



March 2021

*A Chapter of the Association of Legal Administrators*

*New Mexico Association  
Of Legal Administrators  
Newsletter*



### In Indiana

It is illegal to ride a horse above 10 MPH, due to high-speed horse races back in the day.

### EVENTS & MEETINGS

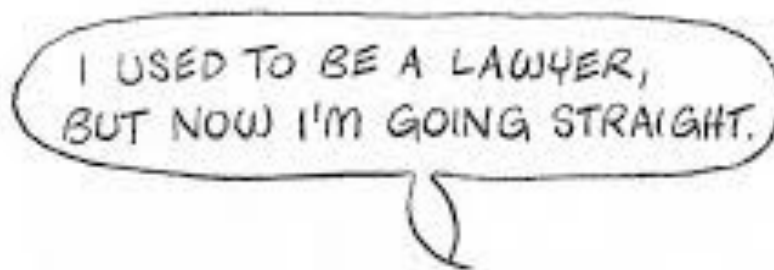
March 4 - 12:00 pm NMALA Board Meeting—Everyone's Welcome

March 10 - 12:00 pm NMALA Zoom Albuquerque Roundtable  
Sponsor:

March 17 - St. Patrick's Day

### National Holidays

Mar 1 - National Horse Protection Day  
Mar 2 - Nat'l Banana Cream Pie Day  
Mar 3 - National I Want You to Be Happy Day  
Mar 4 - National Pound Cake Day  
Mar 5 - National Employee Appreciation Day  
Mar 6 - National White Chocolate Cheesecake Day  
Mar 7 - National Flapjack Day  
Mar 8 - National Peanut Cluster Day  
Mar 9 - National Get Over it Day  
Mar 10 - Nat'l Blueberry Popover Day  
Mar 11 - National Oatmeal Nut Waffles Day  
Mar 12 - National Baked Scallops Day  
Mar 13 - National Coconut Torte Day  
Mar 14 - National Pi Day  
Mar 15 - National Everything You Think is Wrong Day  
Mar 16 - Everything You Do is Right Day  
Mar 18 - National Sloppy Joe Day  
Mar 19 - Nat'l Chocolate Caramel Day  
Mar 20 - National Ravioli Day  
Mar 21 - Nat'l Common Courtesy Day  
Mar 22 - National Goof Off Day  
Mar 23 - National Tamale Day  
Mar 24 - National Cheesesteak Day  
Mar 25 - Nat'l Lobster Newburg Day  
Mar 26 - National Spinach Day  
Mar 27 - National Joe Day - page 3  
Mar 28 - Nat'l Black Forest Cake Day  
Mar 29 - Nat'l Lemon Chiffon Cake Day  
Mar 30 - Nat'l Virtual Vacation Day  
Mar 31 - National Crayon Day



## DID YOU KNOW: MEMBER SHELLI SIMPSON

### HELPFUL PLACES/ TOPICS ON NATIONAL ALA'S WEBSITE

A Reminder about the Benefits  
of ALA Membership

Here is the link:

<https://www.alanet.org/about-membership/member-center/become-an-ala-member/benefits>

- Network with Colleagues
- Increase Leadership Skills
- Demonstrate Mastery
- Gain Knowledge
- Solve Daily Challenges

1. How long have you been a member of the NMALA? Since 1990, 31 year—holy cow that makes me old.
2. What is your best memory of the NMALA? My best memory is riding the bull in Fort Worth at a conference. I think there are pictures floating around somewhere.
3. Where do you work and what is your role? I work for PNM Resources and I am the manager of the General Counsel Group.
4. What do you love most about your job? The thing that I love most about my job is that I have had the opportunity to learn about working for a publicly traded utility company. I have now had the experience of managing a private law firm, a law department for a governmental entity (University of New Mexico) and now a law department for publicly traded company.
5. If you could live anywhere, where would that be? Denver, that is where I grew up and it has always been home to me. Although, my family that is in Albuquerque would have to move also.
6. What is your biggest fear? I don't have a biggest fear, but my biggest hope is that my family stays healthy and happy and that my grand daughters grow up to be strong, happy, wise and healthy women.
7. What is your favorite food? My favorite food is Japanese food. Not that I cook often, but I really enjoy it.
8. What was your best family vacation? I first have to explain how my family vacations, the best description is that we travel in packs. My favorite family vacation was a trip to Florida with 25 of my family members.
9. What would you sing at Karaoke night? I wouldn't sing at Karaoke night, in fact you might pay me Not to sing, but my favorite song is A thousand years by Christina Perri.
10. Have you ever had a nickname? What is it? My nickname what I was a kid was Charley, because I was such a Tomboy. My nickname at all three of my law firm jobs was and is Ursula the Sea Witch.
11. If you were a super-hero, what powers would you have? I would want to have Wonder Women powers, she has all kinds of powers and has a rockin' wardrobe!

*Where there is no struggle, there is no strength.*

*-Oprah Winfrey*

## LETTER FROM OUR PRESIDENT

Dear Members,

It has been an honor serving as your president this past year. As my term ends, I would like to take the time to thank all of you for participating and making NMALA such a wonderful group. NMALA has provided a wealth of knowledge, tools, resources, and overall wonderful friendships. I feel I can reach out to any one of you with a question. Our members are always here to help. I look forward to another year with all of you in NMALA.

Looking forward to what lies ahead.

All the best,  
Penimah

If you have any  
topics of interest you would  
like to learn more about,  
please let us know!

Email Heather at:

heather@

doughtyalcares.com

## February 27 Is National Joe Day

National Joe Day on March 27th encourages everyone to enjoy a cup of joe with all your friends named Joe, Jo, Joey, Joseph, and Josephine. While you're at it, don't forget Joette, Jody, Johanna, Jodie or any other variant of the name Joe. If you didn't know it, quite a few nicknames can be created from this one name.

### **Famous Joes:**

American football player and coach – Joe Montana  
Politician – Jo Ann Emerson  
Comedian, musician, and actor – Joe Pesci  
**Politician and lawyer – Joe Biden \***  
Musician, singer, dancer – Josephine Baker  
Theatrical producer, entrepreneur, film producer – Joseph Gordon  
American football player – Joe Namath  
Opera singer – Dame Josephine Barstow  
Formula one endurance driver – Jo Gartner  
Politician, soldier – Joseph Stalin  
Songwriter, musician, singer – Joey Ramone

Journalist – Jo Coburn  
Baseball player – Shoeless Joe Jackson  
Olympic medalist, swimmer – Josephine McKim  
American football player – Joe Green  
Actress – Jodie Foster  
Musician – Joe Jonas  
Businesswoman, politician – Jo Ann Davis  
Baseball player, actor – Joe DiMaggio  
Author – Josephine Cox  
Musician – Joe Cocker  
Boxer – Joe Frazier  
Athlete, sprinter – Joanne Cuddihy  
Baseball player – Joe Mauer  
Journalist, author – Josephine Lawrence  
Press Secretary – Jody Powell  
Musician – Joe Walsh

*\*Now President*

### HOW TO OBSERVE #NATIONALJOEDAY

During our research, we found this day has a few different versions as to how it is celebrated.

1. Honor all people with the name "Joe."
2. For the day, change your name to a name of your choice.
3. Everyone changes their name to a version of "Joe" or "Jo" of your choice.

Another way to celebrate the day is by telling familiar stories about friends and family named Joe. We all know someone from our past or present who have made our lives just a little bit better just by being the Joe or Jo that they are.

Use #NationalJoeDay to post on social media.

### NATIONAL JOE DAY HISTORY

National Day Calendar continues to research the origins of this day. In the meantime, you can call us Joe, and we'll call you Joe, too. It's a great way to create confusion while avoiding it.

*-nationaldaycalendar.com*

### CHAPTER OFFICERS

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### 10 Tasty Ways to Celebrate National Pi Day at Work March 14

1. Challenge Coworkers to a Bake-Off
2. Eat as Much Pie as Possible
3. Memorize as much Pi as Possible
4. Celebrate "Piversity" - Each Dept. can bring a unique pie variety to the office and then have a "pie exchange" where the participants sample each other's desserts.
5. Fundraise with a Pie Sale at work
6. Have a Midday Snack Break - at precisely 3:14, gather your coworkers together for a pie.
7. Send Pies to Your Customers
8. Go out for a Group Dessert
9. Give the Conference Rooms Some Flavor - Rename your meeting rooms after pies just for the day and use pie charts at every meeting.
10. Sing Your Pies Off - Host a lip-sync or karaoke battle.

*-laserfiche.com*

## 3.14159265359

Pi the number is a mathematical constant. It is defined as the ratio of a circle's circumference to its diameter.





*Our Business is Improving Yours*

## NMALA BUSINESS PARTNERS

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Thank you to all our  
business partners.  
  
You are all  
wonderful!

## DID YOU KNOW: MEMBER AMANDA GARCIA—CUDDY & MCCARTHY, LLP

1. How long have you been a member of the NMALA? Proud member since about 2010, other than a recent 8-mn forced "mistake" made between Feb - Oct 2020.
2. What is your best memory of the NMALA? Tons of amazing memories, with current and past members. My favorite memories stem from the Business partner appreciation dinners we host - they are always a blast!
3. Where do you work and what is your role? Executive Director of Cuddy & McCarthy, LLP
4. What do you love most about your job? EVERYTHING! Again, the 8-mn "mistake" mentioned above was an amazing reminder of how much I am made for the legal world and all that comes with it.
5. If you could live anywhere, where would that be? Exactly where I am. I am a true Burquena and lover of New Mexico!
6. What is your biggest fear? Not living up to the person my Grandmother made me promise her I would be.
7. What is your favorite food? Wine! Oh, wait, Italian food, with wine!
8. What was your best family vacation? 1998 trip to New York City when I was a professional dancer with Baila! Baila! Dance Academy. We danced on the stage of Carnegie Hall.
9. What would you sing at Karaoke night? Midnight Train to Georgia.
10. Have you ever had a nickname? What is it? My little sister could not say my name when she was little, so she mangled it to Abunda. It stuck.
11. If you were a super-hero, what powers would you have? End animal abuse and suffering with a blink of an eye.

*"YOU'LL NEVER BE BORED WHEN YOU TRY SOMETHING NEW". THERE'S REALLY NO LIMIT TO WHAT YOU CAN DO! -DR. SUESS*

## DID YOU KNOW: MEMBER BECKY JOHNSON—MADISON, MROZ, STEINMAN, KENNY & OLEXY, PA

1. How long have you been a member of the NMALA? Over 30 years.
2. What is your best memory of the NMALA? One of my best memories was participating in preparing "holiday" boxes to send to our troops.
3. Where do you work and what is your role? I work at Madison, Mroz, Steinman, Kenny & Olexy, PA, as the Office Administrator.
4. What do you love most about your job? Having the opportunity to work with such amazing individuals!
5. If you could live anywhere, where would that be? In the same city with my children and grandchildren.
6. What is your biggest fear? Not knowing how much more time will pass before we get to be with our family and dear friends.
7. What is your favorite food? Chocolate!
8. What was your best family vacation? A trip to St. John's in the Caribbean.
9. What would you sing at Karaoke night? The Dance by Garth Brooks.
10. Have you ever had a nickname? What is it? BJ.
11. If you were a super-hero, what powers would you have? To bring back the lives of all the people we have lost to COVID.



## **DID YOU KNOW: MEMBER** **EVA CARTER JARAMILLO - RODEY**

1. How long have you been a member of the NMALA? I've been a member of the ALA since 1997.
2. What is your best memory of the NMALA? Besides the great friends that I have made, I have a fading memory of a conference in New Orleans with one Glenda McGuire that was noteworthy.
3. Where do you work and what is your role? Rodey and Executive Director.
4. What do you love most about your job? I enjoy the variety of issues that I deal with on a daily basis. Every day is different.
5. If you could live anywhere, where would that be? Still in New Mexico but definitely out of the city.
6. What is your biggest fear? Professional failure.
7. What is your favorite food? Pizza.
8. What was your best family vacation? The Ride Festival in Telluride in July of 2016. Pearl Jam was the headliner. It was amazing out at the festival all day with our boys, enjoying the music, food and the amazing scenery,
9. What would you sing at Karaoke night? I would not sing at Karaoke night. I would like to hear someone who does have a good voice sing Lynyrd Skynyrd's Simple Man.
10. Have you ever had a nickname? What is it? I hated it and do not want to hear it again. I had to move all the way from Illinois to escape it!.
11. If you were a super-hero, what powers would you have? I would have the power of complete and total control.

*You have power over your mind — not outside events. Realize this, and you will find strength.*

*—Marcus Aurelius*

## **DID YOU KNOW: MEMBER** **SCOTT COCKER - MODRALL SPERLING**

1. How long have you been a member of the NMALA? Just recently joined.
2. What is your best memory of the NMALA? So far the members seem very supportive of each other.
3. Where do you work and what is your role? I am the Executive Director at Modrall Sperling.
4. What do you love most about your job? The people here are great.
5. If you could live anywhere, where would that be? Santa Fe, New Mexico!
6. What is your biggest fear? Snakes.
7. What is your favorite food? Scrambled eggs and white cheddar cheese with tortilla.
8. What was your best family vacation? Poipu, Hawaii.
9. What would you sing at Karaoke night? Too Young to Burn (by Sonny and the Sunsets)
10. Have you ever had a nickname? What is it? Scotty.
11. If you were a super-hero, what powers would you have? Ability to make world peace.

## COVID-19 CASES MARCH 3, 2021

	Cases	Deaths
Worldwide	115M	2.55M
USA	28.7M	516K
NM	186K	3,742

## Mar 30 - National Virtual Vacation Day

### What to do?

Take an online tour of exhibits at the Louvre in Paris

Watch live webcams from around the world, including:

Live Bear Cams from Alaska

Live Gorilla Cams from Africa

Live Panda Cams from China

Use Google Earth to explore National Parks in Alaska, Hawaii, Utah, Florida, and more

Learn about obscure, weird, and off the beaten path travel destinations at Atlas Obscura

Take a virtual stroll through cities around the world in ultra-high definition on YouTube

## March 31 Is National Crayon Day

**Go to this website and find out what color you are.**

**<https://www.quizony.com/which-crayola-crayon-are-you/index.html>**

(Email me your answer - I am Robin's Egg Blue)

A decorative border of small, stylized cake slices with pink frosting and white layers, arranged in a rectangular frame around the central text.

# The New Mexico Association of Legal Administrators 2021 Cookbook

From the Kitchen of: **Stephanie Ashby—EPA**

### **No Bake Lemon Ice Box Pie Recipe**

#### **Ingredients:**

- 1 Large Graham Cracker Crust
- 1 Can Sweetened Condensed Milk
- 1 Large Egg Yolk
- 2/3 Can of Frozen Pink (or yellow if you prefer) Lemonade
- 1 Small Container of Whipped Topping (Cool Whip)

#### **Directions:**

Super quick and easy, especially since it uses a pre-made Graham Cracker Crust and only four other ingredients. To make the lemon icebox pie filling, simply stir the condensed milk, egg yolk and lemonade until smooth. Fold the whipped topping in lightly. Now, just fill your crust with the mixture and chill for a few hours and it is ready to eat.



From the Kitchen of: **Glenda McGuire**

### **Chicken Katsu Ramen Bowl** (iheartumami.com)

For the keto chicken katsu:

- 0.5 lb thin cut chicken breasts
- 2 tbsp plain unsweetened yogurt
- 6-8 tbsp golden ground flaxseed meal
- 1 tsp coarse sea salt
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 4 tbsp avocado oil or avocado oil spray

For the instant ramen broth:

- 16.9 oz Kettle & Fire chicken bone broth
- 2 tbsp coconut aminos
- 2 tsp rice vinegar

Others:

- 2 medium zucchinis or rice noodles
- Handful baby greens such as kale or spinach
- 2 whole soft boiled eggs (optional)
- 2 bulbs scallions

#### **Directions:**

**For the chicken katsu:**

If your chicken breast is not thin cut, butterfly and cut it in half. Cover it with parchment and use a mallet to pound the chicken to equal thickness, 1/4-inch thin pieces.

In a shallow bowl, coat the yogurt all over the chicken. Cover and store it in the fridge for 10-15 minutes or up to 24 hours.

In a separate shallow bowl, combine flaxseed meal, salt, garlic and onion powder.

Shake off excess yogurt and dip the cutlet into the flaxseed meal bowl, pressing firmly to adhere to the chicken.

Air fry or pan fry until golden brown and the chicken is cooked through.

#### **For the ramen broth:**

Before serving, heat up the bone broth in a medium size soup pot with coconut aminos and vinegar. Taste and adjust the seasoning.

To serve, divide the zoodles to two ramen bowls, pour the broth over. Slice the eggs in half, if using. Add a handful of baby greens to each bowl. Slice the chicken cutlets to 1-1.5 inch pieces. Add on top of the zoodles. Sprinkle with scallions. Serve immediately.

From the November Chronicle:

### Lemon Cream Pie

#### Ingredients:

##### Crust:

1 Pillsbury refrigerated pie crust, softened

##### Filling:

1 14oz can sweetened condensed milk

2 tsps. Grated lemon peel

1/2 c. fresh lemon juice, 2-3 lemons

3 c. whipping cream, divided

4 drops yellow food color, if desired

#### Directions:

Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie plate. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 15 minutes. In medium bowl, mix condensed milk, lemon peel and lemon juice; set aside. In large bowl, beat 2 cups of the whipping cream and the food color with electric mixer on high speed until stiff. Fold lemon mixture into whipped cream just until blended. Spoon into crust. Cover; refrigerate at least 3 hours until set. In medium bowl, beat remaining 1 cup whipping cream with electric mixer on high speed until stiff. Spoon dollops on pie or slices of pie when serving. Store covered in refrigerator.



From the February Chronicle:

### Carrot Cake

#### Ingredients:

Cake:

- 4 eggs
  - 1 1/4 cups vegetable oil
  - 2 cups white sugar
  - 2 teaspoons vanilla extract
  - 2 cups all-purpose flour
  - 2 teaspoons baking soda
  - 2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 2 teaspoons ground cinnamon
  - 3 cups grated carrots
  - 1 cup chopped pecans
- Frosting:
- 1/2 cup butter, softened
  - 8 ounces cream cheese, softened

- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

#### DIRECTIONS:

- **Step 1** - Preheat oven to 350. Grease and flour a 9x13 inch pan.
- **Step 2** - In a large bowl, beat together eggs, oil, white sugar and 2 tsps. Vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.
- **Step 3** - Bake for 40-50 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.
- **Step 4** - To make frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and 1 tsp. vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake.



From the Kitchen of : **Glenda McGuire**

### **Paleo Meal Prep Gyoza Meatballs**

#### **Ingredients:**

**Gyoza meatballs (makes about 18 meatballs at 1.5 oz. each)**

1/2 lb. shrimp  
1.2 oz. dried shiitake (rehydrated)  
3-4 bulbs scallions  
2.5 oz. shallots  
1/2 cup bamboo shoots  
1/2 lb. ground chicken  
1 egg white  
1 tsp coarse sea salt  
2 tbsp coconut aminos  
2 tsp toasted sesame oil  
1/4 tsp white pepper  
1 tbsp arrowroot starch

#### **Other optional toppings:**

1 lb. cauliflower fried rice cooked  
Blanched or steamed snow peas

#### **Meal Prep Dressing:**

Creamy ginger mustard dressing

#### **Directions:**

Preheat oven to 400F.

In a bowl combine shrimp with 1/2 tsp salt and 1 1/4 cup water. Stir well and set it aside for 5-10 minutes. This will remove the slimy texture and keep it crunchy. Dump the water and rinse the shrimp a few times then finely mince them.

In the meantime, finely chop shiitake, scallions, shallots, and bamboo shoots, if using.

In a large mixing bowl, combine all ingredients from shrimp to arrowroot starch. Stir the mixture in 1 direction for about 2 minutes until the mixture becomes a bit sticky.

Line a large sheet pan with parchment. Lightly grease your palm with olive oil. This will help the meat less sticky to your hands. Form about 18 meatballs that weigh around 1.5 oz. per meatball.

To bake from fresh, Bake at 400F for 20 minutes total. Flip the meatballs after 15 minutes.

To assemble: Divide cauliflower rice, blanched snow peas, carrots into 4 equal size meal prep containers with 4-5 cooked meatballs to each container. Pack dressing on the side. Drizzle before serving.

### **March 2: Banana Cream Pie Day:**

#### **Ingredients:**

3/4 cup white sugar  
1/3 cup all-purpose flour  
1/4 teaspoon salt  
2 cups milk  
3 egg yolks, beaten  
2 tablespoons butter  
1 1/4 teaspoons vanilla extract  
1 (9 inch) baked pastry shell, cooled  
4 bananas, sliced

#### **Directions:**

In a saucepan, combine the sugar, flour, and salt. Add milk in gradually while stirring gently. Cook over medium heat, stirring constantly, until the mixture is bubbly. Keep stirring and cook for about 2 more minutes, and then remove from the burner.

Stir a small quantity of the hot mixture into the beaten egg yolks, and immediately add egg yolk mixture to the rest of the hot mixture. Cook for 2 more minutes; remember to keep stirring. Remove the mixture from the stove, and add butter and vanilla. Stir until the whole thing has a smooth consistency.

Slice bananas into the cooled baked pastry shell. Top with pudding mixture.

Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes. Chill for an hour.

### **March 4: National Pound Cake Day**

#### **Ingredients:**

3 1/4 cups white sugar  
3/4 pound unsalted butter, at room temperature  
6 extra large eggs, at room temperature  
2 teaspoons pure vanilla extract  
3 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1 cup 1% milk

#### **Directions**

Preheat the oven to 325 degrees. Grease and flour a 12-cup fluted tube pan (such as Bundt.)

Place sugar and butter in a large mixing bowl. Cream together using an electric mixer fitted with a paddle attachment, or a hand mixer, on medium speed, un-

til light and fluffy, about 5 minutes. Add eggs one at a time, beating for 45 seconds after each addition. Add vanilla extract and beat for 30 seconds.

Combine flour, baking powder, salt, and nutmeg in a medium bowl. Add 1/2 of the dry ingredients to the butter and egg mixture, mixing on low speed, until just blended. Add 1/2 cup milk and beat on low speed until just blended. Scrape the sides of the bowl with a spatula between each addition. Repeat with remaining dry ingredients and milk. Pour batter into the prepared baking pan, filling no more than 2/3 full. Smooth the top with a spoon or a spatula.

Bake in the preheated oven until a toothpick inserted into the center comes out clean and the cake is just starting to pull away from the sides of the pan, about 1 hour and 25 minutes. Remove from the oven and allow to cool for about 15 minutes before inverting onto a plate. Allow to cool completely before serving.

### **March 6: National White Chocolate**

#### **Cheesecake Day**

#### **Ingredients:**

7 whole cinnamon graham crackers, crushed  
1/4 cup sugar  
1/3 cup butter, melted

#### **Filling:**

4 packages (8 ounces each) cream cheese, softened  
1/2 cup plus 2 tablespoons sugar  
1 tablespoon all-purpose flour  
1 teaspoon vanilla extract  
4 large eggs, lightly beaten  
2 large egg yolks, lightly beaten  
8 ounces white baking chocolate, melted and cooled

#### **Strawberry Sauce:**

1/2 cup sugar  
2 tablespoons cornstarch  
1/2 cup water  
1-1/2 cups chopped fresh strawberries  
Red food coloring, optional

#### **Melted White chocolate**

#### **Directions:**

In a small bowl, combine cracker crumbs and sugar; stir in butter. Press onto the bottom and 1 in. up the sides of a greased 10-in. springform pan.

In a large bowl, beat the cream cheese, sugar, flour and vanilla until well blended. Add eggs and yolks; beat on low speed just until combined. Stir in white chocolate. Pour over crust. Place pan on a baking sheet.

Bake at 350° for 45-50 minutes or until center is just set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

For sauce, in a large saucepan, combine the sugar, cornstarch and water until smooth. Add strawberries. Bring to a boil; cook and stir until thickened. Remove from the heat; stir in a few drops of food coloring if desired. Cool.

Spread strawberry sauce over top of cheesecake; drizzle with melted white chocolate.

### **March 8: National Peanut Cluster Day**

#### **Ingredients:**

12 ounces chocolate chips (semi-sweet or dark chocolate)  
12 ounces butterscotch chips  
2 tablespoons creamy peanut butter  
4 cups unsalted or roasted peanuts

#### **Directions:**

1. In a medium saucepan, combine the chocolate

and butterscotch chips together with the peanut butter. Heat over medium to medium-low heat, stirring occasionally until the chocolate is fully melted and smooth.

2. Add the peanuts and stir together until the peanuts are well combined.
3. Using 2 spoons, drop the peanuts into clusters on a baking sheet lined with parchment paper or a silicone mat. Allow the chocolate to harden at room temperature (this can take a couple hours).



### **March 10: National Blueberry Popover Day**

#### **Ingredients:**

3 tablespoons butter, cut into 6 equal-sized pieces  
1 cup whole milk  
3 eggs, beaten  
1/4 cup white sugar  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
1/2 cup fresh blueberries  
1 tablespoon white sugar  
1 teaspoon ground cinnamon  
1/4 cup confectioners' sugar, or to taste  
1 lemon, halved

#### **Directions:**

Preheat oven to 375 degrees F (190 degrees C).

Put a piece of butter into each of 6 large muffin cups. Put muffin tin in preheated oven until butter melts, about 5 minutes. Set aside.

Beat milk, eggs, 1/4 cup sugar, and vanilla together in a large bowl. Whisk flour into the milk mixture until you have a batter. Divide batter between muffin cups. Drop even amounts of blueberries into each batter portion. Stir 1 tablespoon sugar and cinnamon together in a small bowl; sprinkle evenly over the batter portions.

Bake in preheated oven for 5 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking until popovers are no longer moist in the center, about 25 minutes. Dust tops of popovers with confectioners' sugar. Squeeze lemon juice over popovers. Serve warm.

**March 11: National Oatmeal Nut Waffles Day**

**Ingredients:**

1-1/2 cups whole wheat flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 large eggs, lightly beaten  
2 cups whole milk  
1/4 cup butter, melted  
2 tablespoons honey  
1 cup quick-cooking oats

1 cup chopped nuts  
Sliced fresh peaches, optional

**Directions:**

In a large bowl, combine flour, baking powder and salt. Combine eggs, milk, butter and honey; stir into dry ingredients and mix well. Fold in oats and nuts.

Bake in a preheated waffle iron according to manufacturer's directions until golden brown. Garnish with peaches if desired.

**March 12: National Scallops Day**

**Ingredients:**

4 tablespoons butter, melted  
1 1/2 pounds bay scallops, rinsed and drained  
1/2 cup seasoned dry bread crumbs  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1/2 teaspoon paprika  
1/2 teaspoon dried parsley  
3 cloves garlic, minced  
1/4 cup grated Parmesan cheese

**Directions:**

Preheat oven to 400 degrees.

Pour melted butter into a 2 quart oval casserole dish. Distribute butter and scallops evenly inside the dish.

Combine the bread crumbs, onion powder, garlic powder, paprika, parsley, minced garlic and Parmesan cheese. Sprinkle this mixture over the scallops.

Bake in pre-heated oven until scallops are firm, about 20 minutes.

**March 13: National Coconut Torte Day**

**Ingredients:**

1 package butter recipe golden cake mix (regular size)  
2 cups sour cream  
3-1/2 cups sweetened shredded coconut (about 10 ounces)  
1 cup chopped pecans, toasted  
1/2 cup sugar

Pour into three greased and floured 9-in. round baking pans.

Bake at 350° for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to wire racks to cool completely.

In a large bowl, combine the sour cream, coconut, pecans and sugar.

**Directions:**

Prepare cake batter according to package directions.

Place one cake on a serving platter; spread with a third of the sour cream mixture. Repeat layers

**From the Kitchen of: Lindsey Price**

**Oatmeal Craisin Cookies**

**Ingredients:**

1 cup butter, softened  
1 cup packed brown sugar  
1 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups quick cooking oats  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon salt

1 cup raisins  
1 cup dried cranberries

**Directions:**

Beat butter, sugars, eggs and vanilla for 5 minutes. In another bowl, combine oats, flour, baking soda, baking powder, and salt. Add to butter mixture 1 cup at a time.

Mix in raisins and craisins.

Drop by spoonfuls onto greased cookie sheets and bake for 12-14 minutes at 350 degrees. These freeze very well.

**From the Kitchen of: Juanita Armenta**

**Lemon Blueberry Layer Cake**

**Ingredients:**

1 cup unsalted butter, softened to room temperature  
1 and 1/4 cups granulated sugar  
1/2 cup packed light brown sugar  
4 large eggs, at room temperature  
1 Tablespoon pure vanilla extract  
3 cups sifted all-purpose flour  
1 Tablespoon baking powder  
1/2 teaspoon salt  
1 cup buttermilk  
2 Tablespoons lemon zest  
1/2 cup lemon juice (*3 medium lemons*)  
1 and 1/2 cups blueberries, fresh or frozen (do not thaw)  
1 Tablespoon all-purpose flour

**Cream Cheese Frosting**

8 ounces full-fat brick style cream cheese, softened to room temperature  
1/2 cup unsalted butter, softened to room temperature  
3 and 1/2 cups confectioners' sugar  
1 – 2 Tablespoons heavy cream  
1 teaspoon pure vanilla extract  
pinch salt

**Directions:**

Preheat oven to 350°F. Grease three 9-inch cake pans, line with parchment paper, then grease the parchment paper. Parchment paper helps the cakes seamlessly release from the pans.

Using a handheld or stand mixer with a paddle attachment, beat the butter on high until creamy – about 1 minute. Add granulated and brown sugars and beat on medium-high speed until creamed, about 2-3 minutes. Add eggs and vanilla. Beat on medium speed until everything is completely

combined, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed.

In a large bowl, whisk together the flour, baking powder, and salt. Slowly add the dry ingredients to the wet ingredients. Beat on low speed for 5 seconds, then beat in the milk, lemon zest, and lemon juice \*just\* until combined. Toss the blueberries with 1 Tablespoon of flour and gently fold into the batter. Batter is extremely thick. Do not over-mix. Over-mixing will lead to a tough, dense textured crumb.

Spoon batter evenly into 3 prepared cake pans. If only using 2 cake pans, your bake time will be longer. Bake the three layers for about 21-25 minutes or until a toothpick inserted in the center comes out clean. Remove from the oven and allow to cool completely in the pan before assembling and frosting.

Using a handheld or stand mixer with a paddle attachment, beat cream cheese and butter together on medium speed until no lumps remain, about 3 full minutes. Add confectioners' sugar, 1 Tablespoon cream, vanilla extract, and salt with the mixer running on low. Increase to high speed and beat for 3 minutes. Add 1 more Tablespoon of cream to thin out, if desired.

First, using a large serrated knife, trim the tops off the cake layers to create a flat surface. Place 1 layer on your cake stand. Evenly cover the top with cream cheese frosting. Top with 2nd layer, more frosting, then the third layer. Top with frosting and spread around the sides. The recipe doesn't make a ton of frosting, just enough for a light frost. Top with blueberries or lemon garnish if desired. Refrigerate for at least 45 minutes before cutting or else the cake may fall apart as you cut.

Cover leftover cake tightly and store in refrigerator for up to 5 days.



### **March 18: National Sloppy Joe Day**

#### **Ingredients:**

1 Tbsp butter  
1 tsp olive oil  
1 lb. ground beef  
1/3 green bell pepper, minced  
1/2 large yellow onion, minced  
3 cloves garlic, minced  
1 Tbsp tomato paste  
2/3 cup ketchup  
1/3 cup water  
1 Tbsp brown sugar (or less, if you prefer)  
1 tsp yellow mustard  
3/4 tsp chili powder  
1/2 tsp Worcestershire sauce  
1/2 tsp kosher salt  
1/4 tsp red pepper flakes (optional)  
1/4 tsp black pepper  
dash of hot sauce (optional)

#### **Directions:**

Heat butter and oil in large skillet over MED/MED-HIGH heat. Add beef and brown, breaking apart into crumbles as it cooks, about 5 minutes. Transfer to colander to drain.

Add onion and bell pepper to same skillet and cook 2-3 minutes, until soft. Add garlic and cook 30 seconds or so, until fragrant. Add beef back to the skillet and add tomato paste. Stir well.

Add ketchup, water, brown sugar, mustard, chili powder, Worcestershire sauce, salt, red pepper flakes (if using), and black pepper. Stir well to combine.

Cook over MED heat for 10-15 minutes, until mixture has thickened to your liking. Remove from heat and serve over toasted buns.

### **March 23: National Tamale Day**

#### **Ingredients:**

##### **Filing:**

1 1/4 pounds pork loin  
1 large onion, halved  
1 clove garlic  
4 dried chile pods  
2 cups water  
1 1/2 teaspoons salt

##### **Dough:**

2 cups masa harina  
1 (10.5 ounce) can beef broth  
1 teaspoon baking powder  
1/2 teaspoon salt  
2/3 cup lard  
1 (8 ounce) package dried corn husks  
1 cup sour cream

#### **Directions:**

Place pork into a Dutch oven with onion and garlic, and add water to cover. Bring to a boil, then reduce

heat to low and simmer until the meat is cooked through, about 2 hours.

Use rubber gloves to remove stems and seeds from the chile pods. Place chiles in a saucepan with 2 cups of water. Simmer, uncovered, for 20 minutes, then remove from heat to cool. Transfer the chiles and water to a blender and blend until smooth. Strain the mixture, stir in salt, and set aside. Shred the cooked meat and mix in one cup of the chile sauce.

Soak the corn husks in a bowl of warm water. In a large bowl, beat the lard with a tablespoon of the broth until fluffy. Combine the masa harina, baking powder and salt; stir into the lard mixture, adding more broth as necessary to form a spongy dough.

Spread the dough out over the corn husks to 1/4 to 1/2 inch thickness. Place one tablespoon of the meat filling into the center. Fold the sides of the husks in toward the center and place in a steamer. Steam for 1 hour.

Remove tamales from husks and drizzle remaining chile sauce over. Top with sour cream. For a creamy sauce, mix sour cream into the chile sauce.

### March 24: National Cheesesteak Day

#### Ingredients:

2 eight inch hoagie rolls sliced  
2 tablespoons unsalted butter divided  
1/2 green bell pepper sliced  
1/2 onion sliced  
4 button mushrooms sliced  
16 ounces boneless ribeye steaks thinly sliced against the grain  
salt and pepper to taste  
2 teaspoons worcestershire sauce  
4 slices white american cheese

#### Directions:

Optionally, butter insides of hoagie rolls with 1 table-spoon of butter and toast. Set aside.

In a saute pan over medium heat, add 1 tablespoon of butter. Once melted and bubbling, add bell pepper, onions, and mushrooms. Cook, stirring occasionally, until veggies are lightly browned and onions turn translucent. Remove from pan and set aside.

Season sliced ribeye with salt and pepper. Add 1 ta-  
blespoon of butter to pan. Once melted and bubbling,  
add ribeye to skillet and cook for 2-4 minutes, stirring  
occasionally. Add worchestershire sauce to skillet and  
stir to combine.

Reduce heat to low. Return veggies to pan and stir to  
combine. Split your steak mixture in half on either  
side of the pan. Lay two pieces of cheese onto each  
half and allow to melt, about 1 minute.

Spoon cheesesteak mixture into your hoagie rolls.  
Serve immediately.

### March 25: National Lobster Newburg Day

#### Ingredients:

2 egg yolks, beaten  
1/2 cup heavy cream  
1/4 cup butter or margarine  
2 tablespoons dry sherry or madeira  
1/2 teaspoon salt  
1 pinch cayenne pepper  
1 pinch ground nutmeg  
3/4 pound cooked lobster meat, broken into chunks

#### Directions:

In a small bowl, whisk together egg yolks and heavy  
cream until well blended. Set aside. Melt butter in a  
saucepan over low heat. Stir in the egg yolk mixture  
and sherry. Cook, stirring constantly until the mix-  
ture thickens. Do not boil.

Remove from heat, and season with salt, cayenne,  
and nutmeg. Add lobster. Return pan to low heat,  
and cook gently until heated through. Serve hot over  
slices of buttered toast.

### From the Kitchen of: Adrian Salazar

#### Kettle Corn

#### Ingredients:

1/4 cup oil (canola or coconut is preferable but can  
be vegetable)  
1/3 cup granulated sugar  
1/2 cup popcorn kernels  
1 to 2 teaspoons salt  
Add oil to large, non-stick pot with a lid.

1. Add in a few popcorn kernels and set to medium  
high heat. As soon as these kernels pop the oil is  
hot enough to pop the popcorn.
2. Add the popcorn kernels and sugar. Place the lid  
on the pot.
3. Remove pot from heat every 10-15 seconds and  
shake vigorously for about 3-5 seconds. Return to  
heat for another 10-15 seconds. Repeat this pat-  
tern until popping noises slow. The total cooking  
time is approximately 3 minutes.
4. Pour popcorn onto a baking sheet (line with  
parchment paper for easier removal) and sprinkle  
the warm popcorn with salt.
5. Allow to cool for 5 minutes and enjoy.

## March 28: National Black Forest Cake Day

### Ingredients:

2 1/8 cups all-purpose flour  
2 cups white sugar  
3/4 cup unsweetened cocoa powder  
1 1/2 teaspoons baking powder  
3/4 teaspoon baking soda  
3/4 teaspoon salt  
3 eggs  
1 cup milk  
1/2 cup vegetable oil  
1 tablespoon vanilla extract  
2 (20 ounce) cans pitted sour cherries  
1 cup white sugar  
1/4 cup cornstarch  
1 teaspoon vanilla extract  
3 cups heavy whipping cream  
1/3 cup confectioners' sugar

### Directions:

Preheat oven to 350 degrees F. Grease and flour two 9 inch, round, cake pans; cover bottoms with waxed paper.

In a large bowl, combine flour, 2 cups sugar, cocoa, baking powder, baking soda, and salt. Add eggs, milk, oil, and 1 tablespoon vanilla; beat until well blended. Pour batter into prepared pans.

Bake for 35 minutes, or until wooden toothpick inserted in centers comes out clean. Cool layers in pans on wire racks 10 minutes. Loosen edges, and remove to racks to cool completely.

Drain cherries, reserving 1/2 cup juice. Combine reserved juice, cherries, 1 cup sugar and cornstarch in a 2 quart saucepan. Cook over low heat until thickened, stirring constantly. Stir in 1 teaspoon vanilla. Cool before using.

Combine whipping cream and confectioner's sugar in a chilled medium bowl. Beat with an electric mixer at high speed until stiff peaks form.

With long serrated knife, split each cake layer horizontally in half. Tear one split layer into crumbs; set aside. Reserve 1 1/2 cups Frosting for decorating cake; set aside. Gently brush loose crumbs off top and side of each cake layer with pastry brush or hands. To assemble, place one cake layer on cake plate. Spread with 1 cup frosting; top with 3/4 cup cherry topping. Top with second cake layer; repeat layers of frosting and cherry topping. Top with third cake layer. Frost side of cake. Pat reserved crumbs onto frosting on side of cake. Spoon reserved frosting into pastry bag fitted with star decorator tip. Pipe around top and bottom edges of cake. Spoon remaining cherry topping onto top of cake.

## March 29: National Lemon Chiffon Cake Day

### Ingredients:

7 large eggs, separated, room temperature  
2 cups all-purpose flour  
1-1/2 cups sugar  
3 teaspoons baking powder  
1 teaspoon salt  
3/4 cup water  
1/2 cup canola oil  
4 teaspoons grated lemon zest  
2 teaspoons vanilla extract  
1/2 teaspoon cream of tartar

### FROSTING:

1/3 cup butter, softened  
3 cups confectioners' sugar  
4-1/2 teaspoons grated lemon zest  
1/4 cup lemon juice  
Dash salt

### Directions:

Preheat oven to 325°.

Sift flour, sugar, baking powder and salt together twice; place in another large bowl. In a small bowl, whisk egg yolks, water, oil, lemon zest and vanilla until smooth. Add to flour mixture; beat until well blended.

Add cream of tartar to egg whites; with clean beaters, beat on medium speed just until stiff but not dry. Fold a fourth of the whites into batter, then fold in remaining whites.

Gently spoon batter into an ungreased 10-in. tube pan. Cut through batter with a knife to remove air pockets. Bake on lowest oven rack 50-55 minutes or until top springs back when lightly touched. Immediately invert pan; cool completely in pan, about 1 hour.

Run a knife around sides and center tube of pan. Remove cake to a serving plate.

In a small bowl, combine frosting ingredients; beat until smooth. Spread over cake.

**From the Kitchen of: Penimah Silva**  
**One Pan Honey Mustard Chicken and**

**Vegetables**

**Ingredients:**

1/2 cup Dijon mustard  
1/2 cup Honey  
1 1/2 tsp Salt, divided  
1 tbsp Apple cider vinegar (optional)  
1 tsp Paprika  
1/2 tsp Freshly ground pepper  
3 tbsp Olive oil  
1 cup Shallots, roughly chopped  
1 lb Fingerling potatoes (or yukon golds, cut into 1" pieces)  
2-3 Sprigs rosemary, stems removed, chopped  
1/2 lb Green beans, washed and trimmed  
2 lbs Boneless skinless chicken breasts

**Directions:**

1. Preheat oven to 375°F.

2. In a small bowl, make the honey-mustard sauce. Combine the Dijon mustard, honey, 1/2 teaspoon salt, apple cider vinegar and paprika. Stir until smooth.

3. Lightly season the chicken breasts with 1 teaspoon salt and pepper.

4. Heat 1 tablespoon olive oil in a large oven proof skillet or braiser over medium high heat. Sear the chicken until golden brown, about 3 minutes each side. Remove from the skillet onto a plate.

5. Add the shallots and fingerling potatoes along with the remaining olive oil into the braiser and toss to combine. Sprinkle with rosemary and place in oven for 30 minutes.

6. After 30 minutes, add the green beans and chicken along with any juices to the pan.

7. Continue cooking for another 15 minutes. Lastly, toss the chicken and veggies with the sauce and let it cook for 10-15 more minutes longer or until the chicken has reached 165°F with an instant-read thermometer.

