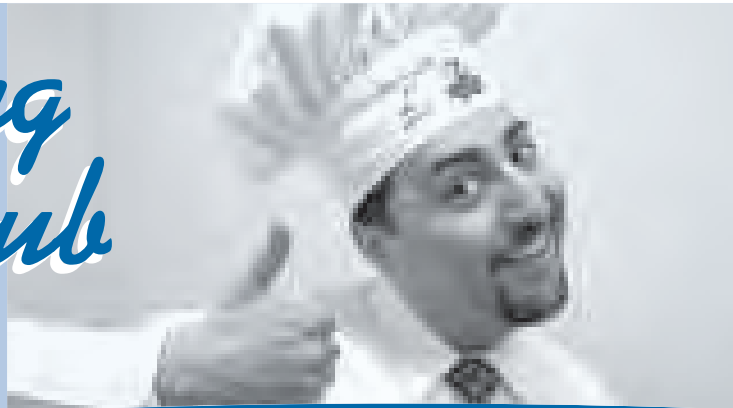


Cooking with the Club

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.

Club Members Catch Holiday Spirit

Nothing makes me happier than when I read email messages from City employees extending their gratitude for last month's article on preventing food-borne illnesses from turkey dinners. It's my hope that the start of the holiday season was one spent away from the doctor's office. Now it's time to begin thinking about the holidays in December. Eggnog, oven-roasted hams and pies are the delicacies I look forward to munching on.

Several City employees provide their own recipes for the holiday season. Take, for example, Richard Dole and his unique Santa's Guacamole. It's one of those recipes that has the classic mix of spice and sweet.

Tina Ferguson shares her mashed potato recipe called Tina's Mashed Potatoes. There are hundreds of mashed potato recipes out there, but somehow the combination of Yukon gold potatoes with butter and cream cheese makes this a flavorful side dish for your holiday parties. Nicely done, Tina!

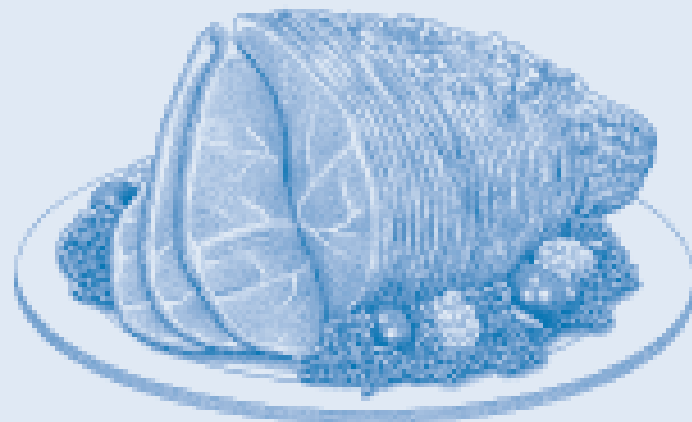
Cathy Tai tells me that she has been a

longtime Cooking with the Club reader and has decided to send in her first beverage recipe. It's called Cathy's Cocoa Drink. It is so surprising that such an easy drink to make can taste like a drink fit for a king. What a great touch, with the green and red sprinkles. This will be a favorite for kids, I'm sure.

Orange 'n' Honey Ham is an incredible recipe provided to us by Margaret Johnson. The addition of the orange juice to the ham is a great combination and manages to produce loud and bold tastes to the palette.

Let's not forget the recipe from Henry Milton that can only be called Farmer's Cheese Ball. This is a creative way to use cheese and dried fruits. Henry tells me that it took some experimentation before he was able to create this recipe and it has paid off as a Milton family favorite. After trying the recipe out myself, I'd think that this cheese recipe will be a favorite with many families, too.

Merry Christmas and see you next year.



Happy Holidays!

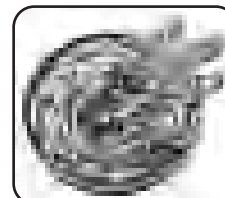
Santa's Guacamole

— Richard Dole, Community Redevelopment Agency



INGREDIENTS:

- 1/2 white onion, minced
- 4 serrano chile peppers, minced
- 1 teaspoon sea salt
- 1/4 tablespoon pepper
- 4 avocados - peeled, pitted and diced
- 2 1/2 tablespoons fresh lime juice
- 1 pear - peeled, cored and diced
- 1 cup seedless green grapes, halved
- 1 cup pomegranate seeds



DIRECTIONS:

Mix the onion, chile peppers, and salt in a bowl. Fold in the avocados and lime juice. Stir in pear, grapes and pomegranate. Chill until serving.

Cathy's Cocoa Drink

—Cathy Tai, City Council



INGREDIENTS:

- 1 instant cocoa
- 3 tablespoons whipped cream
- 1 tablespoon red and green candy sprinkles
- 1 cherry



DIRECTIONS:

In a large mug pour 6 to 8 ounces of hot water over instant cocoa; mix well until dissolved. Spoon whipped cream onto cocoa; top with candy sprinkles and a cherry.

Orange 'n' Honey Ham

—Margaret Johnson, Gen. Services Parks



INGREDIENTS:

- Spiral-sliced ham, butt or shank portion ham, or half ham
- 1/2 cup honey
- 1/2-cup orange juice
- 1-cup brown sugar



DIRECTIONS:

Prepare and heat ham according to package directions. Prepare glaze by combining honey and orange juice in small bowl; mix well. Stir in brown sugar. Apply glaze and heat uncovered for the last 30 minutes of cooking time. Carve ham and serve.

Tina's Mashed Potatoes

—Tina Ferguson, DWP



INGREDIENTS:

- 5 pounds Yukon Gold potatoes, peeled and cubed
- 1/2 cup butter
- 1/4 cup milk
- 1 (8 ounce) package cream cheese, softened
- 1 onion, grated
- 1 egg
- Salt and pepper to taste

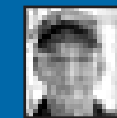


DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add potatoes and cook until tender but firm, about 15 minutes; drain. In a large bowl, mash potatoes with the butter and milk. With a hand mixer, beat in cream cheese and onion. In a small bowl, beat the egg with a little bit of the mashed potatoes. Stir into potatoes, and season with salt and pepper. Transfer to a two-quart casserole dish. Bake one hour in the preheated oven, or until puffy and lightly browned.

Farmer's Cheese Ball

—Henry Milton, Rec and Parks



INGREDIENTS:

- 1 (8 ounce) package cream cheese, softened
- 2 tablespoons honey
- 1/2 (8 ounce) package mild cheddar cheese, shredded
- 1 (6 ounce) package dried mixed fruit, chopped
- 1 cup chopped pecans



DIRECTIONS:

In a medium bowl combine cream cheese and honey; beat until smooth. Stir in cheese and chopped fruit; mix well. Form into a ball and roll in chopped nuts. Chill for at least three hours. Serve.