

# 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).

## Special Treats for Mom

**H**appy Mothers' Day to all moms around the world! As a tribute, I have compiled some simple but tasty Mothers' Day recipes. This time all recipes came from City employees. What a treat! I knew there were chefs working for the City.

Mother's Day should start at the onset of the day with breakfast, and Joe Villereal from Sanitation has the right idea with his Mother's Day Omelet. He recommends using a non-stick pan that is oven-safe. And if you are watching your cholesterol, substitute egg whites instead of whole eggs. Try locating kosher or sea salt for best flavor.

Teresa Biondi of Gen. Services has a perfect beverage mix as the weather begins to warm up and will quench any mom's thirst.

My biggest fan, Joyce Miller, has provided a great sweet snack recipe called Mom's Peanut Crispy Treat that can be served as a dessert as well.

Mom's Grilled New Potatoes brought to us by Tyler Burgos from the City Clerk's Office



is a great side dish for any meal you may be making for Mom. You can substitute olive oil instead butter or a mix of both.

Mommy's Patty Shells is a unique seafood recipe emailed to me by Lucy Cruise from the Rec and Parks. The ingredients and flavor remind me of the great Sicilian seafood dishes. All moms are going to love this one.

My sincerest appreciation goes to everyone who emailed me their recipes for Mother's Day. Of course I wish all mothers a very happy Mothers' Day along with a day filled with love and food!

### Mothers' Day Omelet

By Joe Villereal, Sanitation

#### INGREDIENTS:

- 1 onion, chopped
- 1 tbsp. olive oil
- 1/2 cup shredded Havarti cheese (or any other mild semi-soft cheese)
- 1/2 cup shredded cheddar cheese
- 1-1/2 cups milk
- 8 eggs or 12 egg whites
- 1/3 cup flour
- 1/2 tsp. baking powder
- 1/2 tsp. dried basil leaves
- 1/8 tsp. salt (kosher or sea salt)
- dash white pepper (black is okay)



#### DIRECTIONS:

Preheat oven to 350 degrees F. In heavy skillet, cook onion in olive oil until crisp tender. Grease a 9-inch pie pan and sprinkle onion into pan; sprinkle cheeses over onion.

Place remaining ingredients in blender or food processor. Cover and blend on medium

speed about 30 seconds or until mixture is smooth. Or, place in a large bowl and beat with mixer for two minutes or until smooth. Pour over onions and cheese in pie plate.

Bake uncovered at 350 degrees F for 35 to 40 minutes or until omelet is light golden and puffed, and a knife inserted in center comes out clean.

### Mom's Peanut Crispy Treat

By Joyce Miller, Retired, Engineering

#### INGREDIENTS

- 3 tbsp. butter
- 1/3 cup peanut butter
- 10 oz. bag marshmallows
- 6 cups crisp rice cereal
- 24 1-inch peanut butter cups, unwrapped



#### DIRECTIONS:

Grease 13x9-inch pan. Combine butter, peanut butter and marshmallows in large microwave-safe bowl. Microwave uncovered on high for 1-1/2 to 3 minutes, stirring after one minute, until mixture is melted and smooth. Stir in cereal.

Press mixture into prepared pan, using clean, buttered hands (be careful, the mixture is pretty warm). Immediately make 24 indentations in rows in the cereal mixture, using the handle of a wooden spoon. Press peanut butter cups into indentations. Let cool. Cut into squares with a candy in the center of each square. Makes 24 bars.

### Mom's Citrus Cooler

By Teresa Biondi, Gen. Services

#### INGREDIENTS

- 48 oz. bottle lime-flavored sparkling water, chilled
- 12 oz. can frozen lemonade concentrate, thawed
- 1/4 cup lime juice
- 8 lime slices



#### DIRECTIONS:

In a large glass pitcher, combine water, concentrate and lime juice and mix well to combine. Garnish each drink with lime twist, and slice and serve immediately. Serves 8.

### Mom's Grilled New Potatoes

By Tyler Burgos, City Clerk

#### INGREDIENTS

- 2 lbs. small new red potatoes
- 1/4 cup butter, melted
- 2 cloves garlic, minced
- 1 tbsp. seasoned salt



#### DIRECTIONS:

Prepare and heat grill. Cut potatoes in half. Place potatoes in disposable foil pan. In a small bowl, combine butter, garlic and salt and pour over potatoes. Cover pan tightly with heavy-duty foil.

Place potatoes on grill 4 to 6 inches from heat over medium high coals. Cook 50 to 60

minutes or until potatoes are tender when pierced with fork, stirring potatoes occasionally and moving pan around on grill.

To cook in oven, prepare potatoes as directed, then bake at 400 degrees for 50 to 60 minutes until tender. Serves 6.

### Mommy's Patty Shells

By Lucy Cruise, Rec and Parks

#### INSTRUCTIONS:

- 1 10-oz. frozen patty shells
- 1/4 cup butter
- 1 10-oz. pkg. frozen de-veined cocktail size raw shrimp, thawed
- 1 6-oz. pkg. frozen cooked crab, thawed and drained
- 1 4-oz. jar sliced mushrooms, drained
- 1/4 cup sliced green onions
- 1 10-oz. jar Alfredo sauce



#### DIRECTIONS:

Bake patty shells according to package directions.

In a heavy saucepan, melt butter over medium heat and stir in shrimp and green onions. Cook over medium heat until shrimp is cooked, curled and pink, about 5 minutes. Add crab and drained mushrooms.

In another saucepan, heat Alfredo sauce according to package directions and combine with seafood mixture. Heat over medium heat, stirring carefully and constantly, until mixture begins to bubble.

To serve, pour 3/4 cup creamed seafood mixture into each patty shell. 6 servings.