Eileen's Recipe for Happiness

Begin with a successful and challenging career as the co-director of the Metro Denver Legal Aid Clinic.
Add three beautiful children.
Dine in love with husband.
Sprinkle liberality with non-stop volunteer and community service activities.
Whisk with unrepentant energy.
Combine with an unbridled sense of compassion for those less fortunate — especially children.
Fold in some gardening.
Pour in a mountainous diet for sustained later cooking.
Stir in a healthy dose of insatiable energy.
Sprinkle with a dash of humor.
Serve immediately!
of Cooking!

A Recipe for Success: Eileen Doran

by Eileen Doran
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At 5:30 p.m. The piercing sound of the alarm clock is silenced by one swift motion of her hand.

"Mother's hours," for Eileen Doran, the Jr. college director of the Notre Dame Legal Aid Clinic, begins in the lead out the door for a brisk, bike-ride run with a small group of local and dedicated parenting friends. Once back at her home, she and her husband Pat, '73, JD, head the task of worshiping their three young children. Colleen, age 6, Kevin, age 3 and Brian, 8 months, are out of bed and off to school and day-care. Before heading to the clinic for her hectic day of counseling low-income clients, making court appearances, supervising students, and teaching a course in children's rights, Eileen glances at the calendar to the refrigerator and tucked in between Colleen's spelling test and Kevin's latest art project housing development corporation board meeting, secret projects, and a pre-Cana counseling session. Prepared in on the side: "mouthful dinner club!"

Here's a fun, for thought of planning and preparing a meal for eight guests would be overwhelming. For most, the thought of planning together a dinner party in one afternoon is downright crazy. Unlike, of course, you happen to come from a family of nine children and have a passion for authentic Italian cuisine.

For Eileen Doran, it's all part of the routine in a typical day. In addition to her work in the clinic, Eileen serves on a number of committees and local boards in the South Bend area. She and Pat also volunteer as pre-Cana counselors to young couples contemplating marriage in the Catholic Church. Eileen is the home mother for Colleen's third-grade class at St. Joseph Elementary School, and even high time to be a "secret menu" every Tuesday and Thursday.

Eileen's commitment to "serving" others takes on a different dimension, however, when she walks into the kitchens of her historic and earthy family on St. Joseph River. "Coming from a huge family," says Eileen. "The heart of our home was in the kitchen." Eileen's mother and grandmother spent hours in the kitchen making mouthwatering pastas, breads, pies and cookies. "It took more than two hands to feed us all," she says, "I mean we might as well have cooked on steercrossers!"

In fact, Eileen began using cooking "lessons" from her grandmother when she was only seven years old. "Nonni lived right next door. I'd usually run over to her house after school looking for something to eat. I'd spend hours in her kitchen learning by thorough and filling capulletti. Those afternoons I'm sure I learned a lot about Italian cooking but I learned a lot about her too!" If she placed her cards right, she'd even be allowed to stay and eat some of the capulletti. "I remember as a child trying not to make a sound while we wanted to eat. We'd check out the oven at Nonni's and then decide if we were going to opt for an alternative at Nonni's."

Among those who have ever visited the Doran home knows that Eileen has carried on the family's cooking tradition. On any given day, you might find finely made Tomato dicing on the counter, the smell of fresh basil being added into a pico de gallo with the sweet salsa ofrecing of Nonni's nicest recipe baking in the oven. "We've never really thought of myself as a "gourmet" cook," says Eileen. "I pride myself more on being referred to as an "authentic" Italian cook."

For her end, Eileen shops regularly at the farmer's market in South Bend and at a local Italian grocery, and the fresh produce available makes her want to cook for 24 hours straight. "It takes a bit of time to put it all together, but it's a fun day, too. I usually treat the entire family to get into the mix!"

Grandmother Nonni's special Torta recipe:

- 1 cup flour
- 3 cups sugar
- 1/2 lb butter
- 1 cup milk
- 2 eggs
- 1/2 tsp salt
- 2 tsp honey
- 1/2 lbs of butter
- 1 cup of sugar
- 2 tsp of salt

"Nonni's famous"

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- 3 cups sugar
- 1/2 lb butter
- 1 cup milk
- 2 eggs
- 1/2 tsp salt

"Nonni's famous torta recipe,

Of course, a mouthful dinner club, with all of the secret menus and recipes and Italian cooking, and a little about life."

This sounds like a recipe for success... and happiness.

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A R I P R E C I P E F O R S U C C E S S : E I L E N D O R A N

"Nonni's famous"