

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.

50 Yard-Line Jalapeños

INGREDIENTS

- 1/4 lb. ground beef
- 10-12 popper-size jalapeños
- Small onion
- 1 lb. bacon
- 12 oz to 1lb. Monterey Jack cheese w/jalapeños



DIRECTIONS:

Chop onion and brown in small amount of oil. Add hamburger and brown and drain. Grate cheese and mix with hamburger. Cut top of jalapeños and core out the seeds. Slit down to 1/4 inch from bottom. Stuff with hamburger mixture. Wrap slice of bacon around popper. Stick with toothpick if necessary. Grill over coals until done.

Sun Devil Refried Bean Dip

INGREDIENTS

- 1 cup sour cream
- 1/2 cup mayonnaise
- 1 package taco seasoning
- 1 can refried beans
- Tomatoes and scallions, chopped
- Shredded cheese (such as cheddar)



DIRECTIONS:

- Mix together taco mix, sour cream and mayonnaise.
 - Add layers (in order from bottom to top):
 - Refried beans
 - Taco mix
 - Shredded cheese
 - Chopped tomatoes and scallions
- For larger gatherings, double the recipe.

Hint: when spreading the refried beans in the bottom of your serving dish, you may find this hard since it's just out of the can. Try spooning the beans into a bowl first, then microwave for a short time. This will soften the refried beans, making it easier to spread in your dish.

Stadium-Grilled Bratwurst

INGREDIENTS

- 6 each bratwurst sausages
- 1 chopped onion
- 6 rolls
- Your favorite mustard



DIRECTIONS:

Combine the sausages, beer and onion in a saucepan. Simmer for 30 minutes. Drain well and grill for 10 minutes, turning frequently, or until browned on all sides. Serve in rolls with your favorite mustard.

Trojan Steak

INGREDIENTS

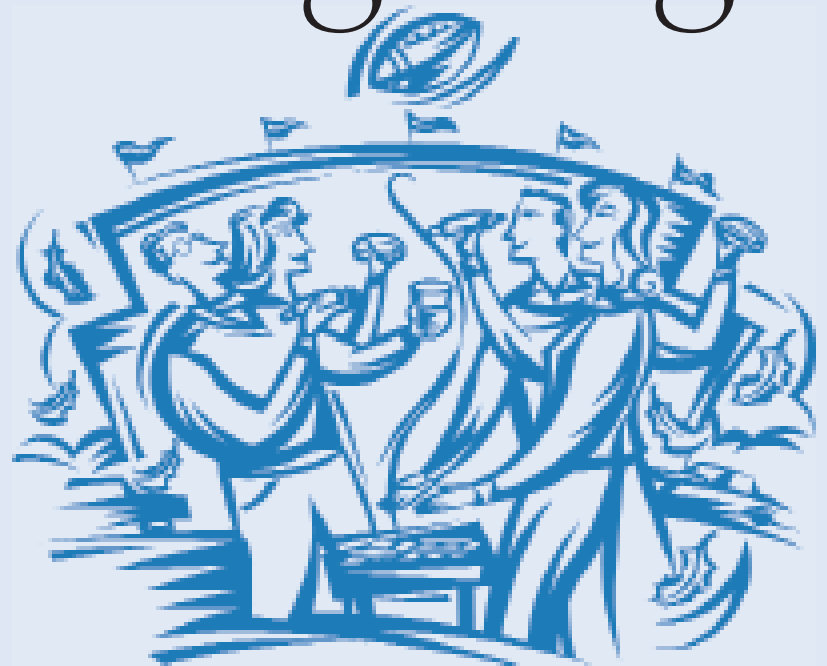
- 2 flank steaks about 2 1/2 lbs.
- 2/3 cup soy sauce
- 1/4 cup hot pepper sauce
- 1/3 cup Worcestershire sauce
- 4 tbsp dry red wine
- 4 tbsp red wine vinegar
- 2 1/2 tsp dark brown sugar
- 2 cloves minced garlic
- 2 tbsp A-1 steak sauce



DIRECTIONS:

Mix all ingredients (except the steak) into mixing bowl and then pour over the steaks for at least 24 hours, but two days would be better. Remove the steaks (save the marinade) and grill over hot coals till done, about 5 minutes a side. Meanwhile, bring to a boil and reduce the marinade in a saucepan by about one-third. Let the steaks rest 10 minutes or so. Cut on the grain and serve with reduced sauce poured over.

Friends + Food + Games: Tailgating!



When you combine families, neighbors and fans with game day (that means pre-game, halftime, and post-game), what do you get? Tailgating!

With football, tailgating is the name of the game. It is as if the football forefathers created football holidays just for us – which requires us to make great football food.

Where did tailgating begin? It would seem that our tailgating forefathers had their first tailgate during the first college football game between Rutgers and Princeton in 1869. Others would argue that Yale had the honor. Or maybe tailgating first happened at other locations around the country. But really, what true tailgater would rather waste time arguing history instead of enjoying a deliciously grilled brat or hot dog?

Here are a few recipes that will do well while you cheer on your favorite team. Take, for instance, the Sun Devil Refried Bean Dip. It is a simple recipe that calls for several ingredients and then mixing them together in a bowl. If you are looking for a low-fat version, substitute non-fat sour cream, low-fat mayonnaise and low fat cheddar cheese. That way, you can reduce the fat content by as much as 60 percent without affecting the flavor.

Trojan Steak is a recipe that requires a marinade; it's necessary that you mari-

nate it for 24 hours. Once the 24 hours are over, it is time to grill it on the barbecue. Believe me, this is a recipe that is up for a national title!

50 Yard Line Jalapeños is another stellar recipe. After grilling, you will be surprised how the jalapeños have mellowed and have a slightly sweet taste.

A tailgate cannot be called as such without the all-important bratwurst. It is the right of passage for diehard football fans. Brats are best cooked on the grill but they can be boiled or sautéed on a pan, too. I personally prefer the grill because I like the slight crispiness that develops on bratwursts when grilling them. After you cook them, it is important to find a mustard variety that you like. Try Stadium-Grilled Bratwurst;

you will want more than just one.

To wash down all of your tailgate favorite dishes, make some of Marviana's Party Punch. From the looks of her beverage recipe, tailgaters everywhere will be making hundreds of gallons of this delicious drink.



Marviana's Party Punch

By Marviana Jones, Public Works, Sanitation

INGREDIENTS

- 4 cups or 4 scoops of lime sherbet
- 2 liters 7-Up or Sprite
- 2 cups crushed pineapples
- 1 jar of maraschino cherries



DIRECTIONS:

In a large punch bowl, scoop sherbet in bowl. Add pineapples. Pour soda over sherbet. After glass is filled with party punch, top off with generous amounts of cherries.

