

# Cooking with the Club

by our own  
**Robert Larios**



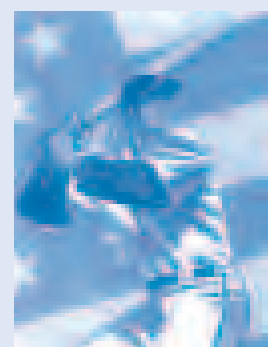
## Send Us Your Recipes!

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# Baseball, Bunnies and Brownies

With the start of major league baseball and Easter coming up quickly, I can't but help but think of food. I know, I'm strange to think about food but that's what you get with a chef. Unlike in the previous five April editions of *Cooking with the Club*, I'm going to try something new and have a mix of recipes for you. They're unique in that it's not the usual recipes for honey-baked ham, deviled eggs or grilled hot dogs – not that there's anything wrong with ham, eggs or hot dogs.

Outfielder's Taco Heaven is a combination of Mexican and American cooking styles and flavors. I can't see how you can go wrong with the ingredients and, what's more incredible is the marriage of flavors. As you might have guessed, this recipe is not a new idea. In fact, Taco Bell has the double-decker taco on its menu and is similar in flavor this recipe.



Now let's turn to the maker of the Easter egg: the chicken. The Mother of All Chickens recipe is another perfect example of my cooking mantra – easy cooking is the most delicious cooking. You need only a few key ingredients, a whole chicken and place it in the oven. Yummy.

I'd like to thank Michael Bentner for his Letter to the Editor about brownies in the March edition of *Alive!* Although I have some knowledge of the culinary arts, I have limited knowledge of pastries. While I was thinking of a solution for Michael, John Hawkins, Club CEO, brought me a piece of his homemade brownies. It was magnificent – professional grade in my book. So I enlisted John to share his brownie recipe along with preparation details. Ladies and gentlemen, please welcome Chef Hawkins! (Applause!)

"Thank you, Chef Larios!" John says. "Don't ask me why, but one day I just woke up and had the desire to make my own brownies from scratch. Over the years I have been experimenting with different recipes, but this one is my favorite; I call it 'The Club Brownie.'"



"First, for the guys reading this, you need to realize that making brownies is about the easiest thing on the planet, just short of tying your own shoes (which is why I haven't let my kids make them on their own yet). The second thing you need to realize is that it doesn't take very much time to make them, maybe 15 minutes to melt the chocolate and mix the ingredients and another 30 to bake them. The third thing you need to know is that you don't even need a mixer, all you need is a saucepan (like the kind you heat your tomato soup up in) and a spoon to mix the ingredients. Oh, and you'll need an 8 by 8 baking pan (it's not the one your mom made lasagna in, it's half the size; although you can use the bigger one; you'll just have to double the recipe)."

Okay, let's get started!

## The Club Brownies

By John Hawkins, Club CEO

### INGREDIENTS:

- A cube of butter (to be more precise, 1/2 cup)
- 2 ounces of unsweetened cooking chocolate (hey guys, don't get the semi-sweet cooking chocolate, as tempting as it might be)
- 1 cup of sugar
- 2 eggs
- 1 teaspoon of vanilla (real, not artificial vanilla)
- 3/4 cup of all purpose flour (I use the unbleached flour)

### DIRECTIONS:



First, melt the chocolate and the cube of butter in the saucepan. Make sure you put the heat on the lowest setting possible. If you have a "simmer" setting use that. Stir every minute or so.



Once everything is melted remove the pan from the heat and stir in (you can simply use a spoon) the sugar, eggs and vanilla.



I only use natural vanilla, it's not real cheap but it's worth it.



Stir lightly until everything is mixed in. After that you just add the flour, stirring it in until you have one nice big chocolate glob. If you want nuts (chopped walnuts), now's the time to stir them in. If you want a nice jolt of extra chocolate, mix in a handful of chocolate chips. Then, you simply dump it into the cooking pan and cook it at 350 degrees for exactly 30 minutes.



Once you take them out, let them cool down for an hour or so ... and enjoy!

## Outfielder's Taco Heaven

### INGREDIENTS:

- 1 pound ground beef
- Salt and pepper to taste
- 1 cup pasteurized cheese spread
- 1 (16 ounce) can refried black beans, warmed
- 12 (6 inch) flour tortillas, warmed
- 12 taco shells
- 2 cups shredded red leaf lettuce
- 1 cup chopped tomatoes
- 2 cups shredded Monterey Jack cheese
- 1 (2.25 ounce) can sliced ripe olives, drained
- 1 (8 ounce) jar thick and chunky salsa or taco sauce



### DIRECTIONS:

In medium skillet over medium-high heat, cook ground beef; add the salt and pepper, stirring until crumbly and no longer pink. Drain fat. Stir in cheese spread and cook until heated through.

To assemble, spread heaping tablespoon of refried beans on each flour tortilla. Place taco shell in center. Fold sides of flour tortilla onto taco shell to stick. Fill each taco shell with about 2 tablespoons beef mixture.

Top with lettuce, tomatoes, cheese and ripe olives. Serve with salsa or taco sauce.

## Mother of All Chicken Recipes

### INGREDIENTS:

- 1 (2 to 3 pound) whole chicken, cut into pieces
- 1/2 cup honey, warmed slightly
- 1/2 cup prepared mustard
- 1/2 teaspoon ground nutmeg
- 1 tablespoon of salt and pepper



### DIRECTIONS:

In a small bowl, combine the warm honey, mustard, nutmeg, salt and pepper and mix until well blended. Smear onto the chicken pieces, coating well. Refrigerate and let sit for a half-hour.

Preheat oven to 375 degrees F (190 degrees C).

Bake in the preheated oven for 30 minutes, or until done and chicken juices run clear. You can also grill or broil for 30 minutes, turning chicken pieces after 15 minutes of cooking.

