

CELEBRITY DISH

Ruth Livier's first professional acting gig was not exactly long on dialogue. "I was in a Spanish-language McDonald's commercial," recalls the Guadalajara, Mexico, native, who, ironically, worked at the fast-food chain near San Diego making breakfast biscuits when she was in high school. "I was at the cash register. My big line was 'Here's your change.'"

As the star of Showtime's *Resurrection Blvd.*, Livier lands a lot more lines these days playing hardworking Yolanda Santiago. "It's about time we had a show about a Latino-American family in which the characters are not stereotypical," she says. "My character is a smart, modern American woman who wants to be a lawyer. She's a normal, complete person."

Just like the actress, who lived with her family in a trailer when they first immigrated to Pauma Valley, California, in 1978. "I know what it is like to eat food that my dad bought because we were on food stamps," she says. "I don't take any of it for granted."

Meals are much better now, and Livier enjoys cooking Mexican specialties in her state-of-the-art kitchen with new husband Mauricio Mendoza, who plays her brother on *Blvd.* "Papas y chorizo [potatoes and sausage] is great for summer entertaining," she says. "It's filling without being too heavy. Serve it with a salad and you have a meal." A real happy meal.

Ruth Livier's

PAPAS Y CHORIZO

- 6 medium red potatoes, peeled
- 1 tsp. salt
- 10-15 strips of bacon
- 1 link of chorizo
- ½ cup shredded cheese, Manchego or Monterey Jack

Boil all potatoes with salt for an hour. Mash three potatoes. Cut other potatoes in half vertically and hollow, leaving ¼-inch shell. Place bacon and chorizo under broiler for 20 minutes or until cooked through. Stuff mashed potatoes inside hollowed shell. Top with diced bacon and chorizo. Sprinkle cheese on top. Bake five to 10 minutes at 250° F. **SERVES 6.**

