

## Sing me a tune



Paradise Cove community relations director Julie-Adams Eamer and Paradise Cove waiter Miguel Roberto stop to listen to the music.

Paradise Cove Beach Cafe was filled with music on Friday night, as Coastline, a group of four singing waiters, entertained patrons with popular and classic songs while they dined.

Restaurateur Bob Morris collaborated with Malibu

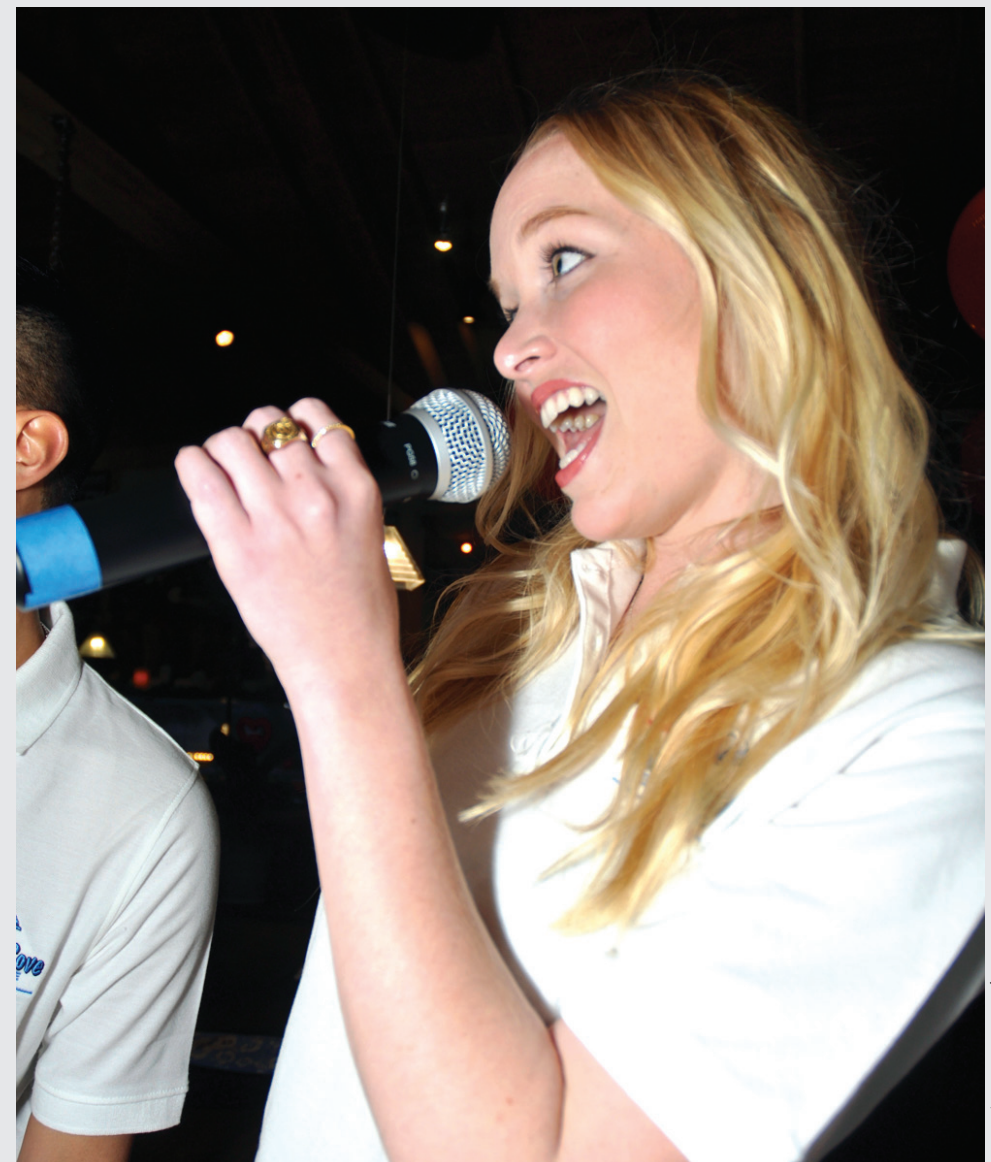
Music Awards/Festival founder Terence Davis to bring the waiters to the cafe. Guests were encouraged to take part in the singing along with the waiters. Coastline will be performing every Friday night at Paradise Cove Beach Cafe. For video of the singers, visit malibutimes.com.



Above: A group of four singing waiters who go by the moniker of "Coastline" sang to patrons last Friday night at Paradise Cove Beach Cafe. The singers, from left, included India Carney, D.J. Harper, Nate Tao and Kelley Jakle.



D.J. Harper, one of the tenors in the singing waiters group Coastline, sings to diners last Friday night at Paradise Cove Beach Cafe.



Soprano Kelley Jakle had fun singing along with three singing waiters for diners on Friday night.

Photos by Julie Ellerton / TMT

## Super Bowl recipes

### Mix it up Mushrooms

**INGREDIENTS:**

- 24 medium sized mushrooms (w/stems attached)
- 1 8-oz package of cream cheese
- 1 cup grated parmesan cheese (plus extra for sprinkling)
- 1 cup diced onion
- 1 cup diced carrot
- 1 cup diced zucchini (or veggies of your choice)
- ½ cup bell pepper tapenade or bell pepper pesto (brand of your choice)
- 1 teaspoon olive oil

**INSTRUCTIONS:**

Preheat oven to 400°  
Wash mushrooms, remove stems, set mushrooms aside, & dice stems.  
Heat pan, add oil and all veggies, quickly sauté all veggies together until just soft.  
Set aside to cool.  
While veggies are cooling, combine cream cheese with parmesan cheese and bell pepper mixture, stir until smooth.  
Arrange mushroom caps on a greased baking dish  
Stir cooled veggies into cream cheese mixture, gently spoon mixture into mushroom caps, sprinkle with Parmesan cheese, bake for approx 12 minutes or until done.



### Tomato-Bacon Nibbles

AKA Ruth's Touch Down Bombs

**Ingredients:**

- 24-30 Cherry Tomatoes
- 8 slices of bacon, crisply cooked & crumbled
- 2 T fresh parsley, chopped
- 1/3 cup green onions, finely chopped
- 1/3 cup mayonnaise

**INSTRUCTIONS:**

Cut a thin slice off the top of each tomato and off the bottom (so tomatoes will stand upright)  
Using a ¼ teaspoon, scoop out and discard tomato pulp.  
Place tomatoes upside down on a paper towel to drain for about 10 minutes.  
Mix bacon and remaining ingredients in a small bowl.  
Stuff tomatoes with the mixture. Can be served immediately or chill up to 2-3hrs.





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