



Here Are Ways to Create An Egg-cellent April

April is perhaps one of several months in the year in which kitchens across the country are filled with leftover hard-boiled eggs and ham. For many of us, it is difficult to find ways to make use of these leftovers except for tossing them in the trash. Fortunately for you, Cooking with the Club has a few solutions.

For those of you who have more hard-boiled eggs than you can make for egg salads, try the Sainly, Deviled eggs. I have found that the addition of dill weed make this version of deviled eggs a welcomed change in flavor.

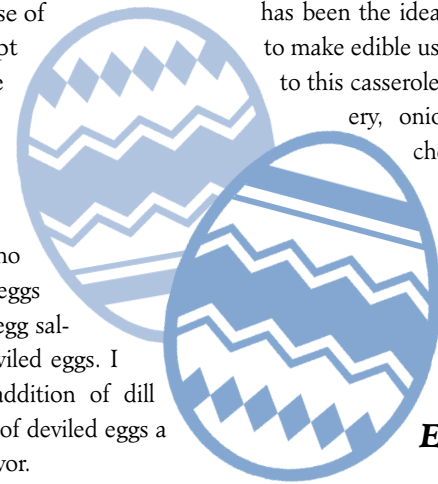
Eggs need to be refrigerated at all times and preferably somewhere near 32 degrees Fahrenheit to prevent salmonella poisoning, especially uncooked eggs. Unfortunately, April tends to be a busy time for doctors because of salmonella poisoning from Easter eggs. So, be careful! Live by the adage: If it smells like rotten eggs, it is. Also, try to buy your eggs pasteurized from a grocery store. The non-pasteurized variety that you buy from farmer Ralph two blocks from your house carries a greater risk of salmonella poisoning.

Lets not forget the ham that was oven-roasted, eaten, and the rest left behind for ham sandwiches. Not that there is anything wrong

with making ham sandwiches because there are some great recipes for ham sandwiches out there, but try the Ham n' Chicken Casserole. I am told that this a creamy casserole which has been the ideal way for many in City Hall to make edible use of leftover ham. The secret to this casserole is to make sure you use celery, onions, carrots and Muenster cheese.

These recipes are so appetizing that they can also be prepared any other time of the year, too. Don't delay. I know I can't. I am going home today to make the Ham n' Chicken Casserole!

Enjoy.



Sainly, Deviled Eggs

INGREDIENTS

- 6 eggs
- 1 teaspoon paprika
- 1 teaspoon dill weed
- Salt and pepper (to taste)
- 2 tablespoons mayonnaise (you may use low fat)
- 2 teaspoons mustard (try Dijon mustard, too!)

DIRECTIONS

- Place eggs in a pot of salted water. Bring the water to a boil, and let eggs cook in boiling water until they are hard boiled, approximately 10 to 15 minutes. Drain eggs, and let cool.
- Cut eggs in half, lengthwise. Remove the egg yolks and mash them together in a small mixing bowl. Mix in the paprika, dill weed mayonnaise, salt and pepper, and mustard. Spoon mixture into the hard-boiled egg white of eggs, cool and serve.

Serves 6 people



Ham and Chicken Casserole

INGREDIENTS

- 1/2 cup uncooked egg noodles
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup milk
- 1/2 cup cooked, cubed chicken breast meat
- 1/2 cup cooked, diced ham
- 1/4 cup chopped celery
- 1 cup of carrots
- 1/2 cup of onions
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 1/2 ounces shredded Cheddar cheese
- 1 1/2 ounces of shredded Muenster cheese
- 1 teaspoon paprika

DIRECTIONS

- Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking dish.
- Bring a large saucepan of lightly salted water to a boil. Stir in egg noodles, and cook for 6 to 8 minutes, or until al dente; drain.
- Add 1 tablespoon of butter and take the cubed chicken breast, diced ham, celery, onions, and carrots and mix into a large sauce pan over medium, adding salt and pepper while stirring. Cook at medium heat for about 5 minutes.
- In the same large saucepan, reduce to low heat, combine the rest of the butter and add flour, stir together, heating until bubbly. Gradually stir in milk. Then cook over medium low heat, stirring constantly, until thickened and smooth (about 5 more minutes).
- Use a casserole pan to add the mixture. Sprinkle the top of mixture with the Cheddar and Muenster cheeses along with the paprika. Bake for another 10 minutes at 350 degrees Fahrenheit. Serve hot!

Serves "a whole neighborhood!"



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Critic's MEMBER REVIEWS

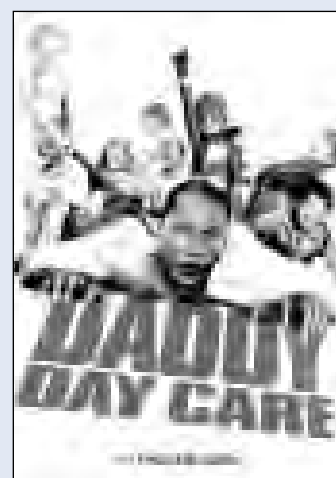


Attention movie buffs! Have something to say about the last movie you saw? Loved it? Hated it? Write a mini-review for *Alive!* and we'll send you one FREE See's Candies gift certificate if we print it! Send those reviews to critics@cityemployeesclub.com

Daddy Day Care (opens in May)

Good news for Eddie Murphy fans! He's back! I attended a sneak preview of his newest movie, *Daddy Day Care*, and thoroughly enjoyed it.

Eddie stars as a very well-to-do man who is laid off from his job, at the same time his wife returns to the workforce. Unable to afford to continue sending his son to an expensive preschool, Eddie decides to open a day care center in his home.



With the help of his male friend who was also laid off from the same company, these two men find it's not that easy taking care of a house filled with young children! Although the main story is predictable, you will not be shorted of laughs.

If you like a good clean light-hearted comedy, here it is. I am surprised that this movie was not made by Disney.

— Gail Seltzer
DWP