



Susan Feniger
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SUSAN FENIGER'S
STREET



Susan Feniger's passion for food has propelled her into a three-decade career as a successful chef, restaurateur, cookbook author, and media darling; as the *Los Angeles Times* recently observed, "she deserves an Emmy for energy." Feniger divides her time between her first solo venture, Susan Feniger's STREET; the Border Grill restaurants in Santa Monica, downtown Los Angeles, and Las Vegas at Mandalay Bay Resort & Casino; and the Border Grill Truck—all of which are co-owned with Chef Mary Sue Milliken.

A veteran of nearly 400 episodes of Food Network's *Too Hot Tamales* and *Tamales' World Tour* series, Feniger has also appeared on season two of Bravo's *Top Chef Masters*, *The Today Show*, *Chef vs. City*, and *The Best Thing I Ever Ate*, as well as in print for *Gourmet*, *Sunset*, *Bon Appétit* and *O, The Oprah Magazine*. She has coauthored five cookbooks including *City Cuisine*, *Mesa Mexicana*, and *Cooking with Too Hot Tamales* with Milliken. Her most recent solo effort is *Susan Feniger's Street Food: Irresistibly Crispy, Creamy, Crunchy, Spicy, Sticky, Sweet Recipes*.

Feniger shines a light on a number of worthwhile organizations and has been on the board of the Scleroderma Research Foundation for 17 years and the board of the L.A. Gay & Lesbian Center for three. In all her endeavors, Feniger's genuine love for the authentic flavors of street- and home-cooked food has been her driving force. She shows no signs of slowing down. ✨

Burmese gin thoke melon salad

SERVES 6

- ½ small seedless watermelon (2½ lbs.)
- ½ ripe cantaloupe melon (1½ lbs.)
- ¼ ripe honeydew melon (1 lb.)
- 2 (3-inch) pieces young or regular fresh ginger, peeled and minced (½ cup)
- ¼ cup each toasted sesame seeds, lime juice (from 3 to 4 limes), and low-sodium soy sauce
- ½ cup extra-virgin olive oil
- 2 tbsp. plus 1 tsp. sugar
- 1¾ tsp kosher salt
- 1 cup dried green lentils
- 2 cups wide-flake unsweetened coconut
- 1¼ cups raw blanched peanuts
- 4 fresh kaffir (also called makrut) lime leaves, chopped

1. **Trim** rind from melons, remove any seeds, and cut into ½-inch dice. Place diced melon in a large mixing bowl.
2. **Combine** ginger, sesame seeds, lime juice, soy sauce, ¼ cup of olive oil, 2 tbsp. sugar, and ½ tsp. of salt in a separate bowl. Mix well and pour over melon. Toss, and let marinate at room temperature while you prepare the rest of the salad.
3. **Add** lentils and 4 cups cold water to a small saucepan set over high heat. Bring to a boil, about 5 minutes. Reduce heat to low and simmer for 15 minutes. Add 1 tsp. salt and cook for 5 minutes, or until lentils are tender, but not mushy. Drain, rinse with cold water to chill, and then stir into melon mixture.

4. **Combine** coconut, peanuts, kaffir lime, 1 tsp. sugar, ¼ cup olive oil, and ¼ tsp. salt in a large sauté pan. Toast over medium-low heat, stirring constantly, until coconut and peanuts have toasted, somewhat unevenly, to a golden brown, 3 to 4 minutes. Remove from heat and set aside to cool.

5. **Stir** together gently peanut mixture and melon mixture just before serving. Serve in a large bowl at room temperature. ✨

Malaysian black pepper clams

SERVES 4

- 2½ lbs. Manila clams in shells, scrubbed
 - ¼ cup grated palm sugar* or packed dark brown sugar
 - 2 tsp. oyster sauce
 - 2 tbsp. dark soy sauce
 - Juice of 1½ limes
 - 2 tbsp. each canola oil and chopped garlic
 - 1 (2-inch) piece fresh ginger, peeled and minced
 - 1 tbsp. cracked black pepper
 - 4 tbsp. (½ stick) unsalted butter
 - 10 fresh mint leaves
 - ½ cup fresh cilantro leaves
 - ¼ cup fresh Thai basil or regular basil leaves
 - Sourdough bread, sliced 1-inch thick and toasted, for serving (optional)
 - Extra-virgin olive oil, for serving (optional)
 - Lime wedges, for serving
1. **Rinse** clams in a large bowl under cold running water for 5 to 10 minutes to purge them of all sand and grit; drain.
 2. **Combine** palm sugar, oyster sauce, soy sauce, and lime juice in a small bowl; set aside.

3. **Heat** canola oil on high in a large sauté pan or skillet. Add garlic and ginger and cook for 2 minutes, stirring occasionally, to release flavors. Do not let garlic brown. Add black pepper and clams. Add ½ cup water, cover immediately, and steam clams for 3 to 4 minutes or until they open. Remove any that do not open. Add oyster sauce mixture and stir well. Add butter, stir well, and pour clams into a large bowl.

4. **Sprinkle** with mint, cilantro, and Thai basil. Serve with sourdough toasts, brushed with olive oil, if desired, and wedges of fresh lime. ✨

*Find palm sugar at well-stocked grocery stores and Asian or Latino markets.

Canton ginger kick

SERVES 6

- ¾ cup ginger syrup*
 - 6 oz. (¾ cup) Domaine de Canton (ginger liqueur)
 - ½ cup plus 1 tbsp. fresh lemon juice
 - 1 (1-liter) bottle soda water or seltzer, chilled
- “Candied” ginger
Lemon wedges
1. **Stir** together ginger syrup, vodka, ginger liqueur, and lemon juice in a pitcher.
 2. **Divide** among 6 (10-oz.) old-fashioned glasses filled with ice. Top off with soda water.
 3. **Spear** a few slices candied ginger onto each of 6 wooden picks and add to drinks, then garnish with lemon wedges. ✨

*Bring 1 cup sugar, 1 3-in. piece fresh ginger, peeled and sliced, and 1½ cups cold water to a boil. Reduce heat and simmer 30 minutes. Strain syrup into a pitcher. Reserve ginger for garnish in step 3.