

HOLIDAY EDITION



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

DIGITAL RECIPES • NOVEMBER - DECEMBER 2023 EDITION

Buon Natale!

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

Holidays usually mean homey meals. Lots of baking and special treats. Aromas of herbs, spices, sugary deserts filled with pastry cream, and chestnuts roasting in the fireplace.... or maybe a glimpse of the reindeer on surfboards depending on where you live.

Parts of Italy differs slightly in food preparation preferences such as in the south (Sicily) versus the northern neighbors, who prefer more butter, fewer tomatoes, and subtler seasonings. Regardless, what country, region, or culture you share, often the holiday season is time to uphold the transmigration of a home spun spirit. Family, friends, and food.

Let's Make Life Deliciously Entertaining Together . . .

Special Holiday Menus *Recipes in Booklet

Thanksgiving Buffet

- Miniature Veal Rolls, Sicilian Style*
- Genoa Salami, olives, Capocollo
- Sliced Roast Turkey
- Warm Italian Potato Salad
- Miniature Meatballs
- Provolone Bel Pease Cheese
- Fried Eggplant and Stuffed Zucchini Parmesan*
- Caprese Salad
- Cantaloupe Slices wrapped in prosciutto
- Black coffee – in a sugar rimmed demitasse cup
- Maraschino Cake*
- Liquor Galliano

Christmas Dinner Menu

- Clear Chicken Broth with pastina and fresh spinach
- Lasagna
- Fried Italian Sausages, green, yellow, and red peppers
- Stuffed Capon*
- Stuffed mushrooms with puree of peas
- Escarole Salad with *Italian Dressing
- Quick Italian Rum Cake*
- Cognac



Our Founder
Linda Scalzo Eads



Meet the Family at
[CalizoCondiments.com!](http://CalizoCondiments.com)

NEW TASTES FROM THE CALIZO FAMILY

Innovative, tested, and proven popular . . . New sauces

Finishing Sauce

The Final Touch of Flavor -- Homemade Taste with Your Culinary Expertise!

Mediterranean Herbs, spices, vegetables, and olives

ADD TO: Any protein towards the end of the cooking process: Beef, pork, poultry, or tofu.

USE ON: pasta, potatoes, polenta, or rice... how about morsels of steamed shrimp or crab.



Hot Sauce

Flavor NOT Salt! Enjoy the Bold Bite.

The "Must Have" Hot Sauce

ADD TO: Anything to perk up . . . scrambled eggs, meats, cheese spreads, deviled eggs, salad dressings, soups, sauces, and even Italian Nachos!



Zesty Olive Sapor

A Dressing, Topping, Sauce, or Mixture

Be Different! Excite Your Guests with Plant-Based Italian Sapor

TOP: Bruschetta, crostini, pasta, polenta, or rice . . . even use as a salad dressing.

ADD TO: Sauces, ricotta cheese, cream cheese, mascarpone cheese, or sour cream.

MIX IN: Vegetable, meat or shellfish casseroles, and create individual meat and vegetable pies.



Stuffed Zucchini Parmesan



INGREDIENTS

2 1/2 lbs. (8-10 small zucchini)
3 t **Calizo Extra Virgin Olive Oil with Lemon**
2/3 cup coarsely chopped onions
1/4 lb. Sliced mushrooms
2/3 freshly grated Parmesan cheese
1/2 cup shredded mozzarella cheese
2t **Calizo Puttanesca Naturale**

1/2 t chopped garlic (1 clove)
1/8 t freshly ground pepper
1/4 cup chopped Italian parsley
6 fresh leaves of basil for finishing
3/4 cup readymade marinara sauce (optional)
Salt to taste (optional)

PREPARATION

Preheat oven to 350 degrees
Set out a 2-qt. casserole dish, drizzle the bottom with **Calizo Extra Virgin Olive Oil with Lemon** Slice Zucchini in half, (looks like a boat) scrape insides to mix with other vegetables. Combine scraped zucchini, onions, mushrooms, and garlic
Add **Puttanesca Naturale** and pepper (salt to taste)
Cook together till tender. In a saute pan.
Stuff each zucchini boat with the cooked mixture Top with grated Parmesan cheese
Sprinkle shredded mozzarella cheese on top of each zucchini boat. Stack the boats in the dish.
Bake 20 to 30 minutes
Garnish with fresh basil leaves
Optional: pour marinara sauce on the bottom of the casserole dish and in between the zucchini boats for added flavor



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Calizo Italian Dressing



INGREDIENTS

3/4 tsp. Dry Mustard
2 T **Taste of Tuscany**
1 T **Calizo Hot Sauce**
1 t tiny, unsalted, rinsed capers
1 finely chopped garlic clove
1/2 jar of **Calizo Artichokes with Orange**
1/4 cup **Taggiasca Olives with Lemon and Orange**
4-6 T wine vinegar (or freshly squeezed lemon juice)
1/2 t salt
1/4 t freshly ground pepper

3-4 drained pepperoncini, chopped
3/4 T **Calizo Extra Virgin Olive Oil with Lemon**
5-6 long shavings of fresh Parmesan cheese
Croutons (optional)

PREPARATION Mix all ingredients in a shaker bottle
Thoroughly shake all ingredients till blended
Refrigerate at least 15-30 minutes, Use lightly

Best served over garden greens, Friese or Escarole whites
With grape tomatoes, thinly sliced red onions, hearts of palm, artichoke hearts, and olives
Shave fresh Parmesan cheese on the top



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Rollini Di Vitella Alla Siciliana

Veal Rolls, Sicilian Style

INGREDIENTS

2 lbs. veal cutlet
 1/2 cup grated pecorino or Romano cheese
 1 t dry parsley
 Black pepper to taste
 3 slices prosciutto (cut into 3-inch strips)
 8 chunks of Provolone cheese
 Butter

1/2 cup **Calizo Extra Virgin Olive oil with Lemon**
 1 cup breadcrumbs (or seasoned panko)
 1 medium onion (cut in eighths)
 3 T **Calizo Taste of Tuscany**
Calizo Olive Oil with Lemon and plain olive oil,
 for greasing pan



PREPARATION

Preheat oven to 375 degrees F
 Grease a shallow 12" x 16" baking dish
 Cut and pound cutlets thin. Cut in 4-inch squares.

Place squares on a board. In a small bowl, combine cheese, parsley, and pepper. Put an equal amount of mixture on each square. Place a prosciutto strip and provolone chunk on top of each. Dot with butter. Roll tightly. Dip in **Calizo Olive Oil with Lemon**. Dredge in breadcrumbs. Fasten with toothpicks. Separate onion slices. Stick an onion slice on both ends of the toothpick, pressing onion against veal roll.

Lightly grease a shallow 12" x 16" baking pan. Put veal rolls in pan. Sprinkle both sides with **Taste of Tuscany**. Drizzle with **Calizo Olive Oil with Lemon**. Bake in preheated oven at 375 F for 40-minutes or until brown and tender on both sides. After 20 minutes, turn to cook other side. When done, remove toothpicks.



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Capone Imbottito

Stuffed Capon

INGREDIENTS

7 lb. capon
 2 lbs. butter, softened
 Salt and pepper to taste
 1 lb. Italian sweet sausage (skinned and crumbled)
 6 finely chopped scallions
 6 slices bread without crusts, crumbled and moistened with milk
 10 roasted chopped chestnuts (or chopped walnuts, or whole pine nuts to taste)
 1/4 cup **Calizo Taggiasca Olives with Lemon & Orange**, drained and chopped
 1 T grated lemon peel

8 chopped mushrooms
 4 T grated Parmesan cheese
 2 eggs
 3 T **Calizo Taste of Tuscany**
 1 T **Calizo Hot sauce**
 Roasting pan - 9" x 13" x 2"



PREPARATION

Preheat over 325 F
 Wash and dry capon

In a large skillet, cook sausage and scallions for 10 minutes, place in bowl
 Add crumbled bread, nuts, lemon peel, **Calizo Taggiasca Olives with Lemon & Orange**, mushrooms, cheese, eggs, seasonings, and hot sauce. Mix Stuff capon with mixture. Sew or skewer together

Rub butter on capon, place in the roasting pan, sprinkle with salt and pepper or more **Taste of Tuscany**. Cook in preheated oven for 2 hours or until tender. Baste Occasionally. 7-8 servings



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TORTA CON MARASCHINO

Maraschino Cake

INGREDIENTS

1 plain round pound cake (2 lbs.)
 Maraschino liqueur
 1 pt. heavy cream
 2 tsp. sugar
 maraschino cherries (drained on absorbent paper)

PREPARATION Slice pound cake in three layers. Sprinkle one side of each with Maraschino liqueur.

Whip 1 1/3 cups heavy cream with 1 1/3 tsp. sugar. Spread each layer except the top with whipped cream.

Place cake in refrigerator for at least 5 hours before serving. When ready to serve, whip remaining cream with 2/3 tsp. of sugar and spread on top. Slice sufficient amount of cherries in half to top cake.
 Serves 10-12.



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ZUPPA AI' INGLESE

ITALIAN RUM CAKE

INGREDIENTS

1 8-inch sponge cake (round or rectangle)
 Sweet rum
 Sweet Marsala
 7 t strawberry jam (at room temperature)
 1/2 pint heavy cream (may need extra for final decoration)
 1 t sugar
 1/2 t almond extract
 4 t mixed candied fruit, finely chopped
 1 cup chopped almonds or nuts of your choice (save some for decorating cake bottom)

5-8 Maraschino cherries, whole with stem, if possible
 1 6-pack vanilla pudding
 1 6-pack chocolate pudding
 1 small can, drained chopped pineapple mixed with 7 t strawberry jam

PREPARATAION Make 3 horizontal slices on the sponge cake 1-2" apart

Soak one layer with sweet rum

Soak the other layer with sweet Marsala (set both layers aside)

Spread the bottom cake with pineapple-strawberry mixture, then place the Marsala layer on top

Spread Masala layer with chocolate pudding, then place rum layer on top

Spread vanilla pudding on the rum layer, sprinkle chopped fruit and nuts

Add the top or final layer over the vanilla/fruit/nut filling

Mix sugar and almond extract, whip cream, lather whipped cream on the entire cake

With extra cream, if available, pipe the cream on top edges for decoration

Press or sprinkle the chopped almonds around the bottom of the cake

Place cherries on top of the whipped cream, refrigerate at least 5 hours



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Cranberry Martini



INGREDIENTS

2-3 fresh cranberries
2 ounces of cranberry juice, all natural (or diet for less calories)
1 ounce fresh lemon juice
1 ounce vodka
Ice
Fine sugar
Lemon or lime peel
Shaker

PREPARATION Dip the glass rim in lemon juice, place glass rim in a flat dish of fine sugar Chill glass
Add cranberries to the glass
Add to shaker all ingredients except peel
Shake vigorously, forms a thin sheet of ice when poured
Place a curly lemon peel on the edge of the glass
Adorn with a sprig of Christmas Tree or small piece of garland



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Smoking Sante'



INGREDIENTS

Shaker
Fine cut glass
2 ounces of scotch, single malt if possible
1/2 ounce Cynar Liqueur
1/2 ounce Mezcal
3 dashes Angostura bitters

PREPARATION Select a fine cut glass
With ice in the shaker, add all ingredients
Shake and pour
Adorn the glass rim with a tiny bow and garland sprig



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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!

Become Part of Our Story...

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Ciao!

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