

Cooking with the Club

by our own
Robert Larios



Send Us Your Recipes!

If you would like your recipe published in the next issue of *Alive!*, you may fax your recipes to (213) 620-0398 or e-mail us at talkback@cityemployeesclub.com.

Jack's Back

■ Halloween creates lots of opportunities for fun food. Chef Larios also helps you keep your great memories of ClubFest fresh for another month.

Can you believe it, as ClubFest celebrations cease for another year, a new celebration begins! This is such a special month that it really is a child's dream month. It's the time for consuming massive amounts of gut-rotting, teeth-gnashing, artificially colored food substances as dentists look forward to their appointment desk phone ring off the hook.

Just so that you don't forget the greatest City employee celebration ever put together, I have a special barbecue rib recipe that will keep you reminiscing about ClubFest and the nonstop food you had that day. I hope I can help you remember the great tastes of the Ultimate City Picnic, at least for another month!

The pumpkin is an age-old partner of Halloween. Pumpkins can be used for decora-

tion, as a pot for a special soup or even chili (if you hollow it out), pies and salt-roasted pumpkin seeds like that of the recipe below, Pumpkin Seeds a la Salt. What are you going to do with those pumpkins after the holidays? Well, I have an activity that your kids would love to do. And it is the best tasting snack around.

Let's roast those pumpkin seeds! Kids will love to get their hands deep inside to of the pumpkin and remove the seeds out from in between the pulp.

Another special dish for Halloween and as an autumn recipe is the Upside Down Spooky Spice Cake, brought to us by Club Editor John Burnes. To help wash down these delectable salted treats, make the Halloween Chiller and it will quench any thirst.

There are many varieties of pumpkin soup, but October Pumpkin Soup is one of my favorites. Since pumpkins are plentiful this time of year, you will never run out of the main ingredient for experimentation.

Also, we want to thank Club Department Rep Cheryl Power of the DWP for her great Halloween recipes.

Next month, get ready for some of my favorite Thanksgiving feast recipes!



Remember ClubFest Barbeque Ribs

INGREDIENTS

- 3 pounds baby back pork ribs (or beef ribs)

Barbecue sauce

- 8 ounces honey
- 1 medium onion, finely diced
- 1 teaspoon fresh ground pepper
- 1 teaspoon paprika
- 1 teaspoon chili powder
- 2 cloves garlic, pressed
- 2 bay leaves
- 1/2 teaspoon celery salt
- 1/2 cup sugar
- 1/2 cup dark brown sugar
- 12 ounces barbecue sauce
- 2 teaspoons Tabasco or similar hot sauce (optional)

DIRECTIONS

Combine all barbecue sauce ingredients in large bowl and mix well. Cover all sides of pork ribs generously with barbecue sauce and place in a large roasting pan. Spread ribs evenly on bottom of pan and cover with remaining barbecue sauce.

Loosely cover with aluminum foil and bake at 375 degrees F for about one hour. Turn ribs and baste with barbecue sauce occasionally during cooking.



Halloween Chiller

INGREDIENTS

- 4 scoops apple Kool Aid, sweetened
- 2 cups water
- 1 cup orange juice
- 2 (12 oz.) cans 7-Up

DIRECTIONS

Dissolve drink mix. Add orange juice and chill. Just before serving, stir in beverage and serve over ice.

Makes 7 servings.



Pumpkin Sour Cream Coffee Cake

Courtesy of Cheryl Power, DWP

INGREDIENTS

- 1/2 cup butter
- 1/2 cup sugar
- 1 tsp vanilla
- 3 eggs
- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 cup sour cream
- 1-3/4 cup or 16 oz canned pumpkin, seasoned

DIRECTIONS

Cream butter, 1/2 cup sugar, vanilla. Add two eggs, beat well. Sift and combine flour, baking powder and soda. Add dry mixture to butter mixture. Add sour cream.

Combine pumpkin, one beaten egg, 1/3 cup sugar in a different bowl. Spoon batter into greased 9 X 13 dish. Sprinkle half of the dry mixture over batter. Spread remaining batter over pumpkin mixture. End with remaining dry mixture sprinkled on top.

Bake at 325 degrees for 50-60 minutes, or until a toothpick comes out clean. Serve warm with whipped cream.



Pumpkin Squares

Courtesy of Cheryl Power, DWP

INGREDIENTS

- 1 yellow cake mix
- 1/2 stick butter (melted)
- 1 egg
- Mix cake mix (take out one cup and set aside), butter and egg together. Press mixture in 9 X 13 pan.
- 1 can or 3 cups canned seasoned Pumpkin
- 2 eggs
- 2/3 cup Brown Sugar
- 2/3 cup Milk
- Mix these together and pour into the pan.
- 1/2 cup sugar
- 1 tsp cinnamon
- 1/2 cup butter (firm)
- 1/2 cup chopped nuts.

DIRECTIONS

Mix these ingredients with the remaining cup of dry cake mix and sprinkle dry mixture on top of pumpkin mixture in pan.

Bake 350 degrees for 45 - 50 minutes.



October Pumpkin Soup

INGREDIENTS

- 2 large onions, chopped
- 1 teaspoon curry powder
- 1 tablespoon salt
- 1/2 teaspoon fresh ground pepper
- 5 cups chicken broth
- 1/2 cup butter
- 4 cups half-and-half
- 4 cups fresh pumpkin

DIRECTIONS

Sauté onion in butter until tender. Sprinkle with curry powder and saute 2 more minutes. Remove and place in a large saucepan. Stir in pumpkin and salt. Add half-and-half, stirring constantly. Stir in broth. Cook over low heat, stirring occasionally.

Serves 16.

