

Cooking with the Club

by our own
Robert Larios

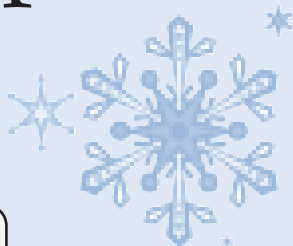


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How the Spinach (Almost) Stole Christmas

DIRECTIONS:



1



Prepare your leafy greens. I have several ready for washing. Among them is Italian parley; regular parsley; basil, green onions; and endive, a leafy vegetable similar to lettuce, but heartier and usually used as a garnish like parsley. But I have bigger aspirations for these leafy greens.

2



Thoroughly wash each of the greens. Once washed, dice and chop the greens, making sure to remove as much of the stems while keeping as much as the leaves as possible.

3



Take a large pot and fill half of it with water. Add the greens, and add more water if the water does not cover over the leaves. Place on stove and increase to medium high heat. Dice green onions and add to the pot as well.

4



Put a cup of sour cream, one cup of Greek yogurt, one cup of cream cheese and a half-cup of mayonnaise into mixing bowl. Add the ranch dressing powder to the mixing bowl. You may need to use up to two full bags.

5



The leafy greens will begin to wilt and shrink. Place leaves in strainer and let cool. Place both mixing bowl ingredients and strained leafy greens in refrigerator – in separate containers, of course, until cooled.

6



Once cooled, add leafy greens to ranch dressing ingredients, along with some additional fresh green onions.

7



Prepare some flour tortillas for placing some of the ranch dressing mixture on them. If you need the tortillas to be more pliant, you may need to pan warm them.

I had planned to write this month's Cooking with the Club column about making spinach rolls – a personal recipe that I love to use during the upcoming holidays.

Due to the recent bagged spinach e-coli outbreak, I've decided to use an alternative to spinach. Ironically, spinach sanitation is very high because of the heightened alert. Nonetheless, this is a good education in figuring out what other ingredients can be substituted without compromising flavor and texture. My ingredients can be substituted even further by using lowfat sour cream, cream cheese, Greek yogurt, and even lowfat mayonnaise. I assure you that no little is affected to flavor by reducing the fat content and may be welcomed during these.

This is one of my most favorite recipes for the holiday season, and I can't wait to make more! Enjoy, and Merry Christmas!



Chef Larios' Spinach Rolls Without the Spinach

INGREDIENTS:

- 1 cup sour cream
- 1 cup cream cheese
- 1 cup Greek yogurt
- 1/2 cup mayonnaise
- 2 bags of ranch dressing mix powder
- 6 bundles of green onions
- Pinches of sea salt and pepper
- 1 dozen large flour tortillas
- 1 bunch endive
- 1 bunch Italian parsley
- 1 bunch regular parsley
- 1 bunch basil



8



Spread the ranch dressing mixture evenly over each tortilla. Roll tortillas and make as many as the ranch dressing mixture will allow. Place in the refrigerator for about three hours.

9



Take the tortillas out of the refrigerator and cut them into bite sizes. Place them on a plate.

10



Serve immediately. Your guests will not be able to eat just one piece!

