



## Tips from the Ticket Guy

Hey Club Members! If you have children who you think are the next Michael Jordan, Babe Ruth, or Wayne Gretzky of tomorrow, then you might just want to take them to LEGOLAND. In addition to featuring the newest NBA and NHL-themed LEGO Sports Build & Play toys and attractions, the **LEGO SPORTS Center at LEGOLAND** will also offer football, basketball and soccer-related activities geared towards youngsters. **Buy your discount tickets from me and have some fun with the kids!**

## 7th Inning Dip: A Home Run As Baseball Season Heats Up

■ Let these great recipes take you out to the ballgame.

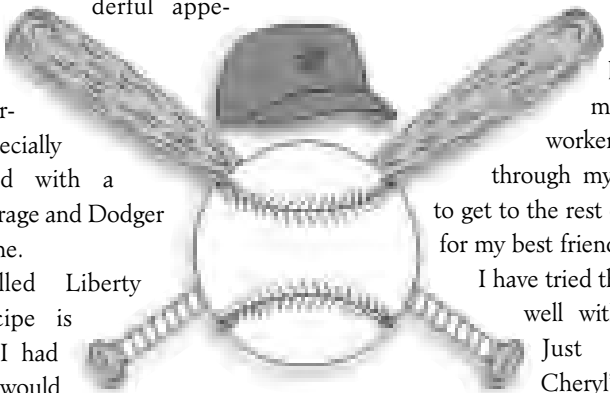
This is really something. May is upon on us at a blink of an eye. The weather is getting warmer and snow skiing on most mountains is now a memory, except for some isolated areas of the Sierra Nevada Mountains. One thing to do now is to take out that old baseball glove and stow your skis in the garage, for next since the baseball season is on its second month. If you are like me when you go to a ballgame, I can never do without my glove, hotdogs and beer at a baseball game.

I have two recipes that fit rather nicely for this baseball season. Even if you care little for baseball, I bet that you will enjoy the 7th Inning Dip and the Grilled Liberty Burgers. The 7th Inning Dip has a combination of Mexican and American flavors and is a wonderful appe-

tizer for the family before a barbecue or especially when paired with a favorite beverage and Dodger or Angel game.

The Grilled Liberty Burgers recipe is one that if I had the money, I would cook for all of the military troops that are overseas. I find the flavor to be unique, especially with the addition of the brandy. Although I added about an ounce, you may add a little more brandy. You may even want to experiment with other alcoholic additions including tequila or red wine.

The Almond Toffee is a recipe submitted by



### Send Us Your Recipes!

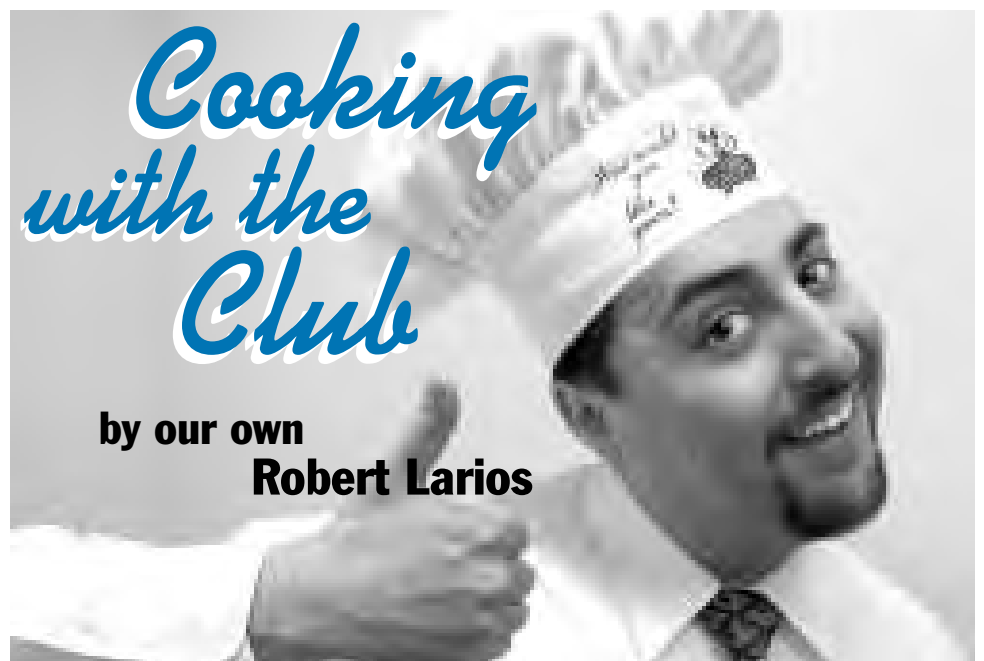
If you would like your recipe published in the next issue of *Alive!*, you may fax your recipes to (213) 620-0388 or e-mail us at [talkback@cityemployeesclub.com](mailto:talkback@cityemployeesclub.com).

Cheryl Powers from the Department of Water and Power. Here is what she had to say about this delightful treat.

"This is such a great recipe. It looks hard, but it is so easy to make. One of my co-workers was actually digging through my personal belongings to get to the rest of the jar I was saving for my best friend."

I have tried this recipe. It goes very well with vanilla ice cream. Just sprinkle some of Cheryl's Almond Toffee with chocolate syrup and whip cream and you will have the whole neighborhood trying to get spoonfuls.

Cheryl, make sure you lock your belongings in a safe place to keep other from getting to your Almond Toffee and thank you for your recipe. I have taken some to a few ball games, too. 🍪



by our own **Robert Larios**

### Almond Toffee

Submitted by Cheryl Powers, LA Department of Water and Power

#### INGREDIENTS

- 2 cups sugar
- 1 tsp salt
- 1 cup water
- 2 cubes butter
- 1 lb almonds, roasted and chopped
- 2 bags of chocolate chips (12 ounce each)

#### DIRECTIONS

- To roast almonds place on cookie sheet, bake 325 degrees for 20 - 25 minutes
- Place sugar, salt, water and butter in a pan.
- Cook until it reaches 300 degrees Fahrenheit. You need a candy thermometer.
- Pour in 1 cup roasted chopped almonds, stir.
- On a buttered cookie sheet pour mixture, you will have to spread the almonds around. They will seem to want to stay in the middle. Let harden for about an hour.
- In a double boiler, melt 1 bag 12 oz chocolate chips on medium heat. Spread on toffee. Pat in some almonds, cool for a couple of hours.
- Pick up toffee and turn over and repeat.
- When cooled, break into pieces.



### Grilled Liberty Burgers

This recipe can be prepared in 45 minutes or less.

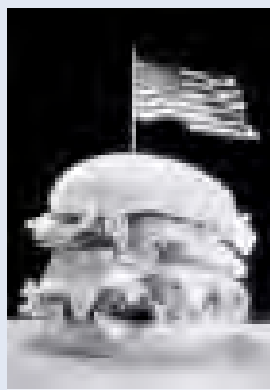
#### INGREDIENTS

- 1 tbsp sour cream
- 1 tbsp Dijon mustard
- 1 tbsp dill
- 1 tbsp garlic powder
- Up to 1 tbsp salt and pepper
- 10 ounces lean ground beef
- 1 shot of brandy (I am not joking!)
- 2 hamburger buns, split
- 2 tomato slices
- 2 bibb lettuce leaves

#### DIRECTIONS

- Prepare barbecue (medium-high heat). Mix first 3 ingredients in medium bowl. Transfer 3 tablespoons sauce to small bowl and reserve. Add meat to remaining sauce in medium bowl and mix gently. Then add the ounce of brandy to meat. Divide meat mixture into 2 equal portions. Flatten each to 1/2-inch-thick patty; sprinkle with salt and pepper.
- Grill cut side of buns until toasted, about 1 minute. Grill patties to desired doneness, about 4 minutes per side for medium. Spread bottom half of buns with reserved sauce. Top each with burger, tomato slice, lettuce and bun top.

Serves 2; can be doubled



### The 7th Inning Dip

#### INGREDIENTS

- 1 tsp. chopped garlic (or 1 tbsp of garlic powder)
- 1/2 cup chopped green onions
- 2 cups softened cream cheese
- 1/2 cup diced tomatoes
- 1 tbsp. sour cream
- 1 each grilled chicken breast (diced)
- 1 cup cooked black beans (from the can is just fine)
- 1 tbsp. fresh chopped cilantro
- 1 cup mixed grated cheese (cheddar works well)
- To taste: Tabasco (you can use any other favorite hot sauce)
- To taste: seasoned salt and pepper
- 1 bag chips (blue corn and flour tortillas)

#### DIRECTIONS

- Soften the cream cheese by beating until smooth in a mixer. Add all the other ingredients except the cheese and mix by hand until combined, add the seasonings as needed or desired. Top with the grated cheese. This dip may be served hot or cold.
- For the hot dip, pour the mix into an oven safe bowl and bake at 350 degrees until the cheese is brown and bubbly. Approximately 13 minutes. Serve with chips.

