

WEEKNLY

LAS VEGAS



HOLLY'S BIG ADVENTURE

THE REALITY SHOW VET
AND STRIP STARLET
EYES HER BIGGEST
ROLE YET: **MOM**

By John Katsilomates
PHOTOGRAPHS BY DENISE TRUSCELLO

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LASVEGASWEEKLY.COM **FREE**

POULTRY PERFECTION
Creamy sage gravy sets off the crunch of Hank's fried chicken.



BUTTERMILK FRIED CHICKEN WITH SAGE GRAVY
SERVES FOUR

- 1 Jidori chicken, cleaned (or four chicken breasts)
- 1 quart buttermilk
- 2 cups all-purpose flour
- ¼ tsp. cayenne pepper
- ¼ tsp. granulated garlic
- 1 tsp. onion powder
- kosher salt and fresh cracked pepper to taste
- oil for frying

INGREDIENTS FOR SAGE GRAVY:

- 1 oz. unsalted butter
- 1 oz. all-purpose flour
- 1 cup heavy whipping cream
- ¼ tsp. fresh sage, chopped
- 2 whole sage leaves
- kosher salt and fresh cracked pepper to taste

- ➊ Cut chicken into as many pieces as needed or just use whole chicken breasts. Soak chicken in buttermilk overnight, or for at least 4 hours. Blend flour, cayenne, garlic, onion powder, salt and pepper in a mixing bowl. Dredge chicken in seasoned flour and let sit for about 5 minutes, then dredge chicken again, making sure you cover all sides. Carefully drop chicken in deep frying oil set at 160 degrees and cook until internal temperature reaches 160 degrees.
- ➋ For sage gravy, let butter come to room temperature and mix with flour to create *beurre manie*. Pour heavy cream into a sauce pot and bring to a light boil. Add remaining ingredients, reserving whole sage leaves. Stir in *beurre manie* and let simmer for about 5 minutes until sauce is thickened.
- ➌ To serve, place whole sage leaves in frying oil for about 2 minutes, remove and drain excess oil on napkin. Ladle about three ounces of gravy onto center of plate. Place fried chicken on top and garnish with fried sage.

RECIPE

SOAK IN THE CHICKEN

Hank's chef Daniel Conception recommends an overnight buttermilk bath

➔ The focus might be on steak, but poultry is treated with equal respect and affection at Hank's Fine Steaks. One of the Green Valley Ranch restaurant's most popular entrees: the buttermilk fried chicken. "It does catch people off guard at the steakhouse, but we have the finest fish, oysters and chicken, as well as the finest steaks," Executive Chef Daniel Conception says. The key to this dish, according to the chef, is an overnight soak in creamy buttermilk, which makes tender Jidori chicken even softer and adds some rich, deep flavor. "If you can say chicken is mouth-watering, that's what this is." —*Brock Radke*

HANK'S FINE STEAKS
Green Valley Ranch Resort, 617-7075, Daily, 5-10 p.m.

CHEF TALK

MOST MEMORABLE MEAL: French

messy, but you still get that great



CHEF TALK

CHRIS CONLON
Light Group

➔ Buffalo native Chris Conlon has cooked all over the country—New York, Florida, California, Boston—and spent time in Vegas kitchens for more than a decade. "Every time I thought the grass was greener, I missed Vegas," he says. "It's just saturated with great restaurants and a great food community." Conlon has been with the Light Group for the past four years and departed from his post at Bellagio's Fix to oversee the development of Light's three upcoming Mandalay Bay restaurants.

MOST MEMORABLE MEAL: French Laundry (Napa Valley) "It was my 25th birthday. I was working for Charlie Palmer at the time, and he made the reservation for us. We had a 16-course meal. The food was amazing, and the service just impeccable. I remember the foie gras *torchon* and the whole roasted squab with root vegetables best. And every detail of the service, even the way they cleared the salt and pepper when setting up for dessert, was just the best experience."

FAVORITE FIX MENU ITEM: lollipop wings "Being from Buffalo, I just think we did a great rendition of the traditional Buffalo wing, and it's something that fits into a more upscale atmosphere. They're not

messy, but you still get that great crunchiness—and great flavor from the sauce."

BEST BRUNCH: DW Bistro (6115 S. Fort Apache Road, 527-5200) "The food is amazing, the portions are huge and the price is right. It's really close for us, so we can walk down on a Saturday morning, have an amazing Bloody [Mary] and some Jamaican jerk pork hash with eggs and tortillas."

MOST NECESSARY KITCHEN TOOL: Baby Bullet "I have an 8-month-old that just started eating, and we make all his food fresh with the Baby Bullet. It's been getting quite a workout, pureeing everything." —*Brock Radke*