had worked my butt off, now I'm going to wait four hours to boil water?

**Susan:** But I convinced her.

**Mary Sue:** You can't say no to Susan, ever. I learned that right away. (laughs)

## MARY SUE & SUSAN'S LAS VEGAS

### Favorite places to dine

**Mary Sue:** We're both very hard workers. Once in a blue moon when I'm here, and my husband comes to Vegas, we always go to Lotus of Siam. I know everybody says the same thing, but the food is so great. I had my 30th birthday there.

We also had a great burger at Burger Bar. That was a delicious burger! I like the lamb burger over there. We had just finished a big event and were starving because we hadn't eaten. I eat for a living, so I have to taste, taste, taste, and I don't really go out for a burger ever.

Also, I'm dying to go to some Cirque shows. I want to see them all, especially the Michael Jackson show, I just don't have the time. I'd love to do more of that.

**Susan:** I'm on the board of One Night for One Drop, so I'm a huge Cirque fan too. I love comedy also. We do a big huge benefit, Cool Comedy, Hot Cuisine, every year; the first one was last year.



Burger Bar at Mandalay Place

For Mary Sue & Susan's full interview, go to [wheretraveler.com](http://wheretraveler.com)

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