

# Cooking with the Club

by our own  
**Robert Larios**



## Send Us Your Recipes!

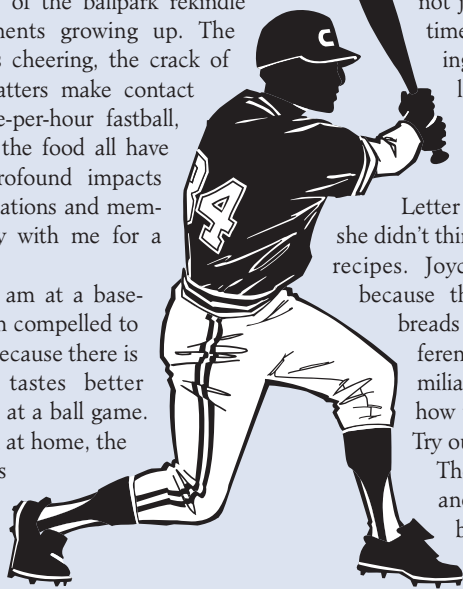
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## Food To Get You Into The Game

This is one of my most favorite times of the year. April to me means the start to a brand new baseball season. The sounds and the experience of the ballpark rekindle fantastic moments growing up. The sounds of fans cheering, the crack of the bats as batters make contact with a 90-mile-per-hour fastball, and of course the food all have made such profound impacts that these sensations and memories will carry with me for a long time.

Whenever I am at a baseball game, I am compelled to eat a hot dog because there is nothing that tastes better than a hot dog at a ball game. But when I am at home, the hot dog seems to lose some of the flavor found at the ballpark.

That is why I have put together a variety of recipes that are perfect for watching baseball games on television.



The Big League Breakfast Burrito is one of the most filling and energy packed meals I have ever had. It is perfect not just for breakfast but for any time of the day. If you are watching your cholesterol or if you are looking for a healthy alternative, try egg whites instead of using whole eggs.

Joyce Miller submitted a Letter to the Editor suggesting that she didn't think I have ever included baking recipes. Joyce has a good observation because the subject of baking cakes, breads and deserts are an entirely different area of cooking that is unfamiliar to me. However, I do know how to make a fantastic apple pie. Try out the MVP's Apple Pie.

The Mustard 'n' Potato Salad is another great addition for your baseball-watching pleasure. Ingredients can be substituted, including mayonnaise for salad dressing or chives instead of onions. Experiment with a variety of mustards to get your personal

favorite flavor.

Whether it is baseball or a summer barbeque, baked beans are an American tradition. Joe Riley from DWP knows that to be true with his recipe called Coach's Baked Beans. It is a simple recipe but very flavorful. It is just the way I like recipes to be!

The Homerun Corn Dog is brought to us by Freddy Fargo the Bureau of Sanitation. It's also a quick and easy recipe with tasty results. If you have children, this is the recipe for you.

Enjoy the recipes and the new baseball season!

### Big League Breakfast Burritos

#### INGREDIENTS

- 8 eggs
- 8 tortillas
- Pepper
- 1/2 cup shredded cheese
- 1/2 pound Canadian bacon
- 1/2 cup mushrooms sautéed (optional)

#### DIRECTIONS

Cook bacon, pour off fat. Combine eggs and bacon and cook until soft done. Sprinkle in cheese.

Place portion onto tortilla, fold once, fold each end and roll. Serve with salsa or picante sauce. Makes 3 or 4 servings.

You may also use sautéed green peppers or chopped ham or crumbled bacon instead of sausage.



### MVP's Apple Pie

#### INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1/2 cup vegetable oil
- 2 tablespoons cold milk
- 1 1/2 teaspoons white sugar
- 1 teaspoon sea salt
- 6 Fuji apples, cored and sliced
- 3/4 cup white sugar
- 3 tablespoons all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup all-purpose flour
- 1/2 cup white sugar
- 1/2 cup butter



#### DIRECTIONS

Preheat oven to 350 degrees.

To make crust: In a large bowl, mix together 1 1/2 cups flour, oil, milk, 1 1/2 teaspoons sugar and salt until evenly blended. Pat mixture into a 9-inch pie pan, spreading the dough evenly over the bottom and up sides. Crimp edges of the dough around the perimeter.

To make filling: Mix together 3/4 cup sugar,

3 tablespoons flour, cinnamon, and nutmeg. Sprinkle over apples and toss to coat. Spread evenly in unbaked pie shell.

To make topping: Using a pastry cutter, mix together 1/2 cup flour, 1/2 cup sugar and butter until evenly distributed and crumbly in texture. Sprinkle over apples.

Put pie in the oven on a cookie sheet to catch the juices that may spill over. Bake 45 minutes.

### Mustard 'n' Potato Salad

#### INGREDIENTS

- 6 large potatoes – peeled and cubed
- 3 eggs
- 1 onion, finely chopped
- 3 stalks celery, diced
- 3 teaspoons sweet pickle relish
- 1 (4 ounce) jar pimentos
- 2 teaspoons prepared mustard
- 3 tablespoons creamy salad dressing
- 1 teaspoon paprika
- 1 teaspoon pepper
- 1 teaspoon sea salt



#### DIRECTIONS

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, place in a large mixing bowl and beat until smooth.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from

heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a mixing bowl, combine the potatoes, eggs, onion, celery, relish and pimentos.

Blend together the mustard and salad dressing, add to salad and mix well. Sprinkle with paprika and refrigerate until chilled.

### Coach's Baked Beans

By Joe Riley, DWP

#### INGREDIENTS

- 1 (28 ounce) can baked beans
- 1/2 pound bacon, cut into small pieces
- 8 ounces brown sugar



#### DIRECTIONS

Preheat oven to 400 degrees.

Pour beans into a two-quart casserole dish. Place bacon in a nine-inch skillet, completely covering bottom of pan. Spread brown sugar over bacon and cook on medium heat. When

bacon grease starts to bubble up through the sugar, transfer to the casserole dish and mix with beans.

Bake in preheated oven for 45 minutes.

### Homerun Corn Dog

By Freddy Fargo, Bureau of Sanitation

#### DIRECTIONS

In a medium bowl, combine cornmeal, flour, salt, pepper, sugar and baking powder. Stir in eggs and milk.

Preheat oil in a deep saucepan over medium heat. Insert wooden skewers into frankfurters. Roll frankfurters in batter until well coated.

Fry two or three corn dogs at a time for 8 to 10 minutes, or until lightly browned. Drain on paper towels.

