# Cooking with the Club by our own **Robert Larios**

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## Return to Childhood: An Awesome PBJ

#### **DIRECTIONS:**



Place your bread in the toaster or toaster oven and toast until bread is toasted. You may bypass this step if you like your bread untoasted.



In the meantime, slice your banana into thin slices - oh and make sure to discard the banana peel.



Remove your bread from the toaster and place on your cutting board.

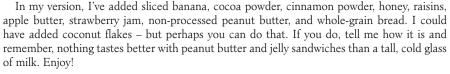


Begin spreading your peanut butter on the surface of the bread.

Peanut butter, jelly, bread and a tall glass of milk is all that's needed for a hearty snack. One can even make it a meal for lunch. It's truly one of those flexible recipes that can be eaten any time of the day and it's easy to make.

Over the years that I've been making peanut butter and jelly sandwiches, I've come to make different types of these delicious sandwiches. And I'd like to share one of my favorites. It really doesn't have a name – it's just good. After you make my version, experiment

and make yours. Try different jellies and jams and breads.







Do the same for the apple butter ...



...and the strawberry jam.

#### It's Just Good Peanut Butter and Jelly Sandwich

#### **INGREDIENTS:**

- 2 slices of whole grain bread (white bread is definitely an option)
- 1 banana
- 1 teaspoon cocoa powder
- 1 teaspoon cinnamon powder
- 1 tablespoon honey
- 10 raisins
- 2 tablespoons of peanut butter or until spread all over surface of bread
- 1 tablespoon of strawberry jam or until spread all over surface of bread
- 1 tablespoon of apple butter or until spread all over surface of bread





Add the honey.



Begin placing your thinly sliced bananas on one of the yummy covered bread slices.



Sprinkle raisins over your sandwich face.



Combine the sandwich faces and cut in half.



Eat and enjoy!