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## Mayor Days Be Merry!

By Susie Iventosch

It's that happy time of year, when we feature the favorite recipes of our outgoing mayors! This year, mayors Amy Worth, Mike Anderson and Dave Trotter offered up some extra-delicious recipes, but none of them are terribly difficult ... a welcome feature during the hectic holiday season.

### Mrs. Trotter's Date Nut Bread



Photos Susie Iventosch

1 teaspoon vanilla

Stir in a mixer. Add cooled date mixture.

Pour into greased loaf pans and bake 45 minutes at 340 degrees. (Yes, 340 degrees, I double-checked on that, because it is an unusual baking temperature!)



Mayor Trotter shared a date nut bread recipe handed down from his wife Debby's grandmother, Josephine Webster.

"It is a Webster family tradition at Thanksgiving and Christmas," the mayor said. "Debby has continued the tradition here at our home in Moraga. She refers to her date nut bread as 'required eating' during the holidays."

This bread is delicious and apparently already 'required eating' at our house, as my son gobbled up most of a loaf!

#### DATE NUT BREAD

(Makes 2 regular loaves, or 3 smaller loaves)

#### INGREDIENTS

1 pound dates, cut fine

2 teaspoons baking soda

2 cups boiling water

Mix and let stand until cool.

2 heaping tablespoons shortening (I used butter)

1 1/2 cups sugar

2 eggs

3 cups flour

1 cup chopped walnuts

## Mayor Anderson's BBQ Salmon



Photo Susie Iventosch

2 cloves garlic, minced or pressed  
1 1/2 tablespoons soy sauce  
1 1/2 tablespoons dry mustard  
1/3 cup dry sherry  
3 tablespoons catsup

### DIRECTIONS

Rinse fish and pat dry; then place each fillet, skin side down, on a piece of heavy-duty foil. Cut foil to follow outlines of fish, leaving a 1-2 inch border. Crimp edges of foil.

In a pan, combine butter, garlic, mustard, soy, sherry, and catsup. Stir over medium heat until butter is melted. Brush fish with part of the butter mixture; reserve the remaining butter mixture for serving over cooked fish.

Barbecue on the grill. Adjust dampers as necessary to maintain an even heat. Cook fish until fish flakes when prodded in the thickest part. (15-18 minutes)

Supporting fish with foil, transfer to a warm platter. To serve, cut through flesh of each fillet to skin; slide a wide metal spatula between skin and flesh and lift out each portion. Pass remaining butter mixture to accompany each serving. Makes about 8 servings.

Mayor Anderson shared his recipe for barbecued salmon, which is super-easy and absolutely fantastic!

"I have used this recipe to feed my vegetarian siblings at holiday meals in lieu of ham or turkey," Mayor Anderson mentioned. "Of course, it can be prepared anytime and be a real treat!"

I served this salmon to my husband and son, who are huge fish lovers, and we all loved it, both for its simplicity and delicious flavor. I would consider making extra sauce to pour over rice or another side dish, as well as the cooked fish. This recipe will definitely be added to our fish dish rotation.

### BARBECUED SALMON FILLETS

With Soy-Sherry Butter Sauce  
(Makes about 8 servings)

### INGREDIENTS

6-8 pound whole salmon, cleaned, head and tail removed, and cut lengthwise into two boneless fillets  
3/4 cup (1 and 1/2 sticks) butter (I used just slightly less than one stick)

## Mayor Worth's Cheese Puffs



Photo Susie Iventosch

This recipe comes from Mayor Worth's family's dear friend, Ann Hawley, who was Assistant Dean of Students at Cal when the mayor and her husband were students there.

"They are a favorite for special family and holiday dinners and always a request for our daughters' birthday dinners," Worth noted.

We especially loved the spicy touch to these cheese puffs. In fact, we add just a few shakes of hot sauce, too!

### CHEDDAR CHEESE PUFFS

### INGREDIENTS

1/2 cup butter  
2 cups sharp cheddar cheese, grated  
1 cup flour  
A pinch of salt  
A dash of Worcestershire sauce  
A pinch of cayenne pepper

### DIRECTIONS

Mix the butter, grated cheese, flour, Worcestershire sauce, salt and cayenne pepper together, using a fork or wooden spoon. Form dough into little balls about the size large marbles.

Now, you have a choice: You can place them on a baking sheet to freeze, then bag or store in a plastic container for baking later, or you can bake them right away, which is exactly what we did. And then we ate them

right away, too. They are so yummy!

To bake, place the cheese dough balls on a baking sheet about two inches apart and bake for 15-20 minutes at 375 degrees. If you have any left, (not likely) store baked cheese puffs in an airtight container.

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