

Cooking with the Club

by our own
Robert Larios

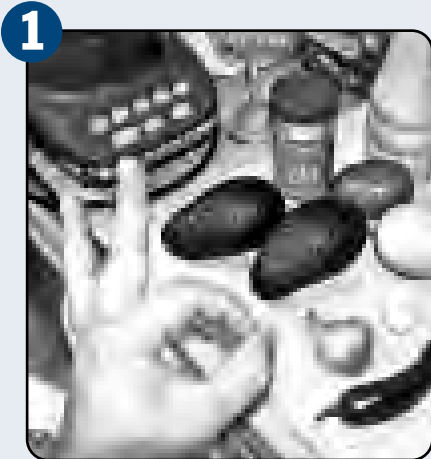


Send Us Your Recipes!

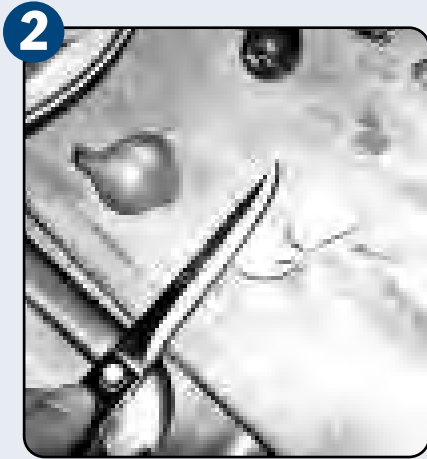
If you would like your recipe published in the next issue of *Alive!*, you may fax your recipes to (213) 620-0398 or e-mail us at talkback@cityemployeesclub.com.

Avocados, the Sequel

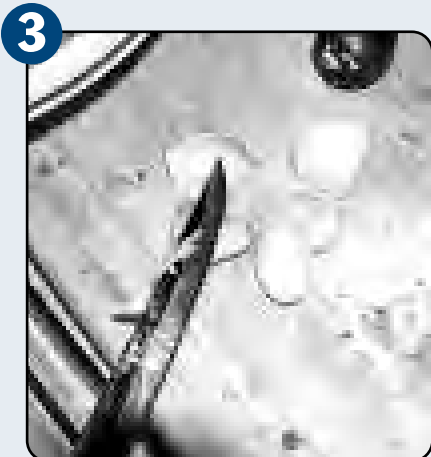
DIRECTIONS:



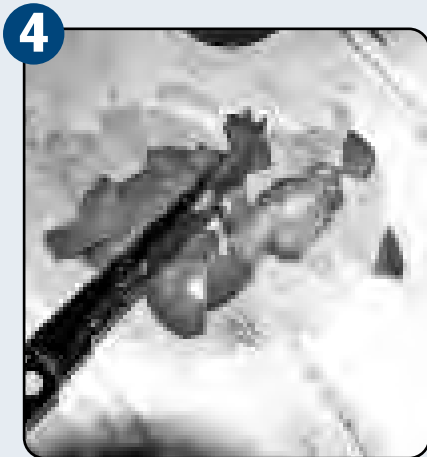
1 Gather your ingredients and get a bowl or plate ready so that you can add the ingredients.



2 Crush and dice your garlic cloves.



3 Finely dice the shallot.



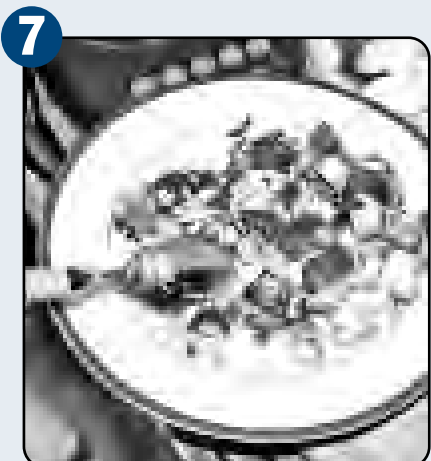
4 Do the same with the Roma tomato.



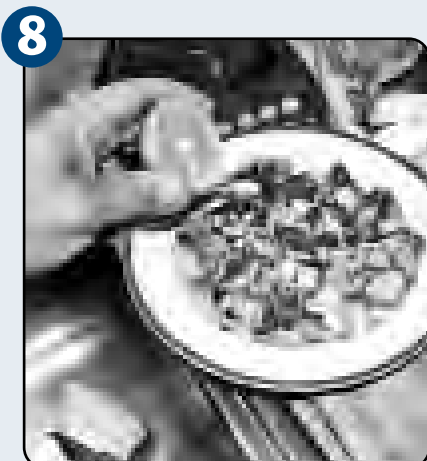
5 Don't forget about the jalapeño. Dice it up anyway you like.



6 Remove the skin and dice the avocados in cubes. Place in the bowl and season with salt and pepper.



7 Mix all the diced and chopped ingredients and squeeze half of the lime into the bowl.



8 Give it a taste. It is here where you can decide if you need more salt, pepper, jalapeño, lime juice, etc.

Back by popular demand: avocados!

There was a nice response from last month's recipe that included avocados as a main ingredient in the recipe for Roasted Red Pepper Stuffed with Avocado Goat Cheese. Well, here's another with avocados as a salsa. This time, it's a recipe that can be used as a side dish, with tortilla chips, or as a great addition to tacos. It's uncommon to find many recipes that are as versatile as this one, too.

I really like recipes that are about putting all the ingredients in a bowl and mixing them all together for a new combined flavor. That's what happens with this one. It actually has a complex and salivating burst of flavors that are not uncommon when you combine ingredients like these. It's also convenient to have a recipe that allows you to change the strengths of each ingredient by adding more jalapeño or adding more salt, etc.

Enjoy it!!

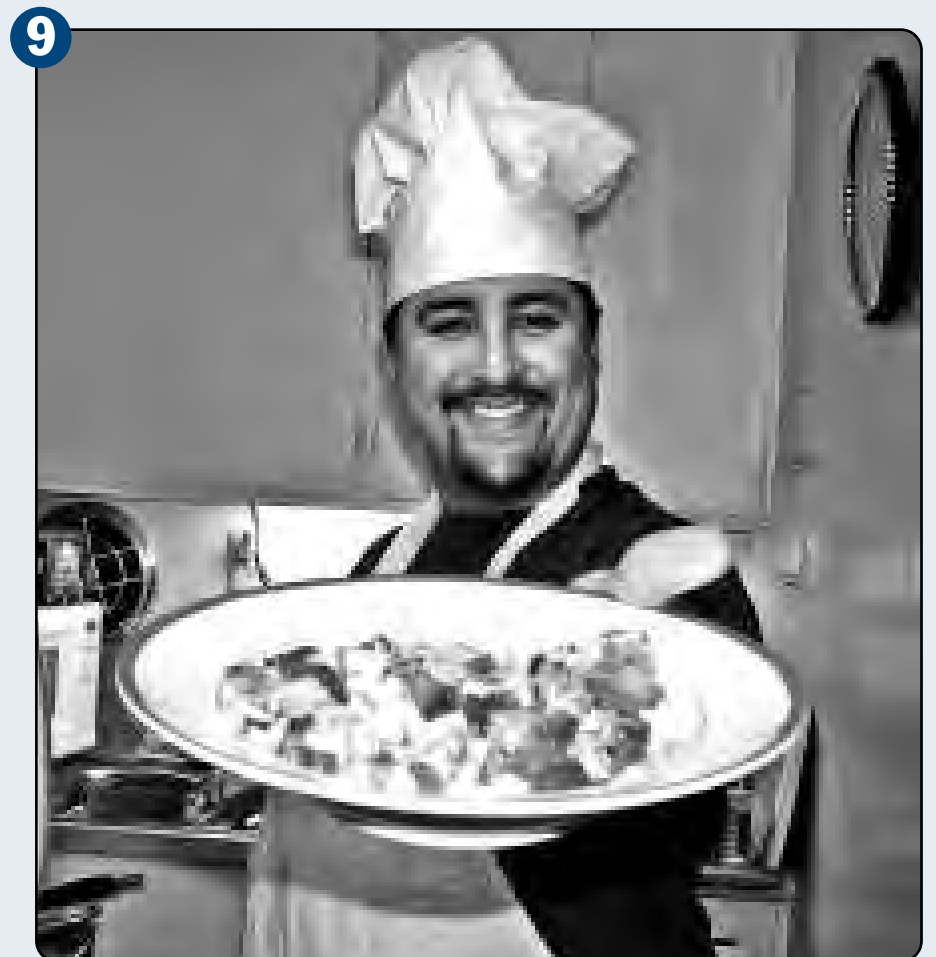


Avocado Chunky Salsa

INGREDIENTS:

- 2 ripe avocados
- 1 small shallot
- 1 green onion (optional)
- 2 garlic cloves

- 1 small jalapeño
- 1/2 of a lime
- 1 Roma tomato
- Salt and pepper to taste



9 Serve as a salad, or as a great addition to tacos, or as an interesting dip with your favorite chips.