

Cooking with the Club

by our own
Robert Larios



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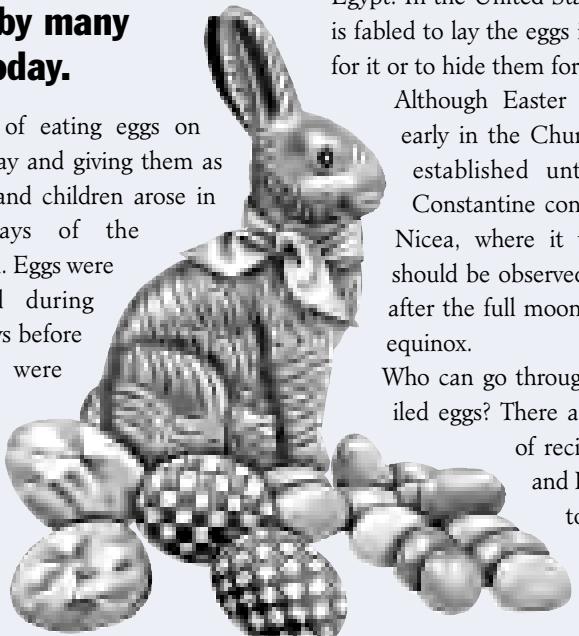
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Easter is an Eggs-cellent Time for Hams and Crock Pots

■ Easter is one of the oldest holidays practiced by many cultures today.

The practice of eating eggs on Easter Sunday and giving them as gifts to friends and children arose in the earlier days of the Christian church. Eggs were forbidden food during Lent (the 40 days before Easter) and were therefore always eaten on Easter Sunday. But the custom of coloring eggs goes back to the ancient Egyptians and Persians, who practiced this custom during their spring festival.

The Easter hare, or bunny, comes from the



distant past as well. The hare is associated with the moon in the legends of ancient Egypt. In the United States the Easter rabbit is fabled to lay the eggs in the nests prepared for it or to hide them for the children to find.

Although Easter was celebrated very early in the Church, its date was not established until A.D. 325 when Constantine convened the council at Nicea, where it was decided that it should be observed on the first Sunday after the full moon following the vernal equinox.

Who can go through April without deviled eggs? There are possibly hundreds of recipes for deviled eggs, and I have one that is easy to make. I have also included other favorite recipes, a couple of which are of the Crock-Pot variety. I am a big supporter of the Crock Pot because it concentrates flavors and tenderizes meats better than most other kitchen appliances. Enjoy! ■

Deviled Eggs

INGREDIENTS

- 1 dozen eggs (hard boiled, cooled, and peeled)
- Light mayonnaise
- Yellow mustard
- Ranch dressing
- Garlic salt
- Pepper

DIRECTIONS

Slice the eggs in half lengthwise. Put the cooked yolks into a bowl and place the white halves on a plate. After all the eggs have been cut and separated, mash and mix up the yolks until they are as fine and smooth as possible. To this add about 4 heaping tablespoons mayonnaise, a hefty squirt of yellow mustard, and two tablespoons of ranch dressing. With a mixer, blend these all together until smooth and creamy. Add just enough garlic salt and pepper to taste.

With a teaspoon, drop enough mixture into the center of the whites to make it look full and rounded (not flat). For an added touch, you may add a shake of paprika or some finely sliced green olives. If not, just leave them plain, cover with plastic and refrigerate until needed.



Easy Easter Crock Pot Roast Beef

INGREDIENTS

- 5 pounds chuck roast*
- 2 cans French onion soup
- 16 ounces beer
- 2 ounces whiskey
- 2 beef bouillon cubes

DIRECTIONS

*Cut in large chunks so it'll fit into the Crock Pot. Braise roast in oven at 400 degrees for one hour. Add all ingredients together with roast in Crock Pot. Stir a bit and simmer 4 to 5 hours.

Makes 6 servings.



Apricot Baked Ham

INGREDIENTS

- Fully cooked ham with bone
- 20 whole garlic cloves
- 1/2 cup apricot preserves
- 3 tablespoon dry mustard
- 1/2 cup packed light brown sugar

DIRECTIONS

Score the surface of the ham with shallow diamond-shaped cuts. Insert cloves in cuts. Combine preserves and mustard; spread over ham. Pat brown sugar over apricot mixture.

Place ham on a rack in a roasting pan. Bake at 325 degrees for 20 minutes per pound or until ham is heated through and thermometer reads 140 degrees.



Crock Pot Teriyaki Steak

INGREDIENTS

- 2 1/2 pounds boneless chuck steak
- 2 tablespoons oil
- 1 teaspoon ground ginger
- 1/2 cup soy sauce
- 1 tablespoon sugar
- 1 clove garlic, crushed

DIRECTIONS

Cut steak into 1/8-inch-thick slices. Combine oil, ginger, soy sauce, sugar and garlic in a small bowl. Place meat in a Crock Pot. Pour sauce over. Cover and cook on low for 6 to 8 hours. Serve with rice.

Makes 5-6 servings.



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