

TASTE OF HOME COOKING SCHOOL

Generations of Gallo family women share their kitchen secrets



The committed family behind Gallo Family Vineyards has been bringing high quality, variety, tasty and affordable wines to the American dinner table for 75 celebratory years. Now in their special milestone anniversary year and at the heart of the holiday season, mother and daughter team Ofelia and Stephanie Gallo share their "We're All Family" approach to celebrating tradition and togetherness.

Q: How have the woman in your family contributed to the business? How does it feel to celebrate your 75th anniversary?

Stephanie — In the Gallo family business, women have consistently played a key role in the company and behind the scenes. My grandmother, Amelia, proudly called herself Gallo's first secretary and put off having children to take care of business behind the scenes. Then when they decided to have children, she focused on raising the family, so my grandfather could run the company. Gallo Family Vineyards wouldn't be what it is today without her or my Uncle Julio's wife, Aileen.

Today, we're thrilled to be celebrating our 75th anniversary and so happy that we're still doing it all as a family.

Q: Why is family so important to you? Why is it so important to the business?

Stephanie — Some of my fondest memories growing up are around (or playing under!) the dinner table observing Ernest and Julio discussing the business with other family members over our traditional Sunday family dinners, playing in the vineyards with my mom and siblings and the overwhelming feeling I've had since a small child (and still do today) that I am a part of a very special family full of wonderful people who are committed to each other and thriving in a very challenging, yet successful industry.

Tradition, commitment and dedication are very important to our family and are the foundation that Ernest & Julio laid 75 years ago. I currently live in Modesto, CA with my family (husband and daughter, Amelia) in the very same house I grew up and each day, go to work at our winery headquarters where 14 family members are behind the scenes working together in various capacities.

We are passionate about our work together and our family is committed to providing quality wines that are affordable and help families connect and consume at their happiest moments.

Ofelia — The decision to remain family owned has been deliberate to preserve what Ernest and Julio created together when they laid the foundation of the winery in 1933. The success of our business has been in large part because of the family ties and team work among each generation. In the future, we look forward to passing the torch to the next generation.

Q: Speaking of traditions, what are some of your family's longstanding holiday traditions? Any new traditions?

Ofelia — I'd have to say my favorite tradition is planning out which family recipes to make and then taking on the kitchen with Stephanie and my granddaughter (Stephanie's daughter) Amelia...who has become quite the little helper and chef at age 3. We have such a good time in the kitchen together and it usually ends with a milk and Christmas cookie treat for Amelia and a nice glass of wine for me and Steph.

One longstanding recipe that really makes the holiday season complete and is an all-time family favorite is my Steamed Persimmon Pudding. Trusted, tried and true, this delectable dessert always puts a smile on faces at the end of a long meal. I enjoy making it with the help family alongside me and sharing it with new holiday guests!

Stephanie — There are so many great traditions in our family! Mom and Dad

always made the holiday season so fun and loving for me and my siblings. I grew up excited by the feeling of togetherness, the joining together as a team to do things like hanging Christmas ornaments or roll dough with a huge, heavy rolling pin each and every holiday season. It's a feeling that never goes away, only gets stronger as you start your own family and new traditions.

Just like mom, my holiday meal would not be complete without serving our traditional ravioli course. It's a favorite of every generation of Gallo family members and I really enjoy making it every Christmas day. Simple but so delicious, Christmas dinner would not be the same without it...at least that's what everyone tells me!

Ofelia Gallo's Favorite Traditional Holiday Recipe

In addition to serving Gallo Family Vineyards wines with your favorite holiday meals and desserts, try your hand at Ofelia's delectable steamed persimmon pudding recipe. It's been a passed down favorite to Ofelia, then to Stephanie hopefully, will be passed down for years to come. Share in their family tradition by inviting your loved ones and friends over to join you in the kitchen as you recreate it this season!



STEAMED PERSIMMON PUDDING

- 3 medium-sized ripe persimmons
- 2 teaspoons baking soda
- 1/2 cup (1/4 lb.) butter or margarine
- 1-1/2 cups sugar
- 2 eggs
- 1 teaspoon lemon juice
- 2 teaspoon vanilla
- 2 tablespoon Brandy or milk
- 1 cup flour (unsifted)
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 cup raisins (pre-soaked in E. & J. Gallo Brandy or Gallo Family Vineyards Moscato)
- 1/2 cup chopped walnuts

Scoop flesh from persimmons — whirl in blender or through a food mill for 1 cup of puree. Stir in baking soda; set aside.

In a large bowl, cream together butter and sugar until fluffy. Beat in eggs, lemon juice, vanilla, brandy, persimmon puree. Sift flour with cinnamon and salt into creamed mixture; stir well. Add raisins and nuts.

Thoroughly grease a 2-quart pudding mold and its lid. Spoon mixture into mold and secure lid. Place mold on a rack above boiling water in steamer; cover. Steam for 2-1/2 hours, adding more boiling water if needed.

Cool 10 minutes and un-mold. Serve or cool, wrap and store.

Yield: about 8 servings.

Make a "Night In" taste like a "Night Out"

New McCormick Crusting Blends Bring Restaurant Technique Home

The aroma of toasted spices and zesty herbs wafts through the air. A golden-brown crust envelops tender, succulent meat. The beautifully crisp crunch gives way to a burst of extraordinary flavor. Compliments to the restaurant's chef? Think again. Now it's easy to make a "night in" taste like a "night out" with the help of new Crusting Blends from McCormick.

"Crusting is one of the hottest trends in restaurants, and people may be intimidated about replicating this technique at home," says Kevan Vetter, executive chef at McCormick. "Now, with our Crusting Blends, home cooks can easily bring restaurant pizzazz to their family meals in just three simple steps."

Receiving rave reviews on your entrées is as easy as brush, coat and cook. Pop them in the oven or toss them on the stove and 15 minutes later, your moist, flavorful and crunchy dishes are ready to enjoy. McCormick Crusting Blends are available in three varieties: French Onion, Pepper and Herb, Italian Herb and Cheese, Garlic, Lemon and Rosemary.

Each Crusting Blend combines bold spices and herbs with panko breadcrumbs to transform an average dish into a memorable meal. Panko breadcrumbs are lighter and less dense than traditional breadcrumbs, creating a delicious crust for beef, poultry or pork with a light, crispy crunch.

Look for Crusting Blends in the spice aisle of supermarkets nationwide. The suggested retail price is \$3.88. For

mouthwatering recipes featuring the new Crusting Blends and a video demonstration by Chef Vetter, visit www.mccormick.com/crustingblends.

CRUSTED CHICKEN WITH CREAMY PEPPER AND MUSHROOM SAUCE

- 4 boneless, skinless chicken breast halves (about 1-1/4 lbs.) pounded to 1/4-inch thickness
- 1/2 cup McCormick French Onion, Pepper & Herb Crusting Blend
- 2 tablespoons olive oil
- 2 tablespoons butter
- 2 cups thinly sliced mushrooms
- 1/2 cup thinly sliced red bell pepper
- 3/4 cup heavy cream
- 1/4 cup sherry or Madeira wine

Moisten chicken lightly with water. Coat evenly on both sides with Crusting Blend. Discard any remaining Crusting Blend. Heat oil in large nonstick skillet on medium heat. Add chicken; cook 5 minutes per side or until cooked through. Remove chicken from skillet; keep warm. Melt butter in same skillet on medium heat. Add mushrooms and peppers; cook and stir 7-8 minutes or until mushrooms and peppers are tender. Add cream and sherry; bring to boil. Cook 4-5 minutes or until sauce is slightly thickened.

Serve sauce over chicken.

Prep Time: 15 minutes

Cook Time: 25 minutes

Serves: 4

Test Kitchen Tip: Remove tenders from chicken breasts before pounding for more even thickness.



TASTE OF HOME COOKING SCHOOL TUESDAY, OCT. 28, 6:30 P.M.

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