

## A Cut Above Dinner Is Served



## Drink of the Month The Grinch

The Ethiopia-born and Sweden-raised chef Marcus Samuelsson (New York's Aquavit and Rilingo) makes a point with his new book *New American Table: America is a melting pot, and thus American food by definition can be anything as long as it's delicious.* Here's what we're having for our Christmas dinner: Samuelsson's rib-eye steaks with chive butter (serves four).

4 10 oz. boneless rib eyes	2 tbsp. olive oil
2 tsp. salt	CHIVE BUTTER
1 tsp. chopped rosemary	4 cups heavy cream
1/2 tsp. freshly ground black pepper	4 cloves garlic, finely chopped
1/2 tsp. freshly ground white pepper	2 shallots, finely chopped
1/2 tsp. paprika	1/2 cup chopped chives
1/2 tsp. garlic powder	1 tsp. salt
	freshly ground black pepper

Heat a grill or pan on high heat. Bring steaks to room temperature. Toss herbs and seasonings together. Brush steaks with olive oil, then coat with the dry mixture. Grill for five minutes on each side for medium rare. Let rest for five minutes. For chive butter, use an electric mixer with a whisk attachment to beat the cream until butter forms (about 15 minutes). Discard excess liquid. Heat one tablespoon of this butter in a pan over medium heat. Sauté garlic and shallots until soft. Rewhip butter, adding garlic-shallot mixture, chives and salt and pepper. Serve steaks with a dollop of chive butter on top.

With a holiday cocktail called the Grinch, you'd imagine a sloshy glassful that gets you so drunk you wake up the next day having no recollection of December 25. Actually this little number—which comes courtesy of Kevin Jaszek at Smith & Mills in New York—is a cold-weather concoction you'll want to take your time consuming. We'll take it over processed out-of-the-carton eggnog any day.

2 oz. bonded applejack brandy  
1/2 oz. velvet falernum  
1/4 oz. lime juice  
1/4 oz. simple syrup  
2 hits Regan's Orange Bitters  
3 hits Fee Brothers Whiskey Barrel-Aged Bitters

Shake ingredients with ice, then strain over ice with a lemon and orange twist back to back. The apple notes in the brandy blend well with the aged bitters to make the perfect glass of warming holiday hooch.



## Employee of the Month Tiffani Shipman

PLAYBOY: Where do you work?

TIFFANI: I work at South Central Sport-Chassis, which sells trucks.

PLAYBOY: What do you do exactly?

TIFFANI: I sell trucks, and I do everything from going to events like the Barrett-Jackson car auction with them to getting dirty in the shop working on them.

PLAYBOY: Wow.

TIFFANI: Yes, that's the reaction I normally get. (giggles)

PLAYBOY: What type of clientele do you have?

TIFFANI: We have sold trucks to Chris "Birdman" Andersen, Leonard Davis of the Cowboys, Shaquille O'Neal and a few other celebrities.

PLAYBOY: Shaq Diesel?

TIFFANI: Yep, we sold him a P2.

PLAYBOY: What's your favorite model?

TIFFANI: I love the P4XL. It's just a big, sexy truck.

PLAYBOY: Does size matter?

TIFFANI: Definitely—that's what we print on the back of our pit shirts.

PLAYBOY: Do you have a shop shirt with your name on it?

TIFFANI: You know it.

PLAYBOY: Now that's a turn-on. Can one have sex on a creeper?

TIFFANI: There's a lot that can go on under the hood....



## In This Corner Fistic Fashion

The heroes and villains of boxing's yesteryear—from Sonny Liston to Rubin "Hurricane" Carter to Ray "Boom Boom" Mancini—are still some of the greatest of masculine icons. Now a NYC-based T-shirt company called No Mas is paying homage. The company takes its name from the two words Roberto Duran uttered after he quit during the eighth round of his 1980 bout with Sugar Ray Leonard. Pictured: No Mas's slim-fit Thunderbird Hotel tee, which gives a shout-out to the Vegas landmark that hosted Liston's workouts before his classic bouts with Muhammad Ali. The Thunderbird had Mafia ties—as did Liston. Check out [nomas-nyc.com](http://nomas-nyc.com) for more shirts replete with pugilistic lore.



SEE MORE OF TIFFANI SHIPMAN AT CLUB.PLAYBOY.COM. APPLY TO BE AN EMPLOYEE OF THE MONTH AT PLAYBOY.COM/POSE.