

Cooking with the Club

by Chef 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.

Too-Much-Turkey Salad

DIRECTIONS:



1 Gather all your ingredients so that they're ready to place in a large mixing bowl.



2 Add lettuce, shredded turkey, cranberries, candied walnuts and crumbled bleu cheese. Toss and add vinaigrette. Add pepper.



3 Once the mixture is tossed, add the raspberries and avocado slices when plating individual salad plates.

So you cook that turkey for your Thanksgiving feast. All goes well, but then you realize a wonderful scenario – you have lots of leftover turkey meat. You can make turkey sandwiches, pot pies, tacos and enchiladas. Here's another: turkey salad!

The steps and ingredients are similar to that of chicken salad in case you were thinking this was too bizarre for your taste buds. I'm here to tell you that it's just as delicious if not more so, and it's very quick and easy to make.

Let's go over the ingredients. Raspberries are seasonal and should be available at most supermarkets, but if you are unable to find any, try another berry, or even grapes. As for the turkey, well, you know where to get slices of those. It's up to you to use more or less than the cup I suggested. Cranberries seem to be everywhere during this time of year but remember to grab a bag of dried cranberries for this recipe. Candied walnuts

are a great addition to any salad, but if you can't find them, feel free to use another variety. Bleu cheese is going to give this salad the bold flavor that is necessary for it to jump out of your mouth, so don't do without it.

Lastly, feel free to use any leafy green, instead of the baby romaine, as your salad lettuce. The same goes with the vinaigrette. I like the flavor combination that the raspberry version has, but you are welcome to try any others!



Too-Much-Turkey Salad

INGREDIENTS:

- 1 cup shredded or sliced turkey
- 1/2 cup raspberries
- 1/2 cup dried cranberries
- 1/2 cup candied walnuts
- 1/4 cup crumbled bleu cheese
- 1/2 avocado, sliced
- 1 large bag greens (I used baby romaine)
- 1/4 cup raspberry vinaigrette
- Freshly cracked pepper, to taste

SERVES FOUR

Cooking TIDBIT:

If you are looking for an alternative cheese to use in this recipe, goat cheese works well.



[A Cook's Dictionary]

Raspberry:

Considered by many the most intensely flavored member of the berry family, the raspberry is composed of many connecting drupelets (individual sections of fruit, each with its own seed), surrounding a central core. There are three main varieties – black, golden and red, the latter being the most widely available. Depending on the region, raspberries are available from May through November.

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



4 Plate and serve!



Food Factoid:

"When those waiters ask me if I want some fresh ground pepper, I ask if they have any aged pepper."

– Andy Rooney