



HAPPY HOLIDAYS
From Marshall Communications

HAPPY HOLIDAYS 2025 FROM MARSHALL COMMUNICATIONS



SOURDOUGH POP TARTS

INGREDIENTS:

For the Dough

- 16 tbsp salted butter (2 sticks), cold
- 2 ¼ cups all-purpose flour
- 2 tbsp granulated sugar
- ½ tsp salt
- ½ cup sourdough discard
- ¼ cup cold water (plus up to ¼ cup extra if needed)

Egg Wash

- 1 large egg
- 1 tbsp heavy cream

Strawberry Filling

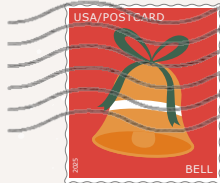
- 8 tbsp strawberry jam
(1 tbsp per pop tart)

Strawberry Glaze

- 1 cup powdered sugar
- 2 tbsp strawberry jam
- 2 tbsp heavy cream
- Sprinkles (optional)

SOUTHERN MAINE 034

9 DEC 2025 PM 5 L



Homemade pop tarts made with sourdough discard and your favorite jam! When I'm home from college for the holidays, this is one recipe I look forward to so much. For the past two years, my sister and I have made these pop tarts around Christmas - usually on a cozy snow day. They taste like comfort, home and the holidays. If you have sourdough starter or discard, this is truly one of the best recipes to use it for. I highly suggest you try it out!

Lenah

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SOURDOUGH POP TARTS

DIRECTIONS:

Grate the cold butter and set aside.

In a large bowl, mix flour, sugar and salt. Add grated butter and mix until it looks like coarse crumbs.

Stir in the sourdough discard and cold water until a dough forms. Add extra water a little at a time if it's too dry.

Use your hands to bring the dough together.

Divide into two disks, wrap in plastic and refrigerate for at least 1 hour (or up to 3 days).

When ready to bake, preheat oven to 350°F and line baking sheets with parchment.

Roll out one dough disk on a floured surface to about 1/8-inch thick. Keep the other disk chilled.

Cut into 3x5-inch rectangles.

Place half the rectangles on the baking sheet. Add 1 tbs jam to the center of each, leaving the edges clean.

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Top with the remaining rectangles. Press edges together with your fingers, then seal with a fork. Chill the assembled pop tarts in the fridge (or freezer) for 20 minutes.

Mix the egg and heavy cream to make an egg wash and brush over the tops.

Bake for 25-30 minutes, or until golden brown.

Let pop tarts cool completely.

Make the glaze by mixing powdered sugar, strawberry jam and heavy cream.

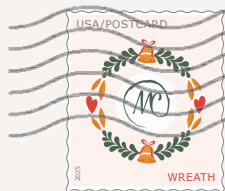
Spread the glaze over cooled pop tarts and top with sprinkles if desired.

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WARM PIMENTO CHEESE DIP

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INGREDIENTS:

- 2 cups shredded sharp cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 (4 oz.) jar pimentos, drained and diced
- 8 oz. cream cheese, softened
- ½ cup mayonnaise
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp smoked paprika
- A few dashes hot sauce

Optional add-ins:

- 1-2 tbsp finely diced pickled jalapeños
- 2 tbsp sliced green onions

DIRECTIONS:

Preheat oven to 350°F.

In a large bowl, combine cream cheese, mayonnaise, garlic powder, onion powder and hot sauce.

Fold in the cheddar, Monterey Jack, pimentos and any optional add-ins.



Spread mixture into a small baking dish or cast-iron skillet.

Bake for 20-25 minutes, or until hot and bubbly around the edges.

Let cool slightly before serving.

Always a crowd favorite for the holidays — though be warned, it's addictive and may fill you up before the main course! My family likes to serve this with a baguette and crackers, but I have witnessed some unruly children digging in with a spoon.

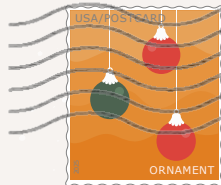
Kat

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WHEEL OF BRIE FOR HOLIDAY HORS D'OEUVRES

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INGREDIENTS:

Pepperidge Fram pastry dough (in the freezer section of the grocery store)

Wheel of Brie cheese

Stonewall Kitchen Roaster Garlic Onion Jam

Chopped pecans

Brown sugar

(no measurements here because you can use your own judgement, like Oma used to do!)

DIRECTIONS:

Roll the dough to fit the size of the wheel of Brie.

Cover with chopped pecans and brown sugar, as well as the jam from Stonewall Kitchen.

Place in a baking dish and bake for 30 minutes at 350°F.



I love to entertain at my home, especially during the holidays. My late mother, known as "Oma," was the queen of home entertaining and she always made Christmas extra special for her family and friends. She always thought of how things looked, as well as how they tasted. She would serve something like this on a platter with crackers, but also fresh green, red and yellow peppers to add color and texture, maybe also some carrots and celery sticks.

Nancy

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KALE SALAD WITH APPLES AND CHEESE

INGREDIENTS:

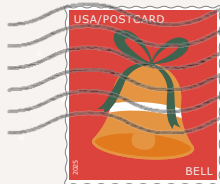
- 4 cups very finely chopped or slivered Lacinato/Russian kale
- 2 tbsp slivered toasted almonds
- 1 large apple, crispy and sweet like Honey Crisp, cored and cut in ¼-inch dice
- 2 oz. sharp cheddar or Leicester cheese (cut in ¼-inch dice)
- 3 tbsp fresh lemon juice
- Salt to taste
- 1 small garlic clove, puréed
- 2-3 tbsp extra virgin olive oil
- 2 tbsp freshly grated Parmesan

DIRECTIONS:

Combine the kale, almonds, apple and cheddar in a large bowl.

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Whisk together the lemon juice, salt, garlic and olive oil. Add to the salad, and toss well. Sprinkle the Parmesan over the top, and serve.

This salad benefits from tossing with the dressing about 15 minutes before you serve it to soften the kale.

I've been making this salad a lot lately since the kale is still happily growing in my garden despite the cold and snow! It's very easily riffed on: add pomegranate seeds, use a different cheese or nut variety and make it your own. I love using the amazing Red Fox Leicester from Hannaford.

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Anna

CHEESY TURKEY MEATBALL SKILLET

INGREDIENTS:

- ¼ cup + 2 tbsp EVOO
- 2 tsp of minced garlic (or as much as you like!)
- 2 tbsp rosemary
- One 28 oz. can of crushed tomatoes
- Salt
- Pepper
- 1 pound ground turkey
- 1 cup breadcrumbs
- 1 large egg
- 3 tbsp parsley
- 1 cup shredded mozzarella

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DIRECTIONS:

Preheat oven to 375°F. Make sauce – in a pot over low heat, heat ¼ cup of EVOO, half the garlic and rosemary and stir for about one minute. Add tomatoes, season with salt and pepper, let simmer. Combine turkey, breadcrumbs, egg, remaining garlic, parsley, more salt and pepper. Roll ingredients into meatballs. In a large skillet, add two tbsp EVOO and brown the meatballs. Add sauce to meatballs. Top with cheese and bake 10 minutes. Garnish with parsley.

This is such a cozy, warm winter meal we make often in our house. We like to serve with rice or mashed cauliflower. It can serve a lot of people, too, so it's a great holiday meal!

USA/POSTCARD

2025

GIFT



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Whitney

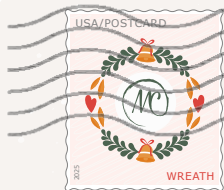
BROWNIES

INGREDIENTS:

- 2 ½ sticks unsalted butter, plus more, softened, for greasing
- 8 oz. good-quality semisweet chocolate, or bittersweet chocolate, 60-70% cacao, roughly chopped
- ¾ cup unsweetened Dutch process cocoa powder, divided
- 1 tbsp espresso powder
- 2 cups granulated sugar
- ½ cup dark brown sugar, packed
- 2 tsp vanilla extract
- 2 tsp kosher salt
- 6 large eggs
- 1 cup all-purpose flour
- Flaky sea salt, for sprinkling

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This is Tasty's "How To Make the Best Brownies" recipe and they absolutely are the best. I usually make three or four pans of these brownies to give as gifts (with cream cheese fudge - [recipe on marshallpr.com](https://www.marshallpr.com) - and chocolate chip cookies) or to bring to holiday parties.

Emma

Tip: I usually get two 4 oz. packages of semisweet chocolate and one package of bittersweet and save one of the semisweet packages to add to the top of the brownies.

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BROWNIES

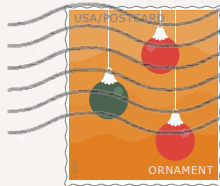
DIRECTIONS:

Grease a 9x13-inch (23x33-cm) dark metal pan with softened butter, then line with parchment paper, leaving overhang on all sides. Grease the parchment with softened butter. Combine the chopped chocolate, ¼ cup (30 g) of cocoa powder, and espresso powder in a heatproof liquid measuring cup or medium bowl and set aside.

Add the butter to a small saucepan over medium heat and cook until the butter just comes to a vigorous simmer, about 5 minutes, swirling the pan occasionally. Immediately pour the hot butter over the chocolate mixture and let sit for 2 minutes. Whisk until the chocolate is completely smooth and melted, then set aside.

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Tip: I don't grease the full pan before adding the parchment; I only add enough for the parchment to stick to the pan.

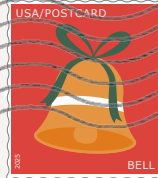
Tip: If you have a stand mixer, use that instead of a hand mixer. It allows you to do other things, like whisk the chocolate mixture or prepare the dry ingredients, while the eggs and sugar get mixed for 10 minutes.

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BROWNIES

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Combine the granulated sugar, brown sugar, vanilla extract, salt and eggs in a large bowl. Beat with an electric hand mixer on high speed until light and fluffy, about 10 minutes. It will be similar to the texture of very thick pancake batter.

With the mixer on, pour in the slightly cooled chocolate and butter mixture and blend until smooth.

Position a rack in the middle of the oven and preheat to 350°F (180°C).

Sift in the flour and remaining cocoa powder and use a rubber spatula to gently fold until just combined.

Pour the batter into the prepared baking pan and smooth the top with a spatula. Bake until lightly puffed on top, about 20 minutes.

Remove the baking pan from the oven using oven mitts or kitchen towels, then lightly drop the pan on a flat surface 1-2 times until the brownies deflate slightly. Sprinkle with flaky sea salt.

Return the pan to the oven and bake until a wooden skewer inserted into the center of the brownies comes out fudgy but the edges look cooked through, about 20 minutes more. The center of the brownies will seem under-baked, but the brownies will continue to set as they cool.

Set the brownies on a cooling rack and cool completely in the pan.

Use the parchment paper to lift the cooled brownies out of the pan. Cut into 24 bars and serve immediately.

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FLOURLESS CHOCOLATE CAKE

INGREDIENTS:

8 tbsp (1 stick) unsalted butter, plus
more for pan
½ cup (4 oz.) fine-quality bittersweet
chocolate, chopped (be sure it's bittersweet and
not unsweetened)
¾ cup sugar
3 large eggs
½ cup unsweetened cocoa powder

DIRECTIONS:

Place rack in center of oven; preheat oven to
375°F. Butter an 8-inch round cake pan, line
bottom of pan with a round of parchment paper
and butter paper.
Melt the bittersweet chocolate and butter in
a double boiler or heatproof bowl set over a
saucepan of simmering water, stirring occasionally
until smooth.

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Remove from heat
and whisk in sugar to combine.
Add eggs and whisk until no streaks remain. Sift
the cocoa powder over chocolate mixture and
whisk until just combined. Pour cake batter into
prepared pan and bake until top has formed a thin
crust, about 25 minutes. Cool cake in pan on a wire
rack for 5 minutes, then invert onto a serving plate.
If desired, sift a little cocoa powder on top of cake
and serve with fresh raspberries, strawberries or ice
cream.

*This is a rich, decadent dessert that has
just a few ingredients and is easy to pull
together. The recipe originally came from
Gourmet magazine several years ago. It's
great for the holidays, especially served
with fresh raspberries.*

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Charlene

