



Event and Food Stylist Jamie Keating, CEC is well-known in Columbus, Georgia for his exquisite cuisine and amazing events. He is the owner and chef of the premier catering company, Jamie Keating Culinary, Inc. that manages The RiverMill Event Centre.

SVM is excited to welcome Jamie to the team as he shares his expertise in culinary and event planning endeavors and tricks for the chef in all of us. In his first issue, Jamie reveals some of his favorite holiday traditions, delicious recipes and new ideas for seasonal events.

When it comes to celebrating the holidays, most people would agree that there is no place like home. It's a time of year when most families revisit annual rituals, including culinary traditions that have been handed down from generation to generation. Diets become non-existent and the palette becomes the gateway to memories made.

To me, it means family, tradition and the spirit of giving. As a caterer, I take on the roll of not only a chef, but a servant at heart. Food brings people together, creates memories and invites the beginning of holiday traditions.

Even though I am a food professional, there will be no overly elaborate culinary creations on my holiday table. Holiday dinners for my family are the very essence of comfort cooking. They're the meals that pull us home for the comforting and familiar scents and flavors of treasured family recipes. Chefs are no different. It doesn't matter how accomplished or sophisticated they've become, most return to their roots during Thanksgiving and Christmas to prepare the memory-stirring home fare on which they were raised.

For years, my wife Melissa and I have shared the duties of cooking for the holidays. She is usually in charge of the pies, while I take control of the multi-course meal.

A Chef's *Holiday* Traditions



We engage our children in the process as well. Between snapping Italian beans and peeling the potatoes, the kids are front and center and the kitchen becomes a wonderful place for great conversation. One of our favorite traditional dishes is Butternut Squash Soup.

We have been serving it for the last 17 years. It is a wonderful addition to the menu. We serve it in baby pumpkins with cinnamon cream. It is rich in flavor and comforting to the soul.

No doubt about it, the turkey is the "culinary star" of our Holiday table. A basting sauce of melted butter and white wine basted on the beautiful cheese cloth covered bird, gives a very wonderful caramel color to this delicious dish.

With my business, Jamie Keating Culinary, Inc., we will be braising 1400 Beef Short Ribs for the holiday season. In this economy, both corporate and private events are looking for ways to show their guests appreciation, but they want to make sure their budget stays in line. This delicious entrée is a great way to WOW the palate and at the same time save money. It is also a great "change up" from leftovers like turkey and ham and a wonderful comfort food served best, I think, with pureed celery root or mashed potatoes.

I will continue to share with you each month, recipes, ideas and challenges in the world of catering. Cooking brings family and friends together on an intimate level. The kitchen is the heart of home where aromas and tastes create memories and lasting friendships. Cooking is a terrific method of building confidence and self-esteem, because it has very tangible, very real rewards that are produced in a short time period. Perhaps this is why so many people of all ages like to cook.

Happy Holidays!
Chef Jamie Keating, CEC

BUTTERNUT SQUASH SOUP

A favorite traditional recipe served in baby pumpkins with cinnamon cream.

Ingredients:

- 1 butternut squash, peeled; 2 tablespoons unsalted butter; salt and pepper; 1 onion, chopped;
- 1 tbsp chopped garlic; 6 cups chicken stock;
- 1 tbsp honey; 1/4 tsp nutmeg; 1/4 tsp cinnamon;
- 2 tsp lite brown sugar; 1 cup heavy cream;
- salt and pepper to taste.

Directions:

Cut squash into 1-inch chunks. In large pot melt butter. Add onion and cook until translucent, about 8 minutes then stir in the garlic. Add squash and stock. Bring to a simmer and cook until squash is tender. Remove squash chunks with slotted spoon and place in a blender and puree with 1 cup of the stock to help in the pureeing process. Return blended squash to pot. Stir and season with nutmeg, cinnamon, sugar, honey and finish with the cream and reduce until thick. Salt and pepper to taste.

**BRAISED BEEF SHORT RIBS WITH >>
GNOOCHI A LA ROMAIN,
WILD MUSHROOMS
& WHITE ASPARAGUS**

Ingredients:

- 6 cups milk; 4.5 oz butter; 6 tsp salt;
- 6 tsp white pepper; tt nutmeg; 2.25 cups semolina;
- 6 each eggs; 3 cups cream; 6 oz parmesan, shredded;
- 24 ea 8 oz boneless short rib medallions;
- 3 cups spanish onion, diced large;
- 2 cups celery, diced large; 2 cups carrot, dice large;
- 8 oz tomato paste; 1 lbs all purpose flour, seasoned;
- 4 ea garlic cloves; 1 ea orange, halved;
- 1 ea sachet of thyme, peppercorn & parsley stems;
- 2 cups red wine; 3 quarts veal stock;
- 1 quart demi glaze; 2 each bay leaf;
- 24 ea white asparagus; 6 lbs spinach leaves;
- 1 lbs morel mushrooms; 1 lbs crimini mushrooms, quartered;
- 3 ea parsnips curls, fried and seasoned;
- 2 ea portobello mushroom, sliced

Yields 24 Portions



Gnocchi ala Romaine:

Bring milk, butter, salt, pepper and nutmeg to a simmer. Whisk in semolina in a slow steady stream to avoid lumps, simmer & stir for 10 minutes. In a bowl add the eggs and cream slowly, add to flour mixture stirring off the flame. Add Cheese then portion in 4 oz soufflé foil cups filling 2/3 of the way. Bake at 350 for 15 minutes.

Short Rib:

Dredge the boneless short ribs in seasoned flour. Sear on both sides in oil over medium heat, then reserve. Pour off fat from pan and begin to sauté diced carrots until caramelized, add onion, celery, garlic and sweat. Add tomato paste and continue to stir. Deglaze with red wine, stock and demi glaze. Add Bay Leaf, Sachet & orange half. Bring to simmer. In a large dutch style oven place the short ribs and then add the braising liquid aromats. Top with Parchment then from liquid strain Braising Liquid, remove and fat & reduce by half.

Vegetables:

Sauté mushrooms, asparagus and spinach. Season to taste and reserve.

Assembly:

Place Gnocchi on base of copper pan top with short rib, spinach, and braised liquid. Finish with Mushrooms, Fried Parsnips and Sea Salt.



WINE SUGGESTION >>

2005 Gnarly Head Zinfandel The sight of free standing “head trained” vines found in older vineyards in Lodi, California was the original inspiration for Gnarly Head Old Vine Zin and hence the name “Gnarly Head”. These 35 to 80 year old vines have twisted, old trunks and branches sprouting leaves like unruly umbrellas – truly gnarly heads. Grapes from these old vines are small and few, but offer big flavor!

The 2005 Gnarly Head Old Vine Zinfandel is crafted from grapes from near 80 year old vines. Rich, dark berry flavors from the small grape clusters are balanced with French, American and Hungarian oak, which creates layers of plum, pepper, cola and chocolate. This luscious combination provides a lingering and spicy finish. This wine pairs well with barbecue, pizza, hearty pastas, chili and ribs. \$9-\$13. **Special Thanks to Brad Bush, Georgia Crown Distributing Co.**

