

For Your Valentine: Take Chicken to the Next Level

... or you could try a different approach for sparking romance: soak fresh fruit in sparkling wine. It just might do the trick.

Is it just me or has the New Year been moving at lightning speed? Didn't we just celebrate the holiday season and finish our Super Bowl festivities? At this pace, it will be Labor Day weekend in a month!

Let us move on to the topic of the Super Bowl. I received e-mails from members that said they used the guacamole recipe submitted by Club member Mike Louie for their Super Bowl gatherings, and all of them say it was a big hit.

Thanks again go to **Mike Louie** for his submission of King Louie's Chunky Guacamole. (And don't forget to send in your recipes, too, just like Mike did. I'll use them.)

Valentine's Day is the holiday that everyone thinks about in February. And Club member **Betty Lum** offers a wonderful recipe for this issue; she takes chicken to the next level of flavor. Her Chinese Barbecued Chicken recipe is

definitely a treat for any occasion, even for Valentine's Day. I am sure Betty would agree that when you make Betty's Chinese Barbecued Chicken, your Valentine will adore you even more.

It is my belief that Valentine's Day goes well with wine, especially sparkling wine. Did you know that, in addition to merely drinking it, sparkling wine can be used to marinate fruits? As a matter of fact, you can experiment marinating fruits with vodka, rum, Grand Marnier, red wine, etc. My suggestion is that you marinate the fruits for a few hours, not overnight or longer. Try these recipes for size. Drunk 'N' Happy Grapes and Sparkling Wine Grapes. (As always, though, please remember that if you're going to consume wine or other alcohol directly, please don't drive.)

Happy Valentine's Day to all, and happy cooking! 🍷

If you would like your recipe published in the next issue of *Alive!*, you may fax your recipes to (213) 620-0388 or e-mail us at talkback@cityemployeesclub.com.



by Robert Larios

Chinese Barbecued Chicken

Submitted by **Betty Lum**
(Member of City Employees Club of L.A.)

INGREDIENTS

- (1/2) roasting chicken or parts
- (2) tbls. soy sauce
- (1) tsp. sugar
- (1) clove garlic
- (1/2) tsp. Chinese five-spice
- (1) tbls. salad oil
- (1) pinch pepper
- (1/2) tsp. salt

DIRECTIONS

Mix all ingredients into sauce and rub thoroughly into chicken. Marinate approx. 30 minutes. Place chicken in medium hot oven or medium-hot grill. Roast or grill chicken 30-40 minutes, baste and turn chicken at interval until chicken is cooked to succulent juicy tenderness.



Sparkling Wine Strawberries

INGREDIENTS

- (1) pint local, seasonal strawberries
- (3 to 4) tablespoons sugar
- (1/2) cup quality sparkling wine

DIRECTIONS

Clean the berries. Split or slice them into a bowl. Sprinkle with sugar. Add sparkling wine, stir, and marinate for at least 10 minutes. Serve immediately. Lengthy soaking results in soggy berries.



Drunk 'n' Happy Grapes

INGREDIENTS

- (1) 750-ml bottle sparkling wine
- (1/4) cup plus 3 tablespoons sugar
- (2) pounds red and/or green seedless grapes, cut into small clusters
- (1) tablespoon grated lemon peel

DIRECTIONS

Pour sparkling wine into a large non-aluminum bowl. Add 1/4 cup sugar and stir until dissolved. Add grapes and peel; mix gently. Cover; chill at least 6 hours. Using slotted spoon, transfer grapes to shallow bowl. Sprinkle grapes with remaining 3 tablespoons sugar and serve. *Serves 6 to 8*



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Employee of the Quarter - Summer 2002
PERSONNEL DEPARTMENT



Felicia Brown

Management Analyst
Management Services Division
Personnel Department

In 1984, Felicia began her career with the City in the Personnel Department. She has a positive, proactive attitude and always takes initiative in solving problems. She's always willing to train people and help them succeed. Employees like Felicia make coming to work enjoyable.

Congratulations Felicia!

Keep up the good work!

Wanna be heard?

Send your recipes in, or let us know how you fared with our recipes! talkback@cityemployeesclub.com