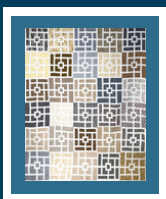
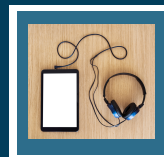


# Getty Holiday Traditions

CLICK ON THE HOLIDAY TRADITION TO LEARN MORE



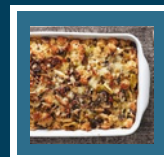
2020 Quilt Raffle



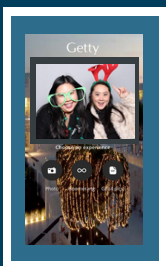
Winter Playlist



2020 Holiday Food & Toy Drive



Caramelized French Onion Bread Pudding  
by Chef Gino Pineda



Virtual Photo Booth  
&  
Digital Mosaic

Available from December 1, 2020 - December 7, 2020



Warm Butterscotch Bread Pudding  
by Executive Pastry Chef Joanne Porvanit



## 2020 Holiday Food & Toy Drive

Since 1992, Getty community has organized an annual drive to collect donations of non-perishable food and toys, which are distributed to local organizations (traditionally food collection to Westside Food Bank and toy collection to Sojourn Services).

We cannot collect donations onsite this year. However, if you would like to make a donation, you are welcome to do so through the links provided below.

Our contributions help all these organizations to provide for those in need during this holiday season and beyond.



### Westside Food Bank

Westside Food Bank (WSFB)'s mission is to end hunger in our communities by providing access to free nutritious food through food acquisition and distribution, and by engaging the community and advocating for a strong food assistance network. WSFB's food helps people escape hunger and bolsters the well-being of the communities they serve.

Consider giving to [Westside Food Bank](#) this year by [mail](#), [phone](#) or try their [virtual food drive](#).



### Sojourn Services

Sojourn Services, [The People Concern's](#) domestic violence program, has been meeting the emergency and long-term needs of thousands of domestic violence victims each year since 1977. Through shelter, support groups, workshops, hotline calls, children's empowerment programming, legal services and service referrals, Sojourn brings safety, connection and hope to individuals and families. The collection of toys we have given them provided their holiday party with gifts for the kids in the safe houses.

Consider giving financially to Sojourn Services [online](#) anytime or make an 'in-kind-donation' to a specific victim's wish list; [adults](#), [teens](#), [children](#). Note, if giving to the wish lists, please donate by Friday, December 11, 2020.

In lieu of Silent Auction proceeds this year, the Holiday Food and Toy Drive Committee heartily suggests donating to this worthy cause:



### Arts for LA

Arts for LA and its networks of local arts advocates continually work to expand the organization's reach and deepen its roots in Los Angeles County neighborhoods and school districts. Arts for LA campaigns to maintain public funding for arts and culture, works to increase access to arts education for public school students, and builds public will to support the arts. Arts for LA continues to provide arts advocacy and philanthropic resources for individuals and organizations through the COVID-19 pandemic as recognized by the Los Angeles County Department of Arts and Culture.

Consider giving to Arts for LA [online](#) or by [mail](#).

### Matching Gifts

Current Getty fulltime employees who donate \$25+ to [Arts for LA](#) (or one of the [pre-vetted organizations found on GO](#)) are eligible to have their donation matched by the Getty Foundation's employee matching gifts program. Please submit your Matching Gifts [paperwork found on GO](#) by Monday, February 1, 2021. We hope everyone will consider end-of-year charitable gifts, which Getty will be happy to match.

## Caramelized French Onion Bread Pudding

by Chef Gino Pineda

[WATCH DEMO VIDEO](#)

INGREDIENTS	DIRECTIONS
Serves 5-7	1. Preheat oven to 400° F.
Brioche bread or any day old bread cut into 1 x 1 cubes 4 cups	2. Add Aged Gruyere and Swiss cheese to the same bowl for a cheese blend. Set aside until ready to use.
Plain Croissants cut into 1 x 1 cubes 4 cups	3. Line a sheet pan with foil or parchment paper, then layer the bread and croissant cubes on top.
Aged Gruyere Cheese 1 cup grated	4. Place bread and croissant cubes in oven for 6-7 min. or until lightly toasted.
Swiss Cheese 1 cup grated	5. Remove from oven and set aside until ready to use.
Onions finely sliced 2 cups	6. Lightly grease a sheet pan and spread the sliced onions throughout the pan.
Leeks sliced, white part only 1 cup	7. Place onions in oven for 7-8 min. or until they have a bit of color.
Unsalted Butter 1 tablespoon	8. Remove onions from oven and add to a large nonstick frying pan. Finish caramelizing by stirring constantly over med-low heat until golden brown. Set aside until ready to use. Bring oven temperature down to 325° F.
Salt & Pepper a pinch	9. In a medium frying pan, add butter and leeks. Season with salt & pepper. Sauté leeks, stirring constantly over med-low heat until softened and slightly golden. Set aside until ready to use.
Whole Milk 1 ½ cups	10. To create custard, combine milk, heavy whipping cream, eggs, nutmeg and season with salt & pepper in a large mixing bowl. Whisk until ingredients are blended then add toasted bread and croissants. Mix until the toasted bread and croissants absorb the custard. Let sit for 5-10 min.
Heavy Whipping Cream 1 ½ cups	11. Lightly grease 3 qt. glass rectangle or square casserole dish with butter or cooking spray.
Eggs 4	12. Similar to building a lasagna - in the casserole dish, layer toasted bread & custard mix on the bottom, add leeks, add onions, then the cheese. Repeat layers until all ingredients are used.
Grated Nutmeg ¼ teaspoon	13. Grate more cheese (as desired) over the top to finish. Season with salt & pepper.
	14. Cover casserole dish in foil, bake on 325° F for 15 min. Turn 180° and bake for an additional 10 min.
	15. After 10 min, remove foil and bake until golden brown.
	16. Serve with frisée salad dressed with lemon, olive oil, salt & pepper if desired! Bon Appetit!

*Warm Butterscotch Bread Pudding*  
by Executive Pastry Chef Joanne Ponvanit

WATCH DEMO VIDEO

INGREDIENTS	DIRECTIONS
Serves 10	1. Preheat oven to 400° F. Line a sheet pan with foil or parchment paper, then layer the bread and croissant cubes on top.
Brioche Bread or Large French Baguette cut into 1"x 1" cubes 5 cups	2. Place bread and croissant cubes in oven for 6-7 min. or until lightly toasted.
Plain Croissants cut into 1"x 1" cubes 5 cups	3. Remove from oven and set aside until ready to use.
Unsalted Butter 1 cup	4. In a large pot, melt the butter, add brown sugar and stir in enough water to create a consistency like wet sand.
Brown Sugar 3 ¾ cups	5. Stir over low heat until the ingredients become a caramel syrup, smooth and bubbling around the edges.
Water as needed	6. Add 6 cups of half & half and whisk to blend.
Half & Half 8 cups	7. Over med-high heat, cook the mixture just until light simmer bubbles form around edges.
Eggs 6	8. In a large mixing bowl, whisk eggs and egg yolks together with remaining half & half, vanilla extract and salt.
Egg Yolks 6	9. Once mixture is lightly simmering, turn off heat and temper into egg mixture by slowly adding small amount of hot liquid to eggs in a steady stream while whisking constantly. The goal is to add just enough liquid to bring the temperature of the eggs up slowly.
Vanilla Extract 1 tablespoon	10. Once the temperature of the eggs in the mixing bowl is the same temperature as the hot liquid mixture, add it to the pot on the stove, whisk to blend.
Kosher Salt 1 tablespoon	11. Grease a standard 10.5" x 7" glass casserole baking dish or 4 qt. glass baking dish with melted butter or cooking spray. Cover the bottom of the dish with bread and croissants.
Scotch Whisky (optional) 1 tablespoon	12. Stir scotch whisky (optional) into the custard then pour 3/4 of the custard over the bread in the casserole dish making sure the bread is submerged into the liquid. Let custard cool.
	13. Cover with foil. Let bread sit and absorb custard overnight. Keep remaining 1/4 of custard in fridge until ready to bake.
	14. Preheat oven to 350° F. Pour remaining custard over the top of the bread.
	15. Cover casserole dish with foil and set inside a larger roasting pan. Fill pan with hot water halfway up the sides of the casserole dish to create a water bath.
	16. Bake about 45 min. and check to see if custard is set.
	17. Remove foil and bake another 10-15 min. or until golden brown.
	18. Serve warm with whipped cream & chocolate sauce. Bon Appetit!