

# 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).

## Super Recipes for the Super Bowl

Happy New Year! Along with all the anticipation and eagerness to start the New Year fresh and renewed, we start the New Year with very tasty recipes from City employees. Gerald Teller offers the Teller Taco Dip, which fits well during Super Bowl month. Where's the tortilla chips, right? As you know, I'm a firm believer that super-tasty food can also be super easy to make. Gerald shows us a first-rate example of my belief.

A long time fan of the Cooking with the Club column, Darla Burgos finally has graced us with a personal favorite recipe called Spiced Citrus Wings. I bet she was thinking about Super Bowl food just as Gerald was with his taco dip recipe. Darla drove the point that the orange must be fresh to derive most of the natural flavors.

Jenny Pendleton offers Jenny-Style Chili, perfect for the cold nights or as a perfect dish for what else? The Super Bowl, of course. Jenny tells me that she used table salt for her recipe but has switched to sea salt since reading in one

of my columns a few years ago that I preferred it. She prefers it, too.

Super Bowl Jalapeño Poppers –what more can I say about Elaine Brady's recipe? This is a perfect tailgate dish or a general appetizer.

Elaine keeps this recipe very simple and with it preserves the aromatic taste.

Club staff employee Cecelia Talbot shares with us the one and only Neiman-Marcus Cookies. This is a great cookie recipe that may or may not be actually connected to Neiman-Marcus, as a cookie recipe attributed to the upscale store has been floating on the Internet for some time, and has become something of an urban legend. What we do know is this: This recipe is out of this world. Cecelia knows cookies, and this one is first-rate. She promises that if you give this a try, you'll never forget the taste.

These are super recipes and I thank everyone who shared them. Have a kick start to the New Year!



### The Teller Taco Dip

—Gerald Teller, Fire Department



#### INGREDIENTS:

1 package taco seasoning  
1/2 or light plain yogurt cup  
1/2 cup light sour cream  
1 package light cream cheese  
Salsa (optional)  
Shredded garnish: lettuce  
Chopped garnish: fresh tomatoes  
Grated garnish: cheese



#### DIRECTIONS:

Blend first four ingredients together. Spread into a glass serving dish and chill, covered, for at least two hours to allow flavors to blend and dip to set. When ready to serve, top with salsa, lettuce, tomatoes and cheese. Enjoy!



### Spiced Citrus Wings

—Darla Burgos, City Council



#### INGREDIENTS:

1/2 cup honey  
1/4 cup orange juice  
1 envelope Italian salad Dressing mix  
1 tbsp. hot pepper sauce  
28 chicken wings, separated at joints, tips discarded



#### DIRECTIONS:

Mix honey, juice, salad dressing mix and hot pepper sauce in large bowl. Reserve 1/4 cup honey mixture; refrigerate. Add chicken to bowl with remaining honey mixture; toss to coat. Cover. Refrigerate at least 1 hour to marinate. Drain; discard honey mixture.

Place chicken wings on rack of broiler pan. Broil 4 to 6 inches from heat 16 to 20 minutes or until chicken is cooked through, turning and brushing occasionally with reserved 1/4 cup honey mixture.



### Jenny - Style Chili

— Jenny Pendleton, Police Department



#### INGREDIENTS:

3 1/2 pounds beef for stew  
1/4 cup salad oil  
2 medium-size onions, chopped  
3 medium-size green peppers, diced  
4 garlic cloves, crushed  
Two 28-ounce cans tomatoes  
One 12-ounce can tomato paste  
1/3 cup chili powder  
1/4 cup sugar  
2 teaspoons sea salt (Chef Larios approves!)  
2 teaspoons dried oregano leaves  
3/4 teaspoon cracked black pepper



#### DIRECTIONS:

Cut beef for stew into half-inch cubes. In eight-quart Dutch oven over high heat, in hot salad oil, cook one-third of meat at a time, until browned. With slotted spoon, remove meat cubes to bowl as they brown; set aside.

Reserve half-cup onions; cover and set aside. Add green peppers, garlic and remaining onions to drippings in Dutch oven; over medium-high heat, cook 10 minutes, stirring occasionally.

Return meat to Dutch oven; add tomatoes with their liquid, tomato paste, chili powder, sugar, salt, oregano leaves, cracked black pepper, and two cups water; over high heat, heat to boiling. Reduce heat to low; cover and simmer 1.5 hours or until meat is fork-tender, stirring occasionally.

Spoon chili into large bowl. Pass reserved onion to sprinkle over each serving.



### Super Jalapeño Poppers

—Elaine Brady, Rec & Parks



#### INGREDIENTS:

1 (16 ounce) package cheddar cheese  
6 jalapeno peppers, seeded and halved  
12 slices bacon



#### DIRECTIONS:

Preheat the broiler.

Cut cheddar cheese into 12 slices long enough to fit inside the jalapeno halves. Insert cheese slices into the halves. Wrap the jalapeno halves with the bacon slices, securing with a toothpick, if necessary. Place on a medium baking sheet. Broil 5 to 10 minutes, or until the bacon is evenly brown.

### Nieman-Marcus Cookies

—Club Staff Member Cecelia Talbot



#### INGREDIENTS:

(Recipe may be halved)  
2 cups butter  
24 oz. chocolate chips  
4 cups flour  
2 cups brown sugar  
2 tsp. baking soda  
1 tsp. salt  
2 cups sugar  
1 8 oz. Hershey bar (grated)  
5 cups blended oatmeal  
4 eggs  
2 tsp. baking powder  
2 tsp. vanilla  
3 cups chopped nuts (your choice)



#### DIRECTIONS:

Measure oatmeal, and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla, mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey bar and nuts. Roll into balls, and place two inches apart on a cookie sheet.

Bake for 10 minutes at 375 degrees. Makes 112 cookies.

