

# 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).

# Celebrate Dads With Great City Recipes

Happy Father's Day and Flag Day! The summer heat is barreling towards us this month. Let's keep the stoves hot for this month's recipes from your City employees.

Try the Sesame Chicken Wings. Sandra Sanowski shares with us an old recipe that has been made in her family for almost 30 years. The Sanowski men of the family have enjoyed this dish for Father's Day for just as long. The recipe might be a little complicated, but just follow the directions and you will have one of the best recipes for chicken wings.

Gerald Gomez of Gen. Services has sent Flag Day Potatoes as his recipe in honor of Flag Day June 14. Gerald tells me that the trick to this recipe is to have fresh vegetables and have everything measured and prepared before you put it all together.

Burning Daddy Burgers by Tanaya Tomko is a classic easy-to-make dish that has incred-



Happy Father's Day!

ible flavor. This is a definite Dad favorite.

Dad's Zesty Grilled Corn is Reginald Horry's recipe, and let me say this one has a flavor that is unmatched by any corn recipes. It is even a great complement to Tanaya's burger recipe. Dads around the City should get a chance to savor it.

The rumor is that LAPD employees have secret recipes for great chili. But Michelle Longly hands over a near perfect recipe for ribeye steaks.

Notice her recipe calls for very simple ingredients. Believe it or not, many top steakhouses use simple recipes like Michelle's to make their great steaks.

Thanks go to all of the City employees who submitted their delicious recipes this month. I am sure that Father's Day and Flag Day will be extra special this year with the addition of these dishes. I am just salivating to see what kind of recipes I will receive for July.

## Sesame Chicken Wings

— Sandra Sanowski, City Clerk

### INGREDIENTS:

- 20 chicken wings (about four pounds)
- 2 tablespoons margarine or butter, melted
- 1 1/2 c Bisquick baking mix
- 1/2 cup sesame seeds
- 2 tablespoons paprika
- 1 1/2 teaspoons dry mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 eggs
- 2 tablespoons milk

### DIRECTIONS:

Preheat oven to 425F.  
Separate chicken wings at joints; discard tips.  
Spread one tablespoon margarine in each of two 13 x 9 x 2-inch pans (something similar in size).  
Beat eggs and milk with fork in the first bowl.

Mix Bisquick, sesame seeds, paprika, mustard and salt in the second bowl.  
Soak chicken in egg mixture in first bowl, then coat chicken with sesame seed mixture in the second bowl.  
Arrange close together in pans.  
Drizzle the margarine/butter over chicken.  
Bake uncovered 35 to 40 minutes or until brown and crisp.



## Flag Day Potatoes — Gerald Gomez, Gen. Services

### INGREDIENTS:

- 5 pounds potatoes, peeled
- 2-3 stalks celery, finely chopped
- 1 medium onion, chopped
- 1/4 cup cider vinegar
- 1/4 cup cilantro, stemmed and chopped
- 1 teaspoon Dijon mustard
- Salt and pepper to taste
- 1 cup mayonnaise
- 6-8 hard-boiled eggs
- 3-4 ripe tomatoes, cut in wedges
- 1-2 cucumbers, cut in slices

### DIRECTIONS:

Cut peeled potatoes into cubes and cook in boiling water until tender; do not overcook. Drain and cool slightly.

In a large bowl, combine all ingredients except tomatoes and cucumbers. Mix well to combine flavors. Arrange tomatoes and cucumbers on top. Cover and chill thoroughly before serving.  
Serves 12-14



## Burning Daddy Burgers

—Tanaya Tomko, Building and Safety

This is a great, easy burger recipe. The ground beef is combined with green chili peppers and beef bouillon. This makes them very moist and flavorful. Serve on hamburger buns with your favorite fixings. Prep time: approx. 15 minutes. Cook time: approx. 10 minutes. Ready in approx. 25 minutes.

### INGREDIENTS:

- 1 pound ground beef
- 1 (4 ounce) can diced green chilies, drained
- 1 teaspoon beef bouillon granules
- 4 slices Monterey Jack cheese

### DIRECTIONS:

Preheat grill for high heat.  
In a medium bowl, mix the beef, diced green chilies and bouillon. Shape into 4 patties.  
Lightly oil the grill grate. Grill patties five minutes per side, or until well done. Top each patty with cheese about two minutes prior to removing from grill.  
Makes 4 servings.



## Daddy O Ribeye — Michelle Longly, LAPD Clerk

### INGREDIENTS:

- 4 ribeye steaks, at least one inch thick
- 4 garlic cloves, minced
- 3 tablespoons olive oil
- Salt and pepper to taste

### DIRECTIONS:

Trim the steaks of excess fat. Place on a large platter in one layer. Mix together the garlic and oil. Pour over the steaks, turning to coat both sides. Let set just until grill is heated. Season steaks with salt and pepper. Grill over high heat until desired doneness, about



four minutes per side for rare, depending on thickness. Remove from grill. Let rest about five minutes before serving.



## Dad's Zesty Grilled Corn

—Reginald Horry, Sanitation

### INGREDIENTS:

- 1/3 cup butter
- 2 tablespoons prepared mustard
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon lemon pepper
- 2 teaspoons prepared horseradish
- 6 ears fresh corn

### DIRECTIONS:

Preheat grill for medium heat.  
In a small saucepan, melt butter or margarine. Stir in mustard, horseradish, Worcestershire sauce and lemon pepper seasoning.  
Place each ear of corn on a 13 x 12-inch piece of heavy-duty aluminum foil. Drizzle

with butter mixture. Wrap loosely, leaving space for the expansion of steam, and seal.  
Grill over medium coals for 15 to 20 minutes, or until corn is tender. Small ears will take less time, and larger ears may take more. Carefully unwrap foil, and serve.

