



Barbeque quesadillas



Strawberry shortcake

Jerry Harrell

of
The Double Eagle
Serves Up
Summer Dishes With a Twist

Need help spicing up a hot dog? Don't know how to get rid of all those tomatoes your neighbor gave you? Does pairing wine with summer dishes have you a bit confused? Wonder what all these topics have in common? Well, they're just a few of the many items that Jerry Harrell from The Double Eagle Restaurant covered in Sabroso's quarterly cooking class.

Harrell spent the duration of the class teaching eager onlookers how to spice up what most of us consider everyday food. His point to the class was that no matter what you are making, make it uniquely your own. Hot dogs were the first line of business, and when Jerry was done, his dish looked like the beauty queen of hot dogs (if there were such a thing!). Split open and stuffed with Muenster Cheese and wrapped in bacon, this hot dog had a truly gourmet taste and looked delicious.

Other tricks that Jerry shared with the class were adding rosemary to lemonade to give it an authentic taste, or slicing a few strawberries and adding them to a pitcher of lemonade for a visual appeal. Jerry explained that there are many simple things you can do to ordinary food to make them taste and look better. This gives you the opportunity to make your guests think that you've slaved in the kitchen all day, when you've really just learned a few tricks of the trade.

With an extensive background in the hotel and restaurant industry, Harrell was a natural for this installment of our popular cooking class. Having worked for many well known hotel/restaurant companies in the United States, Harrell has now settled in Las Cruces, and has served as the general manager of The Double Eagle Restaurant in Old Mesilla since 1995. During the class Harrell covered many important topics, but didn't leave without a few good ghost stories. The building that The Double Eagle Restaurant is located in is over 150 years old, and was once a home. Many years ago, a story of love, jealousy, and murder arose from that home, leaving stories for generations to come. Nothing goes better with ghost stories than food!



Stuffed Hot Dogs

- 1 package of hot dogs
- One slice of bacon for every hot dog
- Muenster Cheese, cut into sticks to fill a split hot dog
- Toothpicks, soaked in water for 1 hour

Split hot dogs and stuff with cheese sticks. Cook bacon until almost done, but still flexible. Working fast and carefully, use a toothpick to fasten bacon to one end of a hot dog, and then wrap bacon around the hot dog and skewer at the other end with another toothpick.

To warm your dogs, use the upper level of a gas grill or the coolest part of the grill.

For more information on upcoming Sabroso! cooking classes, contact

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