

Cooking with the Club

by our own
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Send Us Your Recipes!

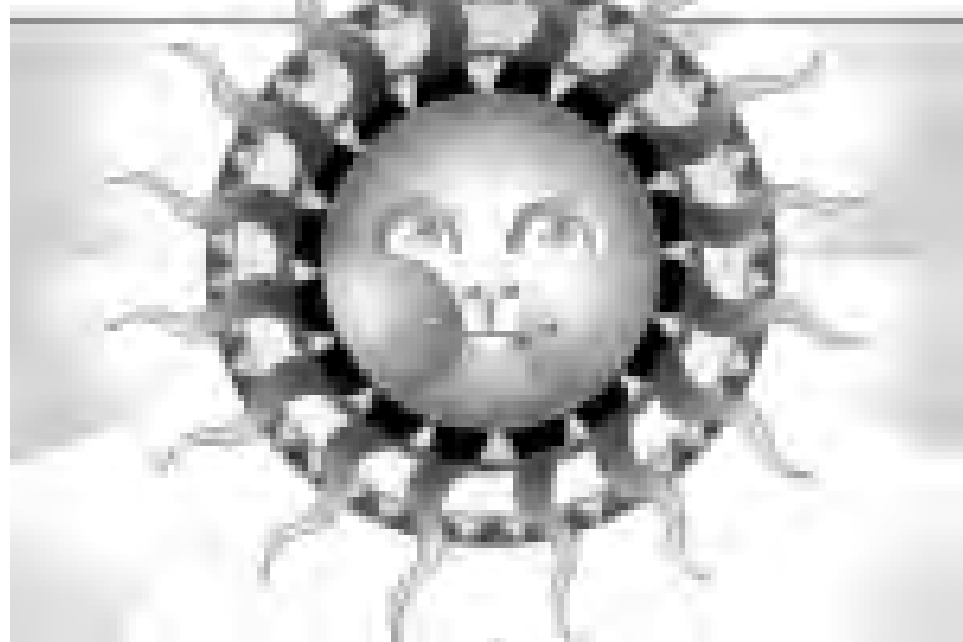
If you would like your recipe published in the next issue of *Alive!*, you may fax your recipes to (213) 620-0388 or e-mail us at talkback@cityemployeesclub.com.

Club Members' Recipes Make End of Summer Especially Tasty

For many, August is the last month to rest and relax before the start of the new school year. Families and merchants alike have started to gear up for beginning of the school year. This time of year often appears to be time for Mom and Dad to scramble for those new school clothes and stationery for the kids.

In a similar way, Cooking with the Club has scrambled to put together recipes for August. Not because we couldn't find any, but because August seems to be an odd month for recipe selection. It is a summer month between Independence Day and Labor Day but with no significant holiday within it except for my mom's birthday. Nonetheless, I have gathered a variety of wonderful recipes.

The Tequila-Lime Chicken recipe is in my view one of the very best marinade recipes. I strongly recommend grilling the marinated chicken rather than oven-baked or cooked on the skillet. Don't worry about the alcohol con-



tent; by cooking the chicken, the alcohol from the tequila will have evaporated.

A Kids Casserole from Gina with the

Department of Engineering is a fun recipe for kids to eat especially as school is around the corner. It is like lasagna as you layer the pota-

toes, hot dogs, onions and cheese. Gina tells us that her kids and grandchildren have always loved this casserole and seem to want it at least once a week.

Johnny from the Department of Recreation and Parks tells us that The One and Only Shrimp Dip is a perfect choice for the summer since it is a cool and refreshing dip. I am sure Johnny will agree with me that whether you use crackers, sliced veggies or your favorite chips, it will taste amazing.

A friend of mine at the local grocery store told me about this version of a Mushroom Meatloaf. So I call it Joe's Mushroom Meatloaf. I have to say that Joe knows his meatloaf recipes because when I made this recipe, it was unexpectedly better than I had thought. It is full of flavor and is easy to make. Try it!

Happy Birthday to all who have Birthdays this month, especially my mom. Happy Birthday, Mom! ■

Tequila-Lime Chicken

INGREDIENTS

- 6 boneless, skinless chicken breasts
- 1/4 cup tequila or chicken broth
- 1 cup of freshly squeezed limes
- 3 cloves garlic, finely chopped
- Pepper and salt



DIRECTIONS

Combine all marinade ingredients in a shallow container and mix well. Poke each chicken breast a couple times with a fork and place in marinade. Marinate in the refrigerator for at least one hour. I recommend marinading the chicken overnight.

Spray grill with nonstick cooking spray and heat to medium-high heat. Remove chicken from marinade and grill 5 to 7 minutes per side or until chicken is no longer pink in center, brushing occasionally with marinade. Discard any remaining marinade.

Makes 6 servings. Serving size: 1 breast

The One and Only Shrimp Dip

INGREDIENTS

- 1 (8 ounce) package cream cheese, softened
- 1/2 (12 ounce) jar cocktail sauce
- 2 (4 ounce) cans small shrimp, drained
- 1 cup shredded cheddar cheese
- 1 tablespoon dill
- Salt and pepper to taste



DIRECTIONS

- In a 9 inch round serving dish, spread the cream cheese. Top with a layer of cocktail sauce.
- Arrange shrimp evenly over cocktail sauce. Sprinkle cheddar cheese over all.
- Chill in the refrigerator approximately one hour before serving.

Makes 3 cups (24 servings).

Joe's Mushroom Meatloaf

INGREDIENTS

- 1 lb of ground beef
- 1 wedge Manchego cheese (or Monterrey jack)
- 1 package of chopped and cooked mushrooms
- 1 cup chopped green onion
- 1 cup chopped parsley
- 1/2 cup sun-dried tomatoes (or 1/2 cup of diced tomatoes)
- 2 tablespoons mustard
- 1/2 cup ketchup
- 1/2 cup extra virgin olive oil (or any other kind you have in the kitchen)
- 1 egg or 1/2 cup egg whites
- Salt and pepper (to taste)



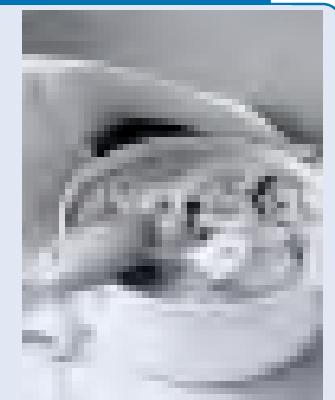
DIRECTIONS

Grate half the cheese and chop up the other half. Mix chopped cheese, onions, tomatoes, mustard, ketchup, parsley, olive oil, egg(s), mushrooms, ground beef, salt and pepper and let sit for a half-hour. Preheat oven to 425 degrees. Place in appropriate Pyrex cooking dish and cover with foil. Cook at 400 degrees for 15 minutes. Remove foil. Take grated cheese and put on top of meatloaf and cook until cheese is melted and brown.

A Kids Casserole

INGREDIENTS

- 4 cups cooked, diced potatoes
- 1 onion chopped
- 1 package hot dogs, sliced
- 3 tablespoons margarine
- 3 tablespoons flour
- 1 1/4 cup milk
- 1 1/2 cups shredded cheddar or American cheese



DIRECTIONS

- Grease a 1-quart casserole dish.
- Put the potatoes, onions and hot dogs in the dish in layers like lasagna.
- Heat the butter in the microwave for 15 seconds, mix in the flour and stir.
- Add the milk and keep heating and stirring for 30 seconds until it becomes a little bit thick.
- Now stir in the cheese.
- Pour all this over your casserole.
- Bake at 450 degrees for 30 minutes.
- Sprinkle some more cheese on top.