**Mary Sue Milliken & Susan Feniger**

Co-Chef/Owners, Border Grill Restaurants & Truck

Chefs, restaurateurs, cookbook authors, & TV personalities

"Top Chef Masters" & "Too Hot Tamales"

Mary Sue Milliken and Susan Feniger are co-chef/owners of the popular, critically acclaimed Border Grill restaurants serving modern Mexican food in Los Angeles, LAX Airport, The Huntington, and Las Vegas at Mandalay Bay Resort & Casino and The Forum Shops at Caesars. The Border Grill Trucks can be found on the streets of Southern California and beyond cooking gourmet tacos, quesadillas, ceviche, and more.

Pioneers of world cuisine with the creation of City Café and CITY Restaurant in Los Angeles in the 1980s, Mary Sue and Susan are also well known as Food Network’s dynamic “Too Hot Tamales,” and from Bravo’s “Top Chef Masters.” For nearly 30 years, the two have remained preeminent ambassadors of authentic Mexican cuisine, setting the standard for gourmet Mexican fare and authoring five cookbooks together, including *Cooking with Too Hot Tamales*, *Mesa Mexicana*, and *City Cuisine*.

Active members of the community, Mary Sue and Susan play leading roles in many charities, notably Share Our Strength and the Scleroderma Research Foundation. In addition, they are passionate about the environment and lead the culinary industry with eco-friendly policies at the Border Grill restaurants and Truck, including serving only sustainable seafood as part of the Monterey Bay Aquarium Seafood Watch program.

Winning the James Beard Award in 1985 was the first of many honors for Mary Sue and Susan, including lifetime achievement awards from Women Chefs and Restaurateurs, CA Restaurant Association, and Menu Masters Hall of Fame.

For more information about Mary Sue and Susan, visit [bordergrill.com](http://www.bordergrill.com/eblast/bgdtla_fallshowcase_2016.html)