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# CITISCOOP

THE INSIDERS GUIDE FOR MODERN PARENTS \*

issue no. 71 03.03.10



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## Home:

### Toddler Approved Recipe Swap

By: Marina Belica, Citibabes  
Member

Do you ever feel stuck in your toddler recipe routine? Well, here's your solution. Join Citibabes in our first toddler recipe swap spearheaded by one of our favorite members, Marina Belica. Her children love Marina's tilapia with cheese for dinner her "dutch treat" as a sweet treat. If you have a recipe you'd like to share, [click here](#).

#### Tilapia with Cheese

##### Ingredients:

1/2 cup Parmesan cheese; 1/4 cup butter, softened; 3 tablespoons mayonnaise; 2 tablespoons fresh lemon juice; 1/4 teaspoon dried basil; 1/4 teaspoon ground black pepper; 1/8 teaspoon onion powder; 1/8 teaspoon celery salt; 2 pounds tilapia fillets.

##### Directions:

1. Preheat your oven's broiler. Grease a broiling pan or line pan with aluminum foil.
2. In a small bowl, mix together the Parmesan cheese, butter, mayonnaise, and lemon juice. Season with dried basil, pepper, onion powder and celery salt. Mix well and set aside.
3. Arrange fillets in a single layer on the prepared pan. Broil a few inches from the heat for 2 to 3 minutes. Flip the fillets over and broil for a couple more minutes. Remove the fillets from the oven and cover them with the Parmesan cheese mixture on the top side. Broil for 2 more minutes or until the topping is browned and fish flakes easily with a fork. Be careful not to over cook the fish.

#### Dutch Treat

Whisk together: 3 eggs, 1/2 cup of milk, 1/2 cup of flour, dash of salt, and a dash of nutmeg. Add in your choice of fruit: blueberries, strawberries, sliced apples, or bananas. Melt butter in iron pan. Pour egg & fruit mixture into pan. Bake at 400 degrees for 20 - 30 minutes (until done). Serve with maple syrup!

To share your "Toddler Approved" recipes, please email [recipeswap@citibabes.com](mailto:recipeswap@citibabes.com). Stay tuned for the Citibabes blog where all the recipes (and much, much more) will be archived-- a quick, easy cookbook for kids!

## Fun:

### Concealer Tips for a Perfect Under Eye Area

By: Erica Lytton-Miles, [360 Beauty, Inc](#)

Sometimes, looking younger is all about the eyes. Having a bright, smooth under eye area can give a lifting effect to the face and make your eyes stand out.

To avoid dry-looking under eye concealer that does not brighten enough and settles into the smile lines, try the following steps.

Keep in mind that a concealer is purely a color correction, therefore, there is no need to apply it to fine lines if they are not dark.

Start by applying a thin layer of eye gel to the dark area under your eyes, such as Hydro-Force Eye by Awake, and a hydrating eye cream to the smile lines near the outer corners of the eye.

Then, apply a corrector/brightener such as Bobbi Brown's Bisque or Laura Mercier's Secret Brightener, only to the dark circle area. This will change the look of the area by reflecting light and changing the skin tone.

On top of the brightener, your third step is to apply your concealer shade with a brush, again on the dark circle area only, not in the fine lines and tap until smooth with your ring finger. A creamy concealer will give a more hydrated look, whereas a stick concealer will always be dryer.

You should always use a concealer brush to apply concealer, your finger will grab too much product and will apply too much, and you will also go through your supply faster. Start with a minimal amount on your brush and apply more as needed.

It's important to use a gentle touch when applying make up to the eye area as the skin on this part of your face is extremely delicate. Wash your brushes often as they accumulate dirt and grease easily.

With these tips in mind, go out and put your best foot, or should we say face, forward.



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