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## Summerlin sells cookbook to raise funds for club

More than 500 recipes from Sun City Summerlin residents are included in a cookbook to raise funds for the Aquacize Club.

All money raised by selling the cookbook will benefit programs and clubs at Sun City Summerlin, according to Betty Weltman, editor of the cookbook.

Weltman says the recipes in the book are designed to be fun, quick and easy with a healthy approach. But she said not all of the specialty desserts can claim to be fat free and low in calories.

Recipes in the cookbook have been handed down to Sun City Summerlin residents from past generations.

The 250-page Sun City Summerlin cookbook is available for \$8.50, plus an additional \$2 for mailing. For more information, call Weltman at 233-5763.

Celebrity chef Mark Miller, Porfidio Tequila owner Martin Grassl and Lance Cutler, author of "The Tequila Lover's Guide to Mexico," have teamed up to host Coyote Cafe's second Tequila Dinner.

The dinner, to be held in Mark Miller's Grill Room restaurant adjacent to the Coyote Cafe in the MGM Grand, 3799 Las Vegas Blvd. South, will start at 7:30 p.m. Sept. 30. Cost of the dinner is \$100 per person, including tax, gratuity and an autographed copy of Cutler's book.

The event is structured much like traditional wine dinners, where several courses of food are paired with different wines, only using tequila.

Miller will be on hand to describe his Southwestern specialties. Grassl will describe the tequilas and explain the tequila production process. Cutler will describe the flavors found among different tequilas, and describe those elements that accentuate and enhance the flavors in the food.

The dinner will consist of a five-course meal, each course paired with a different tequila, mescal or blend. Featured courses include macadamia nut crusted diver scallops (paired with triple-distilled Porfidio Silver Margaritas) and dry-aged Argentine beef filet "Birria Jus" (paired with the "Ultimate Margarita," a blend made with Porfidio "Single Barrel" Anejo, Cointreau and Grand Marnier).

Reservations of the dinner are suggested. To reserve space, call 891-7349.

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