

Cooking with the Club

by Chef Robert Larios



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Tastes of Ireland

DIRECTIONS:

Irish Stuffed Mushrooms



Have your ingredients ready for dicing.



Remove the stems of each mushroom and dice them with the onion, parsley, Canadian bacon and minced garlic.



Add olive oil in a large pot on medium heat. Place Canadian bacon, garlic, onion, parsley, thyme, salt and pepper and cook until the Canadian bacon is sautéed thoroughly.



Add bread crumbs and water. Mix.



Place stuffing mixture on top of each mushroom. Add a slice of Dubliner cheese. Place stuffed mushrooms in the oven for 30 minutes at 350 degrees Fahrenheit.

St. Patrick's Day is around the corner, and aside from green beverages and the great St. Patrick's Day Parade we all know and love here in Downtown Los Angeles, I decided to share two Irish dishes, Irish Stuffed Mushrooms and Colcannon.

The ingredients used are not quite what the great people of Ireland might use, but it's pretty close in texture and flavor. For example, ham and bacon are more traditional ingredients than the Canadian bacon I used, and the Irish would use butter instead of olive oil. Colcannon is a traditional dish, and I've seen a variety of ingredients in making this dish, all of which taste amazing. Happy St. Patrick's Day!



Warning:
This is heavenly
delicious!

Irish Stuffed Mushrooms

INGREDIENTS:

- 6 medium-sized Portabella mushrooms
- 1 yellow or white onion
- 1 bunch parsley
- 1 tablespoon fresh thyme
- 1/2 cup diced Canadian bacon (or ham)
- 2 cloves garlic
- Salt and pepper to taste
- 1 cup bread crumbs
- 1/4 to 1/2 cup water
- 1/4 cup extra virgin olive oil
- 6 slices Irish Dubliner cheese (you may substitute a cheese of your choice)



Cooking Tidbit: If you'd like to use butter instead of olive oil, please do. I like the brand Kerrygold, which is pure Irish.

Colcannon

INGREDIENTS:

- 1 whole cabbage, shredded
- 6 medium-sized russet or Yukon potatoes
- 2 scallions, diced
- 2 leeks, diced
- Milk, 1/2 to 1 cup
- 2 tablespoons unsalted butter
- 1/2 cup bacon, diced
- 1/2 cup Canadian bacon or ham, diced
- Salt and pepper to taste



Cooking Tidbit: If you can't find leeks or scallions, use a white onion or even green chives.

[A Cook's Dictionary]

Colcannon:

A delicious Irish peasant dish of milk and butter-moistened mashed potatoes, mixed with finely chopped onions and cabbage.

- From the *The New Food Lover's Companion*, Sharon Tyler Herbst, 1995, Barron's Educational Series.



DIRECTIONS:

Colcannon



Have your potatoes, scallions, cabbage, leeks and Canadian bacon ready. Place all potatoes in a large pot and fill with water. Cover with lid and let cook until tender on medium heat.



Place shredded cabbage in a large pot with water and let cook until tender.



Use a fork to poke a potato to see how soft it is. If there's no resistance, it's done, and strain water from pot. Use fork to mash potatoes. Add the milk and butter here.



Sauté the Canadian bacon (or ham) and regular bacon until golden brown; add scallions, leeks, salt and pepper. Cook through. Then add those mixed ingredients and the cabbage (strained) to the mashed potatoes.

