



Cooking with the Club by Robert Larios

Welcome to *Cooking With the Club*. This column will give you a glance at some of the favorite and most delicious recipes from city employees as well as tips on how to get around the kitchen, from proper cleaning of the cutting board and ways to reduce food poisoning, to some innovative ways to make pizza. More importantly, it gives those of us who are novices in the kitchen a chance to keep from burning dinner!

By the same token, some of us actually do know how to make the most amazing dishes. Some are such experts that they should teach classes at the Le Cordon Bleu Culinary School!

Be part of the Club Cookbook coming in 2003

Send in your recipes to talkback@cityemployeesclub.com

Orange Cranberry Turkey Sandwiches

INGREDIENTS

- (1) medium-size sweet onion (such as Maui), thinly sliced
- (3) tablespoons apple cider vinegar
- (2) tablespoons chopped fresh dill
- (2) teaspoons sugar
- (3/4) cup canned whole-berry cranberry sauce
- (1 1/2) teaspoons grated orange peel
- Salt and freshly ground pepper (to taste)
- (8) slices whole grain bread, toasted
- (8) ounces thinly sliced turkey breast
- (1) bunch watercress, thick stems trimmed

DIRECTIONS

- Mix onion, apple cider vinegar, dill and sugar in medium bowl. Season to taste with salt and pepper. Mix cranberry sauce and orange peel in small bowl. (Onion mixture and cranberry mixture can be prepared 1 day ahead. Cover separately and refrigerate.) Place all bread slices on work surface. Spread cranberry mixture over slices, dividing equally. Top 4 bread slices with onion mixture, then turkey and watercress, dividing equally. Top with remaining 4 bread slices, cranberry side down, and serve.

Makes 4 servings

Roasted Garlic-Parmesan Bread

INGREDIENTS

- (1) head garlic, cloves separated but not peeled
- (1) tablespoon extra virgin olive oil
- Salt and freshly ground pepper
- Parmesan cheese (preferably not pre-grated; get the real stuff!)
- (2) 1/3-inch-thick 5 x 3-inch French bread slices
- Extra Virgin Olive
- Dried rosemary, crumbled
- Sea salt and freshly ground pepper

DIRECTIONS

- Preheat oven to 350°F. Toss garlic with 1 tablespoon oil, salt and pepper in small baking dish. Roast until soft, about 30 minutes. Release garlic from peels into small bowl. Mash with fork.
- Preheat broiler. Toast 1 side of bread under broiler. Brush second side with oil. Grate Parmesan cheese and sprinkle with rosemary, salt and pepper. Broil until golden brown. Spread with garlic. Serve hot.

To get things started, I have a few recipes I'd like to share with you. The tasty **Orange Cranberry Turkey Sandwiches** can be a tasty quick fix for those taste buds; the **Roasted Garlic-Parmesan Bread** is a treat during the holidays; and I'll give you a way to turn those turkey dinner leftovers into a gourmet delight with **Very Simple Pumpkin Soup**.

And make sure to share with the rest of the members of the City Employees Club your holiday recipes! Write to us and send us your recipes or kitchen tips.

Don't wait. Take these recipes and start cooking. And send your favorites in, too, for our next column. 🍴

Very Simple Pumpkin Soup

Try serving a Chardonnay with this. It's really good. If there are kids at the table, offer them apple cider.

INGREDIENTS

- (2) 15-ounce cans pure pumpkin
- (4) cups water
- (1) cup half and half
- (1) garlic clove, pressed
- (1/4) cup pure maple syrup
- (4) tablespoons unsalted butter
- (1/2) teaspoon Chinese five spice powder (a blend of ground anise, cinnamon, star anise, cloves, and ginger available in the spice section of most supermarkets)
- (4) ounces fresh mushrooms (any edible kind is okay), stemmed, sliced

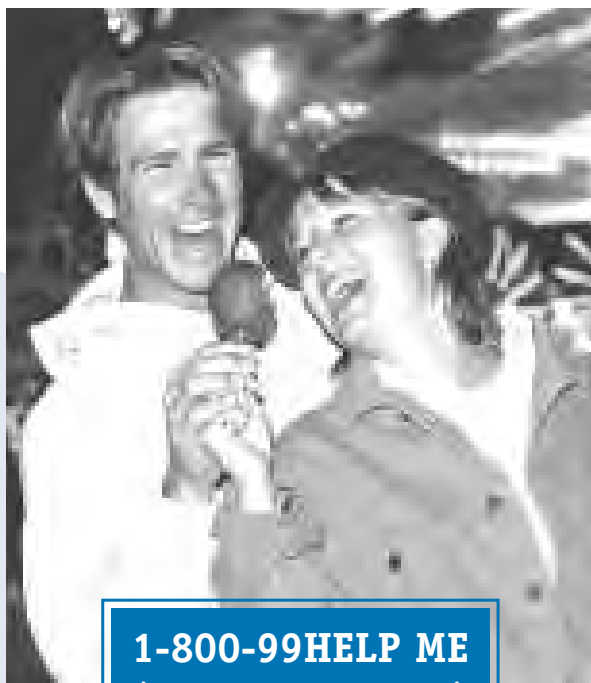
DIRECTIONS

- Bring first 4 ingredients to simmer in large saucepan over medium-high heat, whisking often. Whisk in syrup, 2 tablespoons butter, and five-spice powder. Simmer soup 10 minutes, whisking often. Season with salt and pepper. (Soup can be made 1 day ahead. Chill until cold, then cover and keep chilled. Bring to simmer before serving.) Melt remaining 2 tablespoons butter in heavy medium skillet over medium-high heat. Add mushrooms; sauté until tender, about 10 minutes. Divide soup among 6 bowls. Sprinkle soup with mushrooms, dividing equally. If you have pumpkin oil, give your soup a drop or two to intensify the pumpkin flavor; serve.

Makes 6 servings

Enjoy a Debt-Free Life!

- WE STOP Creditor Harassment
- WE REDUCE your debt by up to 60%
- WE ELIMINATE your interest payments
- YOU CAN BE DEBT FREE in less than 18 payments



**1-800-99HELP ME
(1-800-994-3576)**

Call us NOW for a FREE Consultation
Your peace of mind starts with your first call.



**HARRISON FINANCIAL INC.
DEBT ELIMINATION SERVICES**

Hobby Club Corner

Wild for birds?
Nuts over cooking?
Focused on photography?



Everyone has a
hobby.
What's yours?

Alive! introduces the Hobby Club Corner, a **free listing** of meetings, displays and/or any general information on any hobby club you've already formed, or clubs that you want to form.

Send in the details, and we'll run the notices starting next month.

- Sample: Model train club meeting, first Thursday, etc. Contact: (etc.)
- Sample: Club forming: Macintosh computers. Contact: (etc.)
- Sample: I am looking to join a gardening club in Asuza. Contact: (etc.)

Don't just sit there. Have fun!

Send notices to hobby@cityemployeesclub.com