

# Cooking with the Club

by our own  
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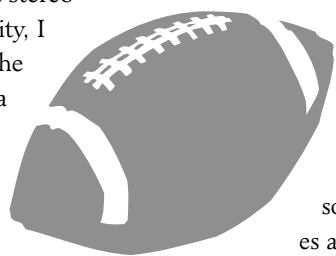
## Send Us Your Recipes!

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](mailto:talkback@cityemployeesclub.com).

## Three Cheers for the Games ... And the Snacks to Go With Them

### Let the games begin!

September represents the first full month of the college and NFL football seasons. Some of you may be cringing at the prospect of the football season, since it may seem to be a marathon of games. Many would have you believe that when the football season starts, men across the nation are glued to the television with their pizza and beer, growling when they see a spectacular play or yelling at the top of their lungs until their voices are lost when a touchdown goes in their favor. Although that stereo-type is perhaps close to reality, I am here to tell you that the football season represents a time when family and friends gather to cheer and raise their spirits. Not only that, but it is a time when some of the tastiest cooking ensues.



Take for example the **Burger Bacon Puppies**. This is a unique way to cook hamburger meat, bacon and hotdogs on the grill. You are wrapping and combining these ingredients to form a full flavored-tailgating, grilling dish that will make everyone who is watching the game stop and ask for more.

The **San Diego Salsa** is a quick and easy recipe that was given to me by a friend of mine who loves this salsa recipe when tailgating before a Chargers or San Diego State Aztec football game. Let me tell you, I have tried it and I couldn't believe how easy it was to make and how tasty it was. If you like it spicier, dice

up more jalapeños to kick it up. If it is too spicy, add more tomato with a little bit of sugar (I am serious about the sugar).

And continuing with the ingredient of jalapeños, I offer **Trojan Jalapeños**. This is another easy to make recipe and is even better over the grill.

**Hot and Easy Wings** are also a favorite pre-game meal that will knock the hats off anyone who tries them. The trick is in the marinade and if you wanted to, you could marinate other chicken pieces for grilling such as chicken breasts and drumsticks. When marinating the chicken, marinate it in the refrigerator and not at room temperature. Additionally, make sure you wash your hands and any surface that the chicken is exposed to, since chicken can so easily harbor food-borne illnesses and can be dangerous to humans.

With all of these spicy football and tailgating foods, it is time to share with you a one-of-a-kind thirst-quenching beverage that the whole family will enjoy. **Brainy Cardinal Punch** is a tasty drink that was brought to me by **Timothy with the Department of General Services**. He tells me that his brother-in-law is a Stanford graduate and would make this drink while tailgating before a Stanford football game. It takes a little patience to make this one, but it is worth taking the steps to make the drink.

Finally, keep sending me those recipes! I appreciate each and every one: [cooking@cityemployeesclub.com](mailto:cooking@cityemployeesclub.com) 📧

### Brainy Cardinal Punch

*Make two days in advance:*

- Boil 2 cups water and 3 cups sugar, chill. This is your simple syrup! Pretty easy, huh?

*Make one days in advance:*

- Blend and freeze: one 46 oz. can unsweetened pineapple juice, one 12oz. can of frozen orange juice concentrate, 1/4 cup fresh lemon juice, and 3 bananas, ripe but not overripe.
- Just before serving: Combine with 4 qts. ginger ale
- Combine the entire simple syrup (the one you made with the water and sugar!)



### Hot And Easy Wings

#### INGREDIENTS

- Chicken wings
- 1 bottle of Zesty Italian Salad Dressing
- 1 Bottle of Louisiana Hot Sauce

#### DIRECTIONS

Marinate wings in Zesty Italian dressing overnight or several hours in the refrigerator, not at room temperature. Grill over medium coals slowly about 10 to 15 minutes. Take off grill, soak them with Louisiana Hot Sauce, put them back on grill another 5 to 10 minutes.



### Trojan Jalapeños

#### INGREDIENTS

- 1/4 lb ground beef
- 10-12 popper size jalapeños
- small onion
- 1 lb. bacon
- 1lb. Monterey Jack cheese with jalapeños

#### DIRECTIONS

Chop onion and brown in small amount of oil. Add hamburger and brown and drain. Grate cheese and mix with hamburger. Cut top of jalapeños and core out the seeds. Slit down to 1/4 inch from bottom. Stuff with hamburger mixture. Wrap slice of bacon around popper. Stick with toothpick if necessary. Grill over coals until done.



### San Diego Salsa

#### INGREDIENTS

- 4 cup chopped, peeled fresh tomatoes
- 1/2 cup chopped onion
- 2 to 4 jalapeño peppers, seeded and finely chopped
- 1 tbsp. oil
- 1 tbsp. vinegar
- 2 garlic cloves minced
- 1 tsp. cumin
- salt and pepper to taste

#### DIRECTIONS

In bowl, combine all ingredients and mix well. Let stand for about 2 hours. Serve at room temperature. Store in refrigerator.

*Makes 3-4 cups*



### Burger Patty Puppies

#### INGREDIENTS

- 1 pound of hamburger
- 1 pound of thin sliced bacon
- 8 hot dogs (the real deal, no cheap ones!)
- 4 slices of cheese (split in half)
- 1 egg
- Salt and pepper
- Garlic powder
- Paprika
- Parsley
- 16 toothpicks
- Tin foil wrap

#### DIRECTIONS

- Combine hamburger, egg and your spices/seasonings to taste and form 8 hamburger patties.
- Spread out your bacon with every two slices being about 2 inches apart.
- Slice each hot dog from end to end, not completely through, maybe half through the thickness of the dog and insert one half slice of the cheese into each dog.
- Place the dog on one side of the hamburger patty and carefully roll the dog while wrapping it with the patty.
- Place this carefully at the ends of your bacon, which should be spaced 2 inches apart... (2 slices of bacon per burger-dog), carefully roll and wrap the bacon. Secure bacon to each burger-dog with two toothpicks. NOTE: Leave each toothpick exposed on one side or the other in order to remove them after cooking.
- Wrap your burger-dogs with tin foil and place on grill over medium heat, but do not place directly over flame. Cook for half-hour and then carefully remove foil from burger-dogs. The juice will be hot: Be careful!
- Place burger dogs back onto grill for browning. This should take only a few minutes.