

CHILDRENS' CHRISTMAS COOKBOOK



*"Food is a Passion, an Avenue for Fun,
Creativity, and Social Time"*

DIGITAL BOOKLET • NOVEMBER - DECEMBER 2023 EDITION

Buon Natale!

The Calizo family wishes you a happy and joyful holiday season.

Let me share just a little about Christmas in Italy . . .and with my family. Preparations start early December. Streets are festive with colorful lights and decorations. Some cities host Christmas markets filled with food, decorations, and gifts. Music, singing, and more music.

On December 6, some people celebrate St. Nicholas Day or La Festa di San Niccola which is a religious celebration honoring Saint Nicholas. St. Nicholas and Santa Claus are historically the same man.

On December 24, Christmas Eve, many families in Southern Italy celebrate The Feast of the Seven Fishes (or Festa dei Sette Pesci). The meal features no specific menu, but most commonly includes baccala (salted cod), fried smelts, and spaghetti with lobster. Seven types of fish are served that night. It is not a feast, but a grand meal. On the 24th people abstain from meat until the feast of Christmas Day.

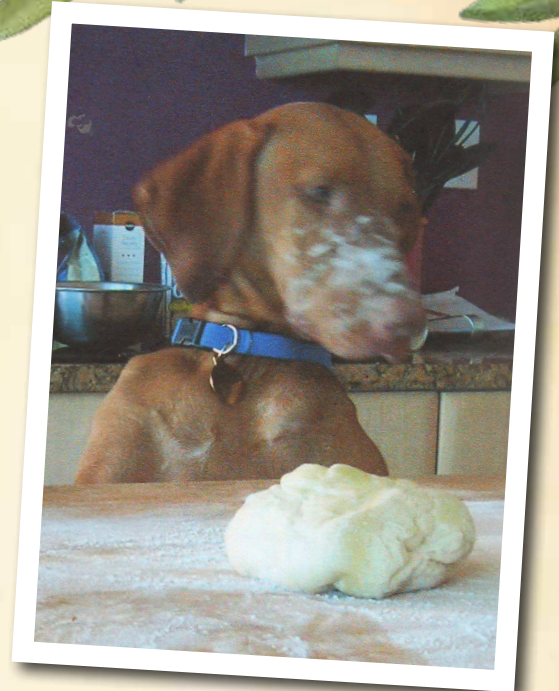
As a child, I recall starting three days before Christmas prepping the antipasto table that was at least 10 feet long, decorated with candles and garland. The aroma of Italian foods hovered the entire house. The table was replenished throughout the three days with cured meats, three or four special cheeses, olives, vegetables, dried and fresh fruits, hot roasted chestnuts, pasta, breads, biscotti, panettone, and candies. Family and friends always stopped by to visit--the food had to be ready! Even my high school friends came to the house to totally embrace the foods of a different culture... the aroma of Italian foods is hard to resist. The freshly baked breads, and homemade pizza were the main attraction.

Of course, lots of time was devoted to preparing the many food courses my mom would serve on Christmas Day. I was right in the kitchen with her chopping, measuring, stirring, and tasting. We would always start the Christmas meal with wedding soup (I loved the little meatballs). The second course was pasta of some sort, then a green salad, followed by the turkey, Italian stuffing, and a variety of green and root vegetables. People sat around the table for hours talking and sharing stories. Sitting around after dinner swapping stories was a way to digest and relax before all the desserts came to the table.

Whatever way you celebrate your holiday, or if you prepare foods with your family in the kitchen or even at the barbeque grill, always remember to be thankful and express your appreciation for sharing these wonderful times with people who mean something special to you.

Keep those individuals who are less in your thoughts and holiday wishes.

Linda



Even Q, the family Vizsla, helps to make pasta!



Calizo's Family of Products



Pull Apart Cheesy Garlic Christmas Tree



INGREDIENTS

Ready-made pizza dough
Marinara sauce (bought or homemade)
Mozzarella sticks
1/4 cup of grated Parmesan cheese
Egg wash
1/2 tablespoon **Taste of Tuscany Herbs** OR **Puttanesca Naturale**

1/8 cup freshly finely chopped parsley (or dried parsley)
1/4 cup melted butter w
1 tablespoon of olive oil
(more to preference)

PREPARATION

Preheat oven to 450 degrees. Line a large baking sheet with parchment paper. Cut mozzarella sticks into 1" pieces and set aside. On a floured surface, divide pizza dough into two pieces. Stretch and roll each piece of dough into a long rectangle, then cut dough into 2" squares (about 33 needed). Wrap dough square around each piece of mozzarella, forming a tightly sealed ball. Place balls seam-side down on the baking sheet in the shape of a Christmas tree. (Dough balls should be touching).

Brush egg wash on dough balls and bake until golden 15-20 minutes. Whisk together melted butter, olive oil, and **Taste of Tuscany** or **Puttanesca Naturale**, brush over warm, dough balls.

Sprinkle parmesan cheese

Place on a festive dish or wooden board. Sprinkle chopped parsley.

Serve warm with a side of marinara or an extra side of herb mixture for dipping.



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Candy Cane Caprese



INGREDIENTS

Purchase large heirloom red tomatoes

Purchase pre-sliced round mozzarella cheese OR sliced squares, then cut with a round cookie cutter

1 Tablespoon of **Taste of Tuscany Herbs** or **Puttanesca Naturale**

1/2 - 1/4 Cup of **Calizo's Extra Virgin Olive Oil with Lemon**

Fresh Basil

1 package of crostini or broil a small loaf of Italian bread with butter and garlic

PREPARATION

Mix all ingredients in a shaker bottle.

Organize all sliced tomatoes and sliced mozzarella, set aside. Identify a festive board or colorful serving platter, set aside. Begin alternating the tomato then the cheese in the shape of a candy cane. Add the crostini or broiled sliced bread attractively on the platter or adjacent to the platter. Drizzle the **Calizo's Extra Virgin Olive Oil with Lemon** with one of the Calizo herbs on the candy cane. Serve a small bowl of the herb drizzle on the side in case guests would like more dressing. Garnish the serving dish or platter with fresh sprigs of basil.



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Nachos Italiano



INGREDIENTS

- Pasta chips (deep fry cut up lasagna noodles or use thin Mexican chips)
- Alfredo or Marinara sauce (readymade or homemade)
- Shredded Mozzarella cheese
- Grilled chicken (or ready grilled chicken) (or shrimp, ground beef, turkey, or chicken or a mix)
- Olives (**Calizo Taggiasca Olives**)
- Chopped Pepperoncini
- Diced tomatoes
- Chopped red onions
- Calizo's Puttanesca Naturale**
- Calizo's Hot Sauce**
- Refried beans or cannellini beans (optional)

PREPARATION

Step 1- cooking

Deep fry lasagna chips, drain
Grill chicken rubbed with **Puttanesca Naturale** or use pre grilled chicken, or saute ground meat with 2 Tablespoons of **Puttanesca Naturale**

Step 2 – layering

Place lasagna chips in a thick layer on a large platter

Sprinkle meat

Sprinkle 1/4 cup chopped onions

Sprinkle 2 Tablespoons chopped pepperoncini

Pour 1/4 to 1/3 cup of sauce

Sprinkle hot sauce to taste

Add another layer of lasagna chips

Sprinkle another layer of meat

Sprinkle 1/4 cup chopped tomatoes

Sprinkle 1/4 chopped onions

Sprinkle 2 Tablespoons chopped pepperoncini

Pour 1/4 to 1/3 cup of sauce over mixture

Sprinkle **Calizo's Hot Sauce** to taste

Add another layer of lasagna chips

Sprinkle **Calizo Taggiasca Olives**

Dot with beans (optional)

Pour 1/4 to 1/3 cup sauce

Top with Mozzarella cheese

Warm under broiler till cheese melts



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Stuffed Pasta Shells



INGREDIENTS

1-2 jars of ready made Tomato Sauce i.e., Rao's, Lil Italy

24 large pasta shells

Salad Greens (prewashed)

Calizo Extra Virgin Olive Oil with Lemon

Filling Ingredients

1 cup ricotta (drain in a sieve for 30 minutes, if watery)

1 box frozen spinach, defrosted

1/4 cup grated parmesan cheese

1 large egg

1 pinch salt

2 Tablespoons **Calizo Taste of Tuscany** dry seasoning

1/4 cup shredded Mozzarella cheese

PREPARATION

Pre-heat oven 350 degrees

Boil the pasta shells per box instructions

Mix all filling ingredients

Stuff cooled shells with ricotta mixture using a tablespoon

Layer a greased baking dish with sauce

Place each filled shell in the baking dish

Add more sauce over shells, sprinkle grated cheese, and top with Mozzarella cheese

Bake for 20-25 minutes

Serve with a green garden salad lightly dressed with **Calizo Extra Virgin Olive Oil w Lemon**



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Cauliflower Steak



INGREDIENTS

1 large head of cauliflower
Calizo's Puttanesca Naturale
 1/4 cup **Calizo's Extra Virgin Olive Oil with Lemon**
 Pinch of salt (optional)
 Chopped basil or parsley (optional)

PREPARATION

Wash cauliflower
 Slice a large diameter of the cauliflower
 Brush with **Calizo's Extra Virgin Olive Oil w Lemon**
 Liberally Sprinkle **Calizo's Puttanesca Naturale**
 Roast, Grill, or Broil the Cauliflower Steak till edges brown
 Sprinkle chopped basil or parsley for color and added flavor
 Serve with Hummus and **Calizo's Extra Virgin Olive Oil w Lemon**,
 dip ciabatta bread into the hummus



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Meatballs in Finishing Sauce

Serve as a main course for dinner or as a snack



INGREDIENTS

One pound each of ground beef, and pork OR ground turkey or chicken
 1/2 cup Italian seasoned breadcrumbs
 2 Tablespoons of **Calizo's Taste of Tuscany**
 1 bottle **Calizo's Finishing Sauce**
 1/3 cup milk
 1/4 cup diced onion
 1 egg
 1/4 cup chopped parsley
 1/4 cup shredded parmesan cheese
 Salt and pepper to taste

PREPARATION

Preheat oven to 400
 In a medium bowl, mix all ingredients until just combined...do not over mix
 Shape approximately 48 meatballs with 1 1/2 tablespoons each
 Bake 18-20 minutes
 Pour **Calizo's Finishing Sauce** over the warm meatballs, let sit in the turned off oven for 15 minutes
 Serving size is 4 meatballs, can be served with a pasta, rice, noodles, or polenta



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Chocolate Cherry Truffles

Perfect After Dinner Treat



INGREDIENTS

- 1 3/4 cups Nestle chocolate milk chips
- 1 3/4 cups Nestle sweetened condensed milk
- 1/3 cup unsalted butter, chopped
- 2 cup shortbread biscuits, crushed
- 1 cup red cherries, finely chopped
- 6 cups Nestle premium dark cooking chocolate, melted
- 1 cup of white chocolate (optional)
- Cocoa powder for dusting

PREPARATION

Combine chips with the condensed milk and butter in a medium heatproof bowl. Place over saucepan of simmering water over low heat.

Bowl should not touch the water. Stir for 4-5 minutes or until mixture is melted.

Add crushed biscuits and cherries. Stir to combine. Refrigerate for 1 hour until firm. Roll heaped teaspoons of the mixture into balls and refrigerate for 20 minutes

Dip each truffle into the melted chocolate then place on a tray lined with parchment or baking paper to set.

When chocolate is set. Dip the truffles 2 or 3 more times in the melted chocolate, then cool.

Dust with cocoa powder to serve.

Optional - Squiggle melted white chocolate on top of truffles



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Wassail

Ancient English Yuletide drink without alcohol



INGREDIENTS

- 2 quarts apple cider
- 1 1/2 cups orange juice
- 3/4 cups pineapple juice
- 1/2 cup cranberry or cherry juice (optional)
- 1 Tablespoon brown sugar
- Candy Cane or tall cinnamon stick

PREPARATION

Mix cider and all juices with brown sugar over low heat.

Stir till sugar is melted

Traditionally served warm (cool is optional for children)

Add a tall cinnamon stick or a candy cane for the season



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Count on Calizo's Culinary Excellence...

Made with passion and always the freshest blend of all-natural, made-from-scratch ingredients. No artificial preservatives, no added salt or sugar, gluten-free, Paleo, Keto, Vegan, Vegetarian, and Mediterranean lifestyle friendly.

*So Delicious, Your Friends will be
Asking You for the Recipe!*

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Ciao!

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