

Sweets, Treats, & Eats

Holiday favorites from
our homes to yours.



MONTAGE MARKETING



Mercedita Roxas-Murray, Chief Executive Officer

I don't need a holiday to enjoy my pork barbeque skewers. They are good eating year-round. But whenever I eat them, I think of family gatherings – and that is what the holidays are all about.

A handwritten signature in black ink, appearing to read 'Mercedita'.

Pork Barbeque Skewers

Ingredients

4 lbs. pork tenderloin

1 C mushroom flavored soy sauce

¾ C sugar

½ C gin

2 T minced garlic

4 T olive oil

2 T Tabasco

1 t garlic powder

Method

Cut pork tenderloin into 1x2-in. pieces. Combine soy sauce and remaining ingredients to make a marinade. Cover pork in marinade and refrigerate for at least one hour.

Place 3-5 pieces of pork on wood or metal skewers. Grill over medium-high heat for 3-5 minutes per side. Serve immediately.



Teresa Pipia, Chief Relationship and Strategy Officer

Our Christmas Eve tradition is a large Italian meal. Meat, pasta, and sauce are the main components, but family members get to put their own spin on it when hosting. My favorite is Lasagna Rolls. The bechamel on the bottom of the pan makes the dish. Don't skimp on it. Mangia, mangia!

Teresa

Lasagna Rolls

Ingredients

2 T unsalted butter	1 C plus 2 T grated Parmesan
4 t flour	12 slices prosciutto
1 ¼ C whole milk	1 large egg, beaten
¼ t salt	¾ t salt
⅛ t black pepper	½ t black pepper
Pinch nutmeg	1 T olive oil
15 oz. ricotta cheese	12 uncooked lasagna noodles
1 package frozen chopped spinach, thawed, squeezed dry	2 C marinara
	1 C shredded mozzarella

Method

Butter a 13x9-in. glass baking dish. Preheat oven to 450° F. To make the sauce, melt butter over medium-low heat in saucepan. Add flour and whisk for 3 minutes. Whisk in milk. Increase heat to medium-high. Whisk until sauce simmers and is thick. Whisk in salt, pepper, and nutmeg. Pour into bottom of dish.

Combine ricotta, spinach, 1 C Parmesan, egg, salt, and pepper in a bowl.

Add 1 T olive oil and lasagna noodles to a pot of boiling water. Boil until al dente. Drain. Lay noodles in a single layer on a work surface. Spread prosciutto and 2 T of ricotta mixture on top of each noodle. Starting at one end, roll each noodle. Lay rolls seam side down atop the sauce. Spoon 1 C of marinara sauce over rolls, sprinkle with mozzarella and Parmesan. Cover with foil and bake for 20 minutes. Uncover and bake 15 minutes more. Let stand 10 minutes. Heat remaining marinara to serve.



Bobby Imperial, Producer

My cranberry roast is the ultimate winter warmer. Savory, sweet and delicious, I'm fond of pairing it with a whiskey cocktail or two.



Cranberry Slow Cooker Roast

Ingredients

- 2 t olive oil
- 3 - 3 ½ lbs. beef chuck roast
- 4 carrots, peeled, cut into 2-in. cubes
- 2 turnips, peeled, cut into 2-in. cubes
- 1 rutabaga, peeled, cut into 2-in. cubes
- 1 sweet onion, cut in eighths
- 14 oz. whole berry cranberry sauce
- 1 envelope (1 oz.) dry onion soup mix
- 1 C fresh cranberries
- 3 T cornstarch
- 1 t ground cinnamon
- 1 t dried thyme
- ¾ t black pepper
- ½ t ground allspice
- ¼ t ground cloves

Method

Heat oil in a large skillet over medium-high. Brown beef on both sides. Place half of the carrots, turnips, rutabaga and onion in a slow cooker. Place beef on top of vegetables. Arrange remaining vegetables around beef.

In a medium bowl, mix cranberry sauce, soup mix, cranberries, cornstarch, and spices. Pour over beef and vegetables.

Cover slow cooker. Cook on high for 4–5 hours or low for 7–8 hours.

Source: Hamilton Beach



Lydia Boateng, Administrative Coordinator

I wouldn't call myself a health nut, but what's not to love about something that is good and good for you? Cranberries are low in fat, high in vitamin C, and rich in fiber. My cranberry sauce is easy to make and goes well with so many other flavors.

A handwritten signature in black ink, appearing to be 'Lydia Boateng', written in a cursive style.

Cranberry Sauce

Ingredients

12 oz. fresh cranberries

4 T brown sugar

1 C water

1 t lemon zest

Method

Pour water into a saucepan over medium heat.

Add brown sugar, fresh cranberries and lemon zest. Cook for about 15 minutes, stirring occasionally. Turn off heat and allow sauce to cool.

Serve at room temperature or chill.



Julia Hornaday, Director of Digital Marketing

As a child I remember waiting impatiently as my mom baked “The Blueberry” for neighbors, colleagues, and friends – everyone but our family. Today the tradition continues in my own home, and little has changed. It remains a treat reserved exclusively for the holidays.

Blueberry Coffee Cake

Ingredients

1 C butter

2 C sugar

2 eggs

1 C sour cream

½ t vanilla

2 C all-purpose flour

1 t baking powder

¼ t salt

1 C fresh blueberries

Filling

½ C brown sugar

1 t cinnamon

½ C pecans, chopped

Powdered sugar

Method

Using a stand mixer, cream butter and sugar until light and fluffy. Add eggs, beating in one at a time. Fold in sour cream and vanilla. Sift together flour, baking powder and salt. In separate bowl, combine brown sugar, cinnamon and nuts for filling.

Add flour mixture to batter, a little at a time, beating slowly until combined. Fold in blueberries by hand.

Butter and flour a bundt cake pan. Spoon ½ of batter into the pan. Sprinkle with ½ filling. Add remaining batter topped with remaining filling. Swirl gently with spatula. Bake at 350° F for 55-65 minutes. Cool in pan. Remove from pan and sift powdered sugar over top.



Crystal Jackson, Program Director

I created this recipe for people who hate the mushy texture of microwaved oatmeal. It's a warm, creamy, quick breakfast for cold winter mornings.

A handwritten signature in black ink that reads "C. Jackson".

Comfort Oats

Ingredients

½ C oats
(flavored or unflavored)
⅔ C milk
1 T cream cheese
1 t cinnamon

Dash of nutmeg
1 T sugar, or until you
reach desired sweetness
1 t vanilla extract
½ t salt

Method

Place dried oats in a bowl for serving.

Slowly bring milk to a boil. Let warmed milk sit for 20-30 seconds. Gently pour milk over the oats and stir until mixed. Add sugar, nutmeg, cinnamon and cream cheese. Allow oats to sit for 1-2 minutes until they reach the desired consistency.

Option to add in slices of your favorite fruit and butter.



Renia Harris, Outreach & Engagement Manager

This is one of the most requested desserts at any gathering my husband and I host. And it's my favorite to make because it's so easy! Feel free to substitute canned cherries or apples for the peaches, but always, always top with a sizable scoop of vanilla ice cream.

A handwritten signature in black ink that reads "Renia Harris". The signature is written in a cursive, flowing style.

Peach Cobbler Cake

Ingredients

1 pack of yellow cake mix

1 stick of butter

2 (16 oz.) cans of peaches in heavy
syrup

cinnamon

Method

Preheat oven to 375° F.

Dump peaches into the bottom of one 13x9-in. pan. Cover with dry cake mix and press down firmly. Cut butter into small pieces and place on top of cake mix. Sprinkle cinnamon over top.

Cook for 40-45 minutes or until browned on the top.

Source: allrecipes.com



Brett Schlosberg, Finance Director

Is there anything more Christmas than a good, old fashioned cookie? I think not. These melt-in-the-mouth buttery classics are a holiday favorite in our house – and hopefully now in yours.

A stylized, handwritten signature in black ink that reads "Brett".

Sandies

Ingredients

1 C butter

1/3 C sugar

2 t water

2 t vanilla extract

2 1/4 C flour

1 C chopped pecans

1/4 C powdered sugar

Method

Preheat oven to 325° F.

Using a stand or handheld mixer, beat butter until soft. Add sugar and beat until fluffy. Add water and vanilla, beat well. Stir in flour and nuts.

Shape into 1-in. balls and place on an ungreased cookie sheet. Bake for 20 minutes or until done. Remove and cool. In a plastic bag, add powdered sugar and gently shake a few cookies at a time until covered. Makes 3 dozen cookies.



Dianne Beltran, Program Director

Natilla is an iconic holiday treat in my native Colombia. A piece of natilla accompanied by a buñuelo will always remind me of home.

Dianne

Colombian Natilla

Ingredients

- 3 C whole milk
- 1 C plus 2 T cornstarch
- 1 C coconut milk
- 1 t vanilla extract
- 3 cinnamon sticks
- 14 oz. condensed milk
- 4 oz. panela
- 1/3 C brown sugar
- Pinch of salt
- 1 T butter
- raisins, for garnish
- cinnamon, for garnish

Method

Place milk in a small bowl and add cornstarch. Whisk to dissolve. Add coconut milk and vanilla. Mix until smooth.

Pour milk mixture into a large saucepan and place over medium heat. Add cinnamon sticks. Bring to a low boil. When mixture boils, add condensed milk, panela, sugar and salt. Stir well.

Reduce heat to low and continue stirring until Natilla mixture thickens, about 10 minutes. Add butter, stir and remove from heat. Discard cinnamon sticks.

Ladle into a serving dish or individual ramekins. Sprinkle cinnamon and raisins on top and let cool at room temperature for at least 2 hours. Refrigerate until ready to serve.



Kathryn Weatherly, Program Manager

My children and I get into the spirit of the holidays by doing “all the things.” Creating in the kitchen together tops the list. Making these Gingerbread Sandwich Trees while watching Christmas classics makes for one of our magical moments of the season.

Kathryn

Gingerbread Sandwich Trees

Ingredients

- | | |
|------------------------|-----------------------------------|
| ¾ C butter, softened | 1 ½ t baking soda |
| 1 C packed brown sugar | 1 ¼ t ground ginger |
| 1 large egg | ¼ t salt |
| ¾ C molasses | 1 bag M&M’s Minis |
| 4 C all-purpose flour | ¾ C vanilla or chocolate frosting |
| 3 t pumpkin pie spice | Green food coloring, optional |

Method

In a stand mixer, cream butter and brown sugar until light and fluffy. Beat in egg and molasses.

In another bowl, whisk flour, pumpkin pie spice, baking soda, ginger and salt; slowly beat into creamed mixture. Cover and refrigerate until easy to handle, about 2 hours.

Preheat oven to 325° F. On a lightly floured surface, roll dough to ⅛-in. thickness. Cut with a floured 3-in. tree-shaped cookie cutter. Place 2-in. apart on ungreased baking sheets. Gently press M&M’s into half of the cookies. Bake until edges are firm, 8-10 minutes. Remove to wire racks to cool completely.

If using vanilla frosting, tint with green food coloring if desired. Spread frosting over bottoms of plain cookies; covered with decorated cookies. Store in an airtight container.



**Luis Astacio,
Tour Manager**

This recipe takes me back to my youth and fond memories of playing dominoes with the family during the holidays.

Luis' Coquito

Ingredients

28 oz. coconut milk
14 oz. condensed milk
2 egg yolks
Vanilla extract
Cinnamon, to taste
Bacardi rum, as much as you see fit
Nutmeg, for garnish

Method

Place ingredients into blender and blend until well mixed. Pour into a bottle and refrigerate until cold. Serve in small glasses and sprinkle top lightly with nutmeg.



**Angie Gonzalez,
Tour Manager**

This is the one and only thing I make during the holidays. While it's a little more complicated than Luis' version, I'd say it's worth it.

Angie's Coquito

Ingredients

Pinch of salt
 $\frac{3}{4}$ t nutmeg
1 t cinnamon
1 $\frac{1}{2}$ C Bacardi coconut rum
15 oz. coconut cream
13.5 oz. coconut milk
12 oz. evaporated milk
14 oz. condensed milk
2 whole star anise, optional
 $\frac{1}{2}$ C water, optional

Method

In a small pot, add water and star anise. Gently boil for 2-3 minutes. Let cool completely, remove anise seeds from water. Add all the ingredients except the Bacardi into a blender, blend. Pour mixture into a pitcher and add Bacardi. Mix with a large spoon. Refrigerate for at least 1 hour before serving.



Erin Daniels, Program Manager

To me, mulled wine and the holidays are synonymous. They bring me warmth and joy and are meant to be shared with family and loved ones. Cheers!

A handwritten signature in black ink that reads "Erin".

Mulled Wine

Ingredients

750 ml. red wine, cabernet
sauvignon or shiraz
2 oranges
1 knuckle ginger
7 cloves (whole)

¼ C honey
½ C brandy
2 cinnamon sticks, plus more for
garnish

Method

Dice knuckle of ginger and cut orange into circular slices. Place ginger and whole cloves into orange slices.

Combine all ingredients except honey in a large pot on medium heat. Bring to a boil.

Let mixture rest for 10 minutes, then add honey. Add more until you achieve the desired taste.

Pour into six glasses and add additional cinnamon stick for garnish.

Voila!



Liz Ayala, Program Manager

The Coctel de Algarrobina is a staple in our Peruvian household during the holidays. It always makes us feel that much closer to home even when we're thousands of miles away.

A handwritten signature in black ink that reads "Liz".

Algarrobina Cocktail

Ingredients

6 oz. pisco

5 oz. algarrobina syrup (carob or mesquite syrup)

4 oz. evaporated milk

2 egg yolks, optional

8 ice cubes

Ground cinnamon, to taste

Method

In a blender, beat eggs and slowly add pisco. Add evaporated milk followed by algarrobina syrup to get a nice light brown color. Add ice cubes and continue blending.

Serve cold in two small glasses with a pinch of cinnamon on top.



Melissa Jackson Cannon, Program Manager

This holiday season is extra special because I recently got married and my husband and I served this as a signature cocktail. It's an autumnal take on a classic Aperol spritz, combining apple cider, prosecco and Aperol for a refreshing twist.

Melissa

Aperol Cider Prosecco Spritz

Ingredients

2-3 oz. apple cider

1 oz. Aperol

2-3 oz. prosecco

soda water

cinnamon

apple wedges or cinnamon sticks,
for garnish

Method

Pour apple cider and Aperol over ice in a glass of your choice, stir. Top with prosecco and soda. Add a sprinkle of cinnamon and apple wedges or cinnamon sticks. Serve immediately.



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