

Peninsula Diary Mayo Hayes O'Donnell

March 5, 1958

### **Old 'Tamalon Recipe**

A few years ago, the California Historical Society published an interesting recipe for "Tamalon," an early California dish, given to the Society by Vallejo Gantner. His mother was Adela Vallejo, and she gave it to her son with the information that it had been used at Las Trances, the home of Salvador Vallejo.

The appetizing dish was usually prepared "for the young men of the family who were returning to California for their vacations from far away colleges . . . also for the fathers and uncles and various relatives and friends to celebrate a successful hunt of the grizzly bear." For economy of space Mrs. Gantner's recipe " has been condensed, but we assure our readers that nothing has been omitted which would make the dish less enjoyable.

Lightly brown in one cup of olive oil one finely sliced large red onion, two garlic cloves, two green peppers. Add one quart of canned tomatoes with a pinch of soda. Wash eight or nine sweet red peppers, discarding stems and hot seeds, dry in the oven a few minutes to loosen pulp from skin. Break to pieces, boil in one pint of water slowly for 10 minutes. Put peppers and their water through a colander to retain pulp and add to sauce. Mix and simmer till somewhat thickened, adding several dried mushrooms.

Disjoint a 3 ½ to 4-pound roasting chicken, cut breast and back into 4 pieces, retain neck and giblets. Brown in one-half cup of olive oil, then set aside.

Mix two pounds freshly ground course masa (the masa and the red peppers may be obtained at any Mexican tortilla factory if not at your regular grocery store) with one quart or more of water. Cook slowly, stirring, constantly with wooden spoon until too thick to stir.

Put layer of masa (do not pat it down) in oiled Dutch oven, put half the chicken on top, sprinkle with ripe olives, one cup of large Malaga raisins and one sliced pimiento. Then carefully spread some sauce over it all. Repeat, finishing top layer with only masa and sauce. Cover (and keep covered while cooking) and place in medium oven for three hours.

Keep half the sauce to use at the table. Serve with large spoon, put some sauce and grated cheese on each serving. "This," wrote Mrs. Gantner, "is a complete meal

in itself with a glass of mellow red wine. May you have a happy dinner hour and go forth for more worlds to conquer."