

Cooking with the Club

by our own
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Send Us Your Recipes!

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There Is No Tradition Quite Like The Fourth of July... So Let's Eat!

It is hard to find a parallel for the Fourth of July among any other nation. Some countries celebrate their special day by means of a military parade; others simply have no such day at all. France has its Bastille Day, which might be the closest to ours. But it's safe to say that nobody else marks a national anniversary with such a mesmerizing mixture of fierce patriotism and innocuous pleasure, picnics in the park with family and friends, patriotic music and fireworks.

Numerous emotions fuel the feelings that people have for their countries. The one emotion that drives Americans more than any other emotion on July 4th is gratitude. Whether at boating raft-ups, at barbecues, at impromptu ball games, at concerts or at every other typical Independence Day celebration, people's faces reflect a deep satisfaction at being part of the American fabric. July 4th provides an eagerly awaited annual opportunity to feel grateful for being an American. In an almost ritualistic way, July 4th fulfills a need to express the gratitude that we all feel.

But the best way I express my gratitude is

through cooking on the Fourth of July. Scallops a la Blanket sounds hard to make but it is truly a quick and easy treat to make.

In a recipe named on behalf of our nation's first president, which might be some sort of recipe first, Washington's Crab Quesadillas is a unique and uses crab instead of steak or chicken. Try adding other traditional ingredients including salsa or refried beans.

Shrimp-Stuffed Eggs is a favorite deviled egg appetizer at my house for the Fourth of July. Give it a try.

If you are thinking about barbecuing, try the Red White and Blue Cheese Steaks. It may sound strange to use bleu cheese with steaks, but believe me, it is explosively delicious.

When you are done making the above recipes, wash it down with Firecracker Tea Punch. The honey and ginger ale are the key ingredients to this recipe.

Here's a reminder to send in those recipes. I know there are lots of Club members who can really cook, so let us in on your secrets!

Happy Fourth of July, America! 🇺🇸

Independence Day

Shrimp Stuffed Eggs

INGREDIENTS

- 12 hard-boiled eggs
- 3/4-cup mayonnaise
- 1 tablespoon Dijon mustard
- 2 teaspoons minced fresh dill
- 4 minced green onions
- 2 teaspoons prepared horseradish
- 1/4 lb. shrimp, cooked, peeled and chopped
- salt and pepper to taste
- paprika for garnish

DIRECTIONS

Hard-boil 12 eggs. Take hard-boiled eggs and halve them. Remove yolk from eggs and place 6 yolks in another bowl. In that bowl add mayonnaise, Dijon mustard, dill, onions, horseradish, shrimp, salt and pepper. Mix until you achieve creamy texture. Add mixture back to hard-boiled egg whites with a spoon. Sprinkle paprika on the shrimp stuffed eggs.



Red White and Blue Cheese Steaks

INGREDIENTS

- 4 individual serving-size steaks
- 2 clove garlic
- 4 ounces cream cheese, softened
- 4 ounces blue cheese
- 4 teaspoons plain yogurt
- 2 teaspoons minced green onions
- Dash of white pepper
- 1/2-teaspoon salt
- 2 teaspoons chopped fresh parsley

DIRECTIONS

Heat grill. Rub both sides of each steak with garlic clove and set aside.

In small bowl combine cream cheese, blue cheese, yogurt, onions, pepper, salt and parsley. Set aside.

Grill steaks for 6 minutes on one side. Flip and top each steak with the cheese mixture. Grill second side for about 7 minutes or until done to your taste.

Serves 4



Scallops a la Blanket

INGREDIENTS

- 1 lb. bay scallops
- 12 pieces of bacon, cut in half lengthwise and widthwise
- 1-teaspoon black pepper
- juice of 1 lemon

DIRECTIONS

Wrap each scallop with a thin slice of bacon and secure with a toothpick. Sprinkle with lemon juice and pepper. Preheat broiler and broil until bacon is crisp – about 5-8 minutes, turning once. Serve immediately.



Firecracker Tea Punch

INGREDIENTS

- 1 cup honey
- 1 cup orange juice
- 1/2 cup fresh lemon juice
- 1 cup fresh fruit, crushed
- 1 1/2 cups fresh, strong tea
- 1 pint ginger ale

DIRECTIONS

Take a large pitcher. Pour Ginger Ale, lemon juice, orange juice, honey, tea, and crushed fresh fruit in that order. Mix with spoon lightly, not vigorously so as to not diminish carbonation of the ginger ale.

Makes 6 to 8 servings.



Washington's Crab Quesadillas

INGREDIENTS

- 4 large flour tortillas
- 1 6 oz. can canned lump crab meat
- 1 4 oz. can green chilies
- 2 green onions, chopped
- Finely chopped cilantro (however much or little you like)
- 6 oz. shredded Monterey Jack Cheese
- Sour cream for garnish

DIRECTIONS

Take one side of flour tortilla and generously add shredded cheese. Add about 3 ounces of crabmeat, 2 ounces of green chiles, onions, cilantro and a dash of salt and pepper. Cover with second tortilla and microwave on high for 1 to 2 minutes (depends on microwave strength). You may also place in oven at 350 degrees F for 3 minutes or place on iron skillet on medium heat for 1 minute both sides (or until cheese has melted).

