

A Fellowship of Village Residents Who Share in Food Experiences



January 2025

Save the Date!

Next Meeting is:

**Saturday, February 8th
Clubhouse 5, 1:30-3:30**

Welcome New Members!

**Naomi Saboura
Rocki and Shel Mende
Jean Fulco
Tim and Pam Wild
Carl Bonar**



**February Theme
Super Bowl Snacks!**

Let's get ready for the big game with your favorite football party snacks!

Procedure for bringing food at regular meetings:

Dishes should be placed on the round table near the parking lot entrance to Room 1, where you will collect your dinner plate.

PLEASE DO NOT TAKE YOUR FOOD TO THE LONG TABLE.

Then get your badge, put it on and choose a seat. Table numbers will be randomly called to minimize chaos and confusion. Then it is time to forage for food, eat, socialize and enjoy the event!

Hostings

There were no hostings this month. Please consider hosting! This is a great opportunity to share your favorite restaurant with other club members or try some place entirely new!

It's easy! Set up a reservation at your eatery of choice: brunch, lunch, happy hour, or dinner. Confirm with the restaurant that they can accommodate separate checks for a group of diners. Then complete a hosting signup sheet which is available on the website or at the monthly meeting. Contact Sandi if you have any questions.

January Meeting



Recommended Restaurants:

Bistro K – Laguna Niguel
Recommend the quiche and soup for lunch.

Outlets at San Clemente

There are multiple eateries, but these two are recommended:

Asada Cantina:

Different than traditional TexMex. Try the traditional fajitas. Combo plates are big enough for 2 meals.

Rockwell's Bakery, Café and Bar

Huge bakery selection, pork rib tacos, chilaquiles. Serves breakfast, lunch, dinner. They also have a location in Villa Park.

Bricco's Cucina & Wine Bar –

Laguna Niguel. Happy hour 4:00-5:30. Food is a good deal, but \$2 off wine was not as great a deal.

Gulliver's – Irvine. They let us split the rib eye dinner and the house salad, and were accommodating with substituting different sides.
They have Happy Hour 3-7 in the bar.

Eureka! – Aliso Viejo. Bar food: recommend the steak salad. Excellent service.
"Hoppy" Hour has a great hamburger for \$13 (3-6 and 9-close, M-F).
Join the loyalty program and get \$10 off.

Alessa – Laguna Beach
Salad was very filling; Calabria pizza (\$25) with arrabbiata sauce was wonderful and mild, and the crust was amazing!
Ambience was amazing & romantic!

Brussel's Bistro – Laguna Beach
Lunch, outside seating. "It has the best Boeuf (beef) Bourguignon!" Also try the French onion soup and the mussels.

Paradise Dynasty – Costa Mesa
Great dumplings, comparable to Din Tai Fung, but hopefully not as long a wait!

Mercado Gonzalez (Northgate Market)
Costa Mesa.

A large indoor market with multiple eateries. "Like going to Mexico." Fun place to walk around for an outing in addition to the eating. "It's an event!"
And...Don't miss the fresh churros!

Greek Bistro – Laguna Hills
Recommend the Shrimp & Ouzo Saganaki with chopped tomatoes and garlic from the appetizer menu, \$19

Hai Master Kitchen – Laguna Hills
Best hot and sour soup around!
(and it's next door to Chaupain Bakery!)

Marginal Recommendation:

Puesto – Irvine
Food was expensive but good. However, the service was not good.

Recipes:

There were two dishes at the January meeting that people requested the recipes for. Enjoy!

<p>PORK FRIED RICE Yield: 4 servings Total time: 30 min.</p> <p>Ingredients:</p> <ul style="list-style-type: none">• 2 T veg oil• 3 eggs lightly beaten• ½ onion chopped• ½ lb ground pork• salt & white pepper• 1 T fresh minced ginger• 2-3 cloves garlic minced• 1.5 c. frozen peas & carrots• 3 c. cooked white rice*• 2+ T lite soy sauce• 2 T+ Hoisin sauce• 2 scallions, thin sliced• 1 tsp sesame oil <p>*make rice a day ahead and let dry a bit after cooking.</p>	<p>Directions:</p> <ol style="list-style-type: none">1. Heat 1 T veg oil in lg skillet over med heat. Add eggs & let sit a few minutes before scrambling or folding. Remove & cut into small pieces & set aside.2. In same skillet, heat 1 T veg oil. Add onion and cook until tender.3. Add pork. Season w/salt & pepper. I start with 1 tsp each. Cook until pork is no longer pink & starting to caramelize.4. Stir in ginger, garlic and peas & carrots and cook until fragrant, about 1 min.5. Add the rice. Stir in soy, hoisin, scallions & sesame oil. Toss to combine, add back eggs, taste. Add more sauce and salt & pepper to taste. Serve immediately.
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<p>HAYSTACKS Haystacks are made by combining melted chocolate, butterscotch chips, chow mein noodles, and peanuts and then chilling until set. Prep time: 10 min Total time: 40 min.</p> <p>Ingredients:</p> <ul style="list-style-type: none">• 12 ounces chocolate chips• 12 ounces butterscotch chips• 5 ounces chow mein noodles• 3/4 cup peanuts, if desired	<p>Directions:</p> <ol style="list-style-type: none">1. Combine the chocolate chips and butterscotch chips together in a microwave safe bowl.2. Heat the chocolate and butterscotch in the microwave at full power for 30 seconds. Stir and heat for 30 second increments until smooth.3. Add the chow mein noodles and peanuts to a large bowl and pour the chocolate mixture over the noodles. Stir to coat.4. Spoon heaping tablespoons of the chow mein noodles onto a baking sheet lined with parchment or a silpat mat.5. Allow the cookies to set, approximately 20-30 minutes at room temperature.6. Store in an airtight container.
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Volunteers Needed:

Volunteers are needed to serve as back-ups for membership chair Peg and greeter Nancy (when they are out of town).

New Member Dues:

Dues are \$20 per person for the year.

New member applications are available online at our web page (or at the monthly meeting). Payment may be made either by check (preferred) made out to "**Foodies Club**" or in cash, if necessary, brought to a meeting.

Alternatively, mail your application and payment to:

Carol Bennett
2401 Via Mariposa West – Unit 2F

Contact Carol with questions at:
949-397-9173 (landline).

Important:

Please check the membership directory to make sure that your information is correct. Let Sandi know if it is not.

Questions?

Contact Sandi Marcus:

sandim25@hotmail.com

Reminder:

All club information and documents are found on the club website:

[Foodies Club | Laguna Woods Village](#)

Editor:

Dave Weingartner

Restaurant Listings:

Lisa and Dave Osterman