

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.

Be My Valentine

Bacon Meets Smoked Oysters

INGREDIENTS

- 2 cans smoked oysters
- 1/4 cup olive oil
- 1/2 lb bacon strips
- 40 round wooden toothpicks
- 3 tbsl garlic, minced
- 1/4 tsp pepper

DIRECTIONS

Cut bacon strips in thirds. Wrap a bacon slice around each oyster and place a toothpick through to hold it in place. In a medium skillet, heat oil, and add garlic. Cook wrapped oysters in oil until bacon is crisp. Remove from pan and drain on a paper towel to drain.



On Valentine's Day, Love Is Best Served Cheesy

We are all aware that February 14 is the lovers' holiday, the holiday of love, as well as Valentine's Day. The giving of candy, flowers or other gifts between couples in love has become innate for many. Nonetheless, did you know that the concept of Valentine's Day originated in fifth-century Rome as a tribute to Catholic Bishop St. Valentine? Later, Charles, Duke of Orleans, sent the first true Valentine card in 1415 to his wife while incarcerated in the Tower of London at the time. The first Valentine card most likely grew out of this practice.

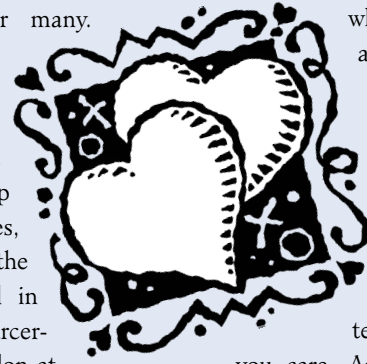
Another part of the Valentine's Day tradition is to depart on Valentine's Day to a dinner date or make a Valentine's Day meal for someone. I prefer the latter, especially with

the following Valentine' Day recipes. The Bacon Meets Smoked Oysters is a Bureau of Sanitation favorite out of Hyperion Treatment Plant. The employees tell me that what makes it tasty is the garlic and the olive oil.

Cupid's Strawberry Lemonade will become a classic for Valentine's Day and for any hot day, especially in the summertime. Like hugs and kisses, Hugs and Cheeses is an adorable recipe that will

tell your loved one how much you care. And lastly, the Valentine's Day Breakfast is my favorite for its use of dill and egg. The combination of dill with eggs is a marriage I have no trouble blessing.

Club members, make sure to send in those recipes. It's all about sharing! Send them to talkback@cityemployeesclub.com



Hugs and Cheeses

INGREDIENTS

- 1 package marinated goat cheese (or you can buy a jar of goat cheese in olive oil)
- 1 red bell pepper, roasted
- 1 yellow bell pepper, roasted
- 3-4 tsp fresh (not dried) basil, diced
- 1 large baguette

DIRECTIONS

Slice baguette into 1-inch slices. Spread a layer of goat cheese onto each slice. Top with a strip or two of roasted pepper and a few strips of fresh basil.

If you prefer to serve this as an entree sandwich, just slice your baguette lengthwise, spread with goat cheese and top with roasted peppers and fresh basil.



Valentine's Day Breakfast

INGREDIENTS

Filling:

- 1 1/2 cup finely chopped mushrooms
- 1/4 cup sliced green onion
- 1 tbsl margarine or butter
- 1 tbsl all-purpose flour
- 1/4 cup milk

Egg mixture:

- 1/2 cup all-purpose flour
- 2 cup milk
- 2 tbsl margarine or butter
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/8 tsp ground nutmeg
- 1/4 cup dill weed
- 4 eggs, slightly beaten
- 1 cup shredded cheddar cheese

DIRECTIONS

Filling: Cook mushrooms and onion in margarine or butter till tender (about 5 minutes). Stir in flour and pepper. Stir in milk all at once. Cook, stirring over low heat until thickened and bubbly ... then set aside.

Egg mixture: Combine flour and milk in medium saucepan. Cook and stir over medium heat until thickened. Stir in the margarine or butter till melted. Stir in dill weed, salt, pepper and nutmeg. Add eggs, and stir until combined. Stir in 3/4 cup of the cheese. Pour half of the egg mixture into a lightly greased 12x7-1/2x2-inch baking dish. Spoon mushroom mixture over egg mixture. Top with the remaining egg mixture. Bake in 400-degree oven 20 minutes or until a knife inserted near the center comes out clean. Sprinkle with remaining cheese. Let stand 5 minutes. If desired, garnish with finely chopped red pepper. Makes 6 servings.



Clams Kissed with Mushroom Caps

INGREDIENTS

- 1/2 cup butter
- 2 lb mushrooms, 1-1/2" to 2" in diameter
- 1 cup minced clams, with liquid
- 1 clove garlic, minced
- 1/2 cup dried bread crumbs
- 1/3 cup Parsley, chopped
- 3/4 tsp salt
- 1/4 tsp ground black pepper
- Lemon juice

DIRECTIONS

Melt butter in saucepan. Remove and dice mushrooms stems. Dip mushroom caps in butter and place, rounded side down, on a rack on a cookie sheet. Drain clams and reserve liquid. In melted butter, sauté mushrooms stems and garlic. Add clam liquid and simmer until mushroom stems are tender. Remove from heat and stir in the breadcrumbs, parsley, salt and pepper. Spoon mixture into mushroom caps. Broil about 6 inches from heat for about 8 minutes, until mushrooms are tender and tops are lightly browned. Sprinkle a few drops of lemon juice on each and serve hot.



Cupid's Strawberry Lemonade

INGREDIENTS

- Juice of one lemon
- 1 tbsl sugar
- 10 ripe strawberries
- 1cup water

DIRECTIONS

Throw the lemon juice, sugar, strawberries and water into a blender and mix until fairly smooth. Serve over ice. Makes one glass.

