

# 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](mailto:talkback@cityemployeesclub.com).



# Eat, Drink and Be Merry



## ■ Season Greetings!

### Is it that time of year already?

As the years go by, side by side with Cooking with the Club columns, I'm always amazed at the speed at which the years rush by. It seems that each year passes just a sprinkle faster than the last. Just a few more years and the Holiday Season will begin every other month! But since this is my most favorite time of the year, I would love to indulge in candy canes, Christmas cookies, and eggnog every month if it were possible.

The holiday season is time for some the year's best recipes. This is a great time to combine all the great recipes of the year to make a very merry feast. Just think: cookies, pies, gingerbread, mole, eggnog, roasted turkey, ham and mashed potatoes. But you know it doesn't stop there because the hors d'oeuvres are where the widest variety of delicious food combinations are found. One of my favorites is spinach rolls. If you have never tried them, you should because no one can have just one, two or three.

The holiday season is time to remember the great events of the past year as well as happily anticipating the next. In my case, I have been very delighted that employees have shared their great recipes with the rest of the City in Alive!, and I can't wait to try out many more for the coming year.

Here are a few from Lisa Flenoury of the LAPD. Lisa says her Apple Pie Cooked in a Brown Paper Bag is the best ever. If you are like me and love making delicious foods without the

complications, here is one for the ages.

Don't forget to try her other recipes like the banana bread, spinach dip, eggnog and the German chocolate Rice Krispie treats. I have even added a widely cherished recipe that has two major ingredients: almonds and cinnamon in what I like to call Mr. Almond Cinnamon.

If you are interested in knowing more about the Spinach Rolls, please e-mail me and I will gladly share this personal favorite with you.

Happy Holidays!

## Eggnog

### INGREDIENTS

- 6 eggs
- 1 cup sugar
- 1 cup milk
- 1 tsp. vanilla extract
- 3 cups heavy cream
- Nutmeg

### DIRECTIONS

Beat eggs until combined.  
Gradually beat in sugar and continue beating until foamy.  
Stir in the milk and vanilla. (Add one cup of rum with this, for the alcoholic version.)  
Beat the cream until just thickened.  
Gently fold cream into the egg mixture. Refrigerate.  
Sprinkle with nutmeg before serving.  
Makes 16 servings.



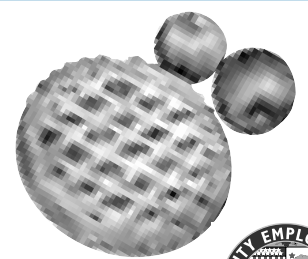
## Apple Pie Cooked In a Brown Paper Bag

### INGREDIENTS

- 1 unbaked pie shell
- Apples, uncooked
- 1/2 cup sugar
- 2 tbsp. flour
- 1/2 tsp. nutmeg
- 2 tbsp. lemon juice

### DIRECTIONS

Mix all ingredients with apples and put in pie shell.  
Melt 1 stick butter; mix with 1/2 cup flour and 1/2 cup sugar. Mix together and use as a topping for the pie by putting on top of apples already in shell.  
Put pie in brown paper grocery bag, fold end shut, and bake at 400 degrees for 50 minutes.



## German Chocolate Rice Krispie Treats

### INGREDIENTS

- 1/4 cup butter
- 1 pkg. (10 oz.) regular marshmallows or 4 cups miniature marshmallows
- 1 teaspoon vanilla extract
- 5 cups chocolate Rice Krispies cereal
- 1 cup pecan pieces
- 1/2 cup sweetened flaked coconut (not shredded)

### DIRECTIONS

Grease well a 9x13 pan with butter.  
Melt butter in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in vanilla.  
Add Rice Krispies cereal, pecans and coconut. Stir until well coated.  
Press mixture into pan with a sheet of waxed paper or a greased spoon.  
Let cool and slice into squares with a greased knife.



## Spinach Dip

### INGREDIENTS

- 1 (10 ounce) package frozen chopped spinach, thawed and drained
- 1 (16 ounce) container sour cream
- 3/4 cup mayonnaise
- 3 green onions, chopped
- 1 (1 ounce) package dry vegetable dip mix
- 1 (8 ounce) can water chestnuts, drained and chopped
- 2 teaspoons prepared Dijon-style mustard

### DIRECTIONS

In a medium bowl, mix together chopped spinach, sour cream, mayonnaise, green onions, dry vegetable dip mix, water chestnuts and prepared Dijon-style mustard. Chill in the refrigerator eight hours, or overnight, before serving.  
When serving, hollow out a sourdough loaf and pour dip inside. Use the removed bread pieces for dipping.



## Banana Bread

### INGREDIENTS

- 4 very ripe bananas
- 2 eggs
- 1/4 cup very strong coffee
- 1/8 teaspoon maple extract
- 1/4 cup honey
- 1/2 cup brown sugar
- Walnuts to taste; optional
- 1 stick butter, melted
- Bisquick or instant pancake mix

### DIRECTIONS

Mash bananas with eggs, sugar, honey, coffee, butter and maple extract.  
Beat until creamy and light. Add walnuts, if using, and stir in Bisquick, 1/2 cup at a time, until a thick, moist batter is formed. Batter should be like brownie batter in consistency.  
Grease a loaf pan very well and pour in batter.  
Bake at 350 degrees for about 45-50 minutes, until a pick in the center comes out with just a few crumbs on it.  
Shut off oven and open door slightly.  
Leave bread in oven overnight. Remove in the morning, slice and toast.



## Mr. Almond Cinnamon

### INGREDIENTS

- 1 egg white
- 1 teaspoon cold water
- 4 cups whole almonds
- 1/2 cup white sugar
- 1/4 teaspoon salt (try to use sea salt)
- 1/2 teaspoon ground cinnamon

### DIRECTIONS

Preheat oven to 250 degrees F (120 degrees C). Lightly grease a 10x15 inch jellyroll pan.  
Lightly beat the egg white; add water, and beat until frothy but not stiff. Add the nuts, and stir until well coated. Mix the sugar, salt and cinnamon, and sprinkle over the nuts. Toss to coat, and spread evenly on the prepared pan.  
Bake for 1 hour in the preheated oven, stirring occasionally, until golden. Allow to cool, then store nuts in airtight containers.  
Makes 4 cups (16 servings).

