

# WEEKLY

LAS VEGAS

January 17-23, 2013  
LASVEGASWEEKLY.COM **FREE**

Writer and director  
Sean Jackson  
made more than  
30 shorts before  
breaking in  
to features.

## Lights, Camera, Vegas!

*The Weekly spotlights seven rising local filmmakers*

**Plus ...** PINK BOX'S DOUGHNUT REVOLUTION | THE 3D PRINTER FAIRY AT CES | BIG SCREEN REPORT CARDS



**> WARM UP**  
Diego's chile colorado is the perfect winter weather dish.

**CHILE COLORADO** SERVES 4-5

- 2 lbs. boneless beef short ribs
- 4 oz. New Mexico chilies (about 8 chilies)
- 5 cloves garlic, dry-roasted
- 1 medium onion, cut into chunks and dry roasted
- 1 tsp. ground cumin
- 1¼ tsp. ground dried Mexican oregano
- 1 quart beef broth or stock

MARINADE INGREDIENTS:

- 6 oz. New Mexico chilies (about 12 chilies)
- 10 cloves garlic, dry-roasted
- 3 tsp. ground cinnamon or Mexican *canela*
- 1 clove
- 1½ tsp. ground black pepper
- 1 bay leaf
- 2 tsp. ground cumin
- 2 tsp. ground dried Mexican oregano
- 2½ tsp. ground dried thyme
- ¼ cup apple cider vinegar
- 2 tbsp. kosher salt

☉ To dry-roast garlic and onions, cook in a 375-degree oven on a cookie sheet with no oil until they become dark brown but remain soft. ☉ For the

**RECIPE**

CHILE CON GREAT-GRANDMA

Diego chef Christina Olivarez lets you in on a family secret

➔ Looking for a hearty winter recipe? Chef Christina Olivarez of Diego at MGM Grand has you covered with her version of chile colorado. "It's something my great-grandmother used to make when I was a kid," the chef says. "I remember she always put potatoes into it, maybe because I was a picky eater as a child. I always ate the potatoes and liked the sauce a lot." As an homage, Olivarez uses a crispy potato garnish when serving the dish at Diego. You can add whatever you like to this tender, New Mexico chili-based beef dish. —Brock Radke

**DIEGO**  
MGM Grand,  
891-3200.  
Sunday-Friday,  
5:30-10 p.m.;  
Saturday,  
5-10 p.m.



**CHEF TALK**

MICHAEL CHEN  
Yellowtail

➔ Chef Michael Chen has been working in Las Vegas for 11 years, so he considers it his city. But like any hungry local, he acknowledges that our 24-hour dining options could be better. "If you need something to eat at 4:30 in the morning when you're hungover and trying to clean off whatever vomit you have on your dress shirt, you can get it. But I want something with more quality." His favorite after-hours eats include Fukuburger and Goyemon for

sushi. But s  
to the siren

**GUILTY PLEASURE**  
**Box** "You know the earlier if you're going to the Box on Sourdough

**BEST TACOS**  
"If you've ever had what I'm talking about, you're selective about what I eat from where. I do Fuku for burgers and Tacos El Gordo for tacos and that's it, I'm done."

**HOME COOKING:** breakfast

MICHAEL CHEN  
Yellowtail

➔ Chef Michael Chen has been working in Las Vegas for 11 years, so he considers it his city. But like any hungry local, he acknowledges that our 24-hour dining options could be better. "If you need something to eat at 4:30 in the morning when you're hungover and trying to clean off whatever vomit you have on your dress shirt, you can get it. But I want something with more quality." His favorite after-hours eats include Fukuburger and Goyemon for sushi. But sometimes Chen gives in to the siren's call of fast food, too.

of spices, and let it go for like 86 hours until everything is falling off the bone. It's just sitting there in the broth and it's so gelatinous, like a pot of pork Jell-O. It's a slice of heaven." —Brock Radke