

Recipes
from:

TheWritersVineyard.com

(and the stories behind them)

Who we are

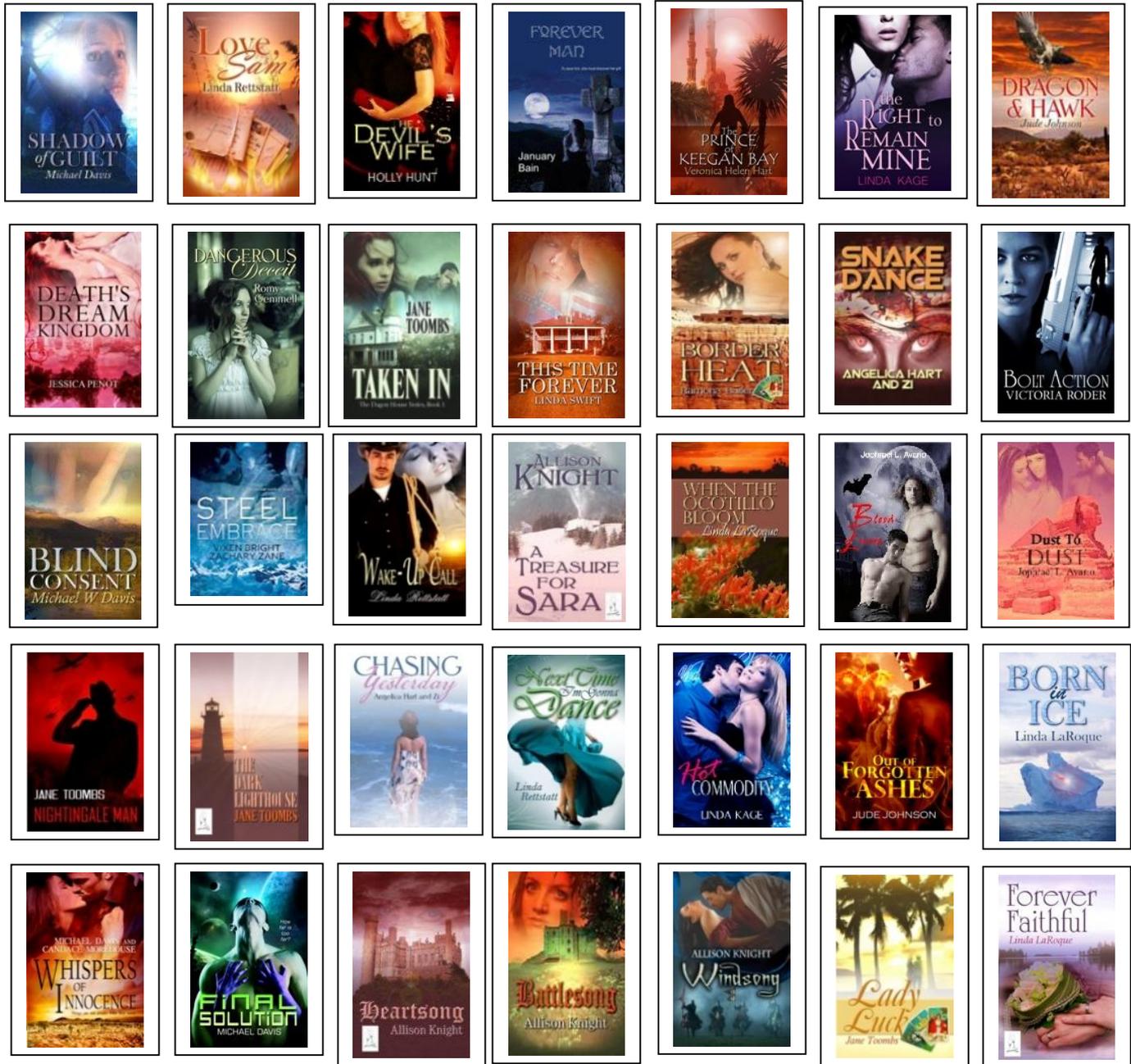
Welcome to the favorite recipes from seventeen authors associated with the TheWritersVineyard.com website. We're a gathering of published writers from across the globe that share the good, bad, and ugly of creating fiction at the TWV blog. The recipes contained within were either created by the contributor or passed from generation to generation. Each page provides the history behind the recipe and how it connects to the author. We hope you enjoy what we offer and they too become some of your favorite munchies. This cookbook can be copied and distributed for free as long as it remains in its entirety and all association/copyright with the TWV blog, the authors, and their publisher stays with the material.

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Linda Rettstatt	(lindarettstatt.com)	- <i>Women's fiction & contemporary romance</i>
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Jessica Penot	(ghoststoriesandhauntedplaces.blogspot.com)	- <i>Paranormal romance</i>

Our Pride and Joy

(What we write - available on our sites)



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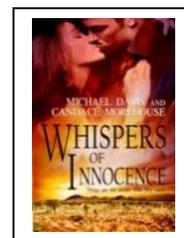
Appetizer – Bruschetta

Contributed by:

Michael W. Davis

(*Davisstories.com*)

Romantic suspense & mystery



Story behind the recipe – Before I retired, we always had friends from work come for dinner. Once my wife wanted to make something that would leave them wanting more so she made up her own recipe for Bruschetta. Now, I'm a meat and potatoes guy and not generally into appetizers with fancy names, but this one makes me go back for more. I used this appetizer in an upcoming release *RIGHTEOUS FURY* where the hero's mother runs a small restaurant, *Misty's*, on the Outer Banks, NC. She served this recipe to her son and the heroine on their first date. What's this got to do with the cover above? Nothing, but since the other novel wouldn't be out for a year I substituted *WHISPERS OF INNOCENCE*. Like a recent five star review noted, it'll give ya chills and thrills at the same time.

What you'll need

- A 10 oz bag of baby spinach, 3 lbs tomatoes cut in wedges, 4 oz crumbled feta cheese.
- 1 lb raw shrimp peeled & deveined, 2 cloves garlic finely minced
- ¼ tsp dried oregano, pinch salt, ¼ cup extra virgin olive oil
- 1 loaf Italian bread sliced, 1 whole clove garlic peeled

Steps to the process

- Preheat oven to 350. Dump spinach in bottom of 10 inch pie plate
- Place shrimp & tomato wedges alternately around outside edge of pie plate atop spinach leaves
- Continue placing shrimp and tomatoes around plate working toward center.
- Sprinkle garlic and feta cheese over shrimp & tomatoes. Do the same with oregano & salt.
- Drizzle extra virgin oil over feta cheese layer. Place dish in preheated oven.
- Bake 30-35 minutes till hot and bubbly.
- Place Italian bread slices on sheet under broiler until edges are golden brown
- Rub hot bread slices with peeled whole garlic glove.
- Serve bread slices with shrimp Bruschetta. Pile Bruschetta on top bread slices.

Comments – Don't forget to use bread to mop up the juices. It's delicious!

Blurb from WHISPERS OF INNOCENCE - Border violence; corpses abandoned in the desert. A dangerous religious cult in an isolated community. Sounds like headlines ripped straight from today's newspaper but it's the reality of this new romantic suspense. Enoch Smith, an intelligent, yet psychotic cult leader, uses more than his flock to execute God's wrath on a sinful nation and evil government. Drake Elliot, a former US Marshal

underestimates the power of the cartel that injures his son and maims himself. Drake seeks revenge and returns to Arizona to find those responsible for this tragedy. Micki Lewis, an investigative journalist in Tucson, receives a tip regarding the origins of an unknown drug and returns to Alta Vista, home of Enoch's Children of God community. Drake and Micki join forces to uncover the secrets behind the cult and its success helping children like Drake's son recover normalcy. Their discovery provides answers to the shadows that haunt their dreams and the hidden connection into their past.

Appetizer – Seafood Dip or Spread

Contributed by:

Rita Bay
(ritabay.com)

Paranormal & Historical Romance

Story behind the recipe – This is one of my family’s easy-to-make party favorites. If it’s not on the party buffet, friends and family demand it. Although I always use shrimp, substitute your family’s own favorite seafood. Great with crabmeat or clams. Serve on crackers as a spread or with veggies as a dip. In INTO THE LYON’S DEN, my debut novel with Champagne, this is the icing Marie uses for the seafood “cake.”

What you’ll need – For 1 ½ cups of dip/spread, 1 8 oz. package of cream cheese, 1 Cup shrimp, (or seafood of choice) shelled then cooked (reserve water), ¼ salt, 1 ½ tsp Worcestershire Sauce, 1 Tbl. lemon juice, 2 Tbl. of reserved water (for consistency), hot sauce and garlic powder to taste.

Steps to the process

- Shell, cook, and drain shrimp, reserving water
- Finely chop shrimp
- Place softened cream cheese and 2 Tbl. reserved water into bowl and beat until smooth
- Stir in shrimp or choice of seafood
- Add lemon juice and Worcestershire Sauce
- Add water to desired consistency
- Season to taste with hot sauce and garlic powder
- Serve with crackers and/or veggies

Comments – Consider making a double recipe. Serve leftovers heated over rice or pasta for a quick and delicious main dish.

Blurb from INTO THE LYON’S DEN - Champagne Books

Wealthy recluse Anthony Lyons offers a mint to lure Marie Maxwell, Atlanta's most sought-after event planner, to coordinate a wedding and reception for a very special couple on his isolated estate in the mountains of North Carolina.

Despite her sophisticated veneer, Marie’s a tough street-smart orphan without a past. Adopted by the owners of the elegant Hotel Maxwell, she’s been raised in the business. Known for her uncanny ability to make things go right, Marie accepts the challenge of planning a wedding for 200 guests in 10 days.

Marie soon discovers that an absent bride and groom is the least of her problems. Her arrogant and exasperating employer displays far too much interest in her and her

personal life, especially her lost years. Confronted with a mysterious stalker, two thwarted murder attempts, and dark shadows from her shrouded past, she finds an ally in an amorous feline of some unknown species. But who's got it in for her? And what's with Anthony and all the cats?

Appetizer – “Cigars”

Contributed by:

Veronica Helen Hart

(veronicahhart.com)

Humorous Thrillers



Story behind the recipe – During my Middle East – Africa experiences I came across these nifty little appetizers at a private party. When I asked how to make them, my host explained that was the cook’s job, but he would ask her to give me the recipe. When it turned out to be so simple, I couldn’t resist thereafter serving them to my guests as appetizers or cocktail party canapés. If you want to impress your guests, never let on how simple this recipe is.

What you’ll need – Wontons enough for four or five per person, a package of herb flavored goat cheese, cooking oil. (We used to season the cheese ourselves, but wonderful varieties of seasoned cheeses are available at almost every grocery store in the U.S.)

Steps to the process

- Let cheese soften.
- Spoon a small amount of cheese into a wonton and then roll the wonton lengthwise so it resembles a cigar shape.
- Heat oil in non-stick fry pan.
- Drop cigars in heated oil and cook until golden on all sides.
- Drain on kitchen paper.
- Serve warm.

Blurb from The Prince of Keegan Bay - Doll Reynolds, “captain” of her courtyard in Keegan Bay Park, an age qualified manufactured home community in Daytona Beach, sees her neighbor, Jessica Robbins, carrying a baby into her house during the night.

Moira Robbins, the baby’s mother, is the widow of Hamid bin Wafiki, eldest son of the sultan of Kushawa. She suspects that she is being hunted by an assassination squad intent on eliminating the newest prince of the realm before he reaches his sixth month – which will be December 26th.

To protect her baby, Moira has left Hamilton, with her mother hoping that no-one would think of looking for him in a retirement community. When the mother dies, Doll Reynolds organizes a small, select group of community residents to protect baby Hamilton Robbins bin Wafiki. They call themselves “The Blenders.”

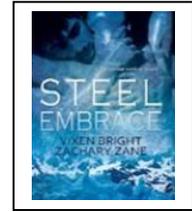
Appetizer – Up, Up and Away Teriyaki Wings

Contributed by:

Angelica Hart and Zi

(angelicahartandzi.com)

Romantic thrillers, fantasy, paranormal, erotica



Story behind the recipe – A: Zi decided to have a Super Bowl party and asked for volunteers to cook. Z: I was thinking I'd order pizza and you bring three appetizers. A: Your middle name is pizza. Z: Nope, steak medium-well. A: So, I brought two dishes. Z: I always let you win. A: So kind of you. Z: (blows on his fingers and brushes them against his chest) Just that sort of guy. A: Well, m'humble partner in literary ventures, you also insisted on a dish that could fly. Z: I wanted you to expand your horizons, reach for the stars, be inventive. (eyebrow wiggle moment) A: Sooo, I decided to bring a dish with wings. Z: And I must say they did fly right off the plate and into me mouth!

What you'll need – Z: I know this by heart. A: Cause you insisted on the recipe. Z: Give a man a wing and you feed him for one party. Teach a man to cook wings and you feed him for every party. A: A Zi proverb, eh? Z: I have a Chinese uncle twice removed on my cousin's side. A: (blinks) Anyhootin, the recipe serves six.

- 3 lbs of chicken wings separated at joint
- 1/2 cup brown sugar
- 1/2 cup honey
- 1/2 cup Teriyaki sauce
- 1/4 cup Soy sauce
- 1 tablespoon grated fresh ginger
- 1 heaping tablespoon minced fresh garlic
- 1/4 cup olive oil
- Salt and pepper optional (to taste)

Steps to the process

- Preheat oven to 350 degrees F
- Rinse wings, pat dry with paper towels. Place meat in a 9x13 dish (approximate can be a bit bigger)
- In mixing bowl, combine brown sugar, honey, Teriyaki and Soy sauce, ginger, garlic, olive oil, pepper and salt, mix well.
- Add mixture to wings, covering each wing thoroughly
- Bake in preheated 1 hour, turn wings over frequently. Serve immediately or put in hot carrier and race to your destination. Beware of going over speed limit.

Comments - Hide a few for yourself, otherwise, you won't get any. Yes, they are that good!

Blurb from STEEL EMBRACE - In the mist, haze, and shadows of the seashore, Elizabeth seeks out the man who has haunted her dreams forever. Around her love vibrates within others, couples from the youngest to the oldest, each providing a nugget of love's truth

that aids her in her chase of Nathan Sterling. Yet, each time she catches Nathan, he seems to slip away, making her wonder if her timing is off, if she was perhaps rushing what destiny had promised. What she doesn't realize is that her pursuit threatens to reveal a dire truth... one that will change her forever after.

Appetizer – Killer Doll Dip

Contributed by:

Angelica Hart and Zi

(angelicahartandzi.com)

Romantic thrillers, fantasy, paranormal



Story behind the recipe – Now and then a wave caught up to her feet, swirling over it then retreating. The day had a gray cast to it, fog seeping over the jetties, as vendors set up, a ritual performed with tenacious repetitiveness for decades. The air was filled with the snap and flap of the cloth of many flags being placed outside of now opening businesses. A thud sounded nearby. Her body swiveled toward the sound, and discovered a vendor planting a beach umbrella in the sand, an advertisement for his chairs, rafts and colorful umbrellas. Running behind him, she saw a familiar crop of thick, slightly wavy hair, a profile that created spasms of delight as well as a shiver that contradicted the heat rises up from the sand. It was him!

What you'll need

- 1 Box Velveeta Processed Cheese
- 2 Cans premade chili
- 1 Jar Salsa
- Tortilla or cut raw vegetables or both

Steps to the process

- Ten minutes before you are ready for the dippers to consume, start!
- Take big bowl. Make certain it is microwave safe.
- Put cubed Velveeta in aforementioned bowl. One inch cubes are ideal. Half inch cubes are better but it takes more time so add two minutes to advanced preparation time.
- Add chili...add salsa....We're guessing at this point you would like to know how much of each. Good question. Equal volumes of each.
- Microwave and stir periodically. Once mused as a blend, not quite scalding to the touch it is ready.
- Serve...Eat...Enjoy...
- Lie to your friends that this is an old family recipe and offer them hand-scribed copies.

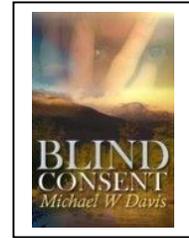
Tagline from KILLER DOLLS - Unaware that bio-terrorists are using her handcrafted dolls to attack the innocent, Letti Noel finds herself falling for Taut Johnson, an undercover FBI agent. Even as deceit is a growing barrier to their love, it's the stalking terrorists that are a threat to their lives. One that will change her forever after.

Entrée – Southern Boil

Contributed by:

Michael W. Davis
(*Davisstories.com*)

Romantic suspense & mystery



Story behind the recipe – In the south when it's hot, we'd often cook outside. Far back as I recall my favorite summer food was a southern boil. Whether its variety of flavors, its simplicity, or the fact it meant company was coming; I loved that meal. So much so, in the novel *BLIND CONSENT*, which is a reflection of my life in the impoverished south as a kid, I recovered the emotions of family gatherings enjoying this meal. Oh, the Aunt May in the story, she was real and made this morsel better than all the rest. Or maybe it's because she and I would spend hours on the pier trapping crawfish for the pot. Lord could that woman spin a wondrous yarn. Loved listening to all her old stories of life when she was my age. I now do the same with my little Granddaughter. What a grand circle.

What you'll need – This meal is so easy and straight forward. You need a pot that holds 3-5 gallons of liquid (depending on the number served). The preparation below is for six. We use crawfish when available but unpeeled full headed shrimp will do in a pinch (g).

- Two lbs of kielbasa (or smoked sausage) and six ears fresh corn.
- Fifteen medium red potatoes and two lbs shrimp/crawfish.
- Spices include: 1 Tbsp Old Bay seasoning, ¼ tsp salt, and 1 can regular beer.

Steps to the process

- Cut meat into four inch pieces, cut corn ears in half, clean potatoes (but leave peels on).
- Put potatoes and sausage in pot. Fill with water till just covers ingredients.
- Add beer and spices then bring to boil and cook 20 minutes at medium heat.
- Add corn, cook 7 more minutes. Add shrimp/crawfish, cook three more minutes and check color.
- If red/pink they're ready, if not, add a minute or two but don't overcook once they turn color.
- Carefully drain contents of pot. Cover a picnic table with brown paper and pour onto paper.

Comments - If you can't stand informal, put contents on large platter. Otherwise go country; no utensils, no plates, just arms, hands and elbows digging in around the table having a ball. Oh yeah. Probably a good idea to put a couple rolls of paper towels on the table. Amazing how friendly and informal people become eating with bare hands, fingers dripping with juicy flavor.

Blurb from BLIND CONSENT - Tanglewood Falls offers breath-taking views, yet the serendipity is misleading. The impoverished people and their forgotten community have been unwittingly exploited. Their act of trust and blind consent altered their existence and

the secret's remained buried, until Ryan returns to explore his heritage. For twenty years, he's been haunted by confusing images, recurring dreams rooted in his past. He's driven to understand their meaning, to obtain answers to his lost memories. Ryan's search for truth collides with the folklore of the simple people and the belief that their beautiful Annie is blessed. Together, they unravel the mystery, but at a price. They become targets of those responsible for what happened to the town. As the truth is exposed, Ryan grapples with his own reality; that his past, his nightmares, and Annie's secret, everything is entangled in the desperate act of one lonely man. (Winner of Rose Award for best suspense, *Love, Romance & More*)

Entrée - Shrimp Scampi

Contributed by:

Allison Knight
(*AllisonKnight.com*)
Regency Romance



The story behind the recipe - For years we lived in Michigan where Halloween costumes were always made or purchased with the thought they might have to fit over snow suits and some of your prized possessions were your electric blanket and your snow blower. When we retired, we went south, deep south, 20 miles from the gulf. It didn't take long to adapt to the warm, sunny weather and the wonderful seafood. My husband loves shrimp, especially scampi. But I couldn't find a recipe so I made my own. Kinda like my first adventure into writing romance. I didn't like the books I read so I decided to write my own. I've been writing romances ever since.

What you'll need

1/2 cup butter
4 large garlic cloves, finely chopped
1 teaspoon celery seed
1/2 teaspoon chopped parsley
2 Tablespoons lemon juice
12 ounces of deveined and shelled raw shrimp

Steps in the process

- Melt butter in a 10" skillet.
- Add garlic cloves and simmer until lightly browned.
- Add celery seed, parsley, lemon juice and bring to a boil over medium heat.
- Add shrimp and gently stir, cooking over medium heat until shrimp curl, turn pink and are no longer translucent, about three to five minutes depending on the size.
- Serve (up to four).

Comments - I've never used margarine for this recipe. I don't think they use anything but butter to cook with here in the south. I serve our shrimp in a small, oval pottery dish with a baked potato on the side but the shrimp can be served over cooked pasta or steamed rice.

Blurb from ROSES FOR MY LADY - Intense, scholarly, big sister Meredith Ward is happy to see her little sister off to a country party until she discovers a Valentine card outlining plans for an elopement between her sister and the brother of an aristocrat. She leaves her cottage to halt their plans only to run into trouble herself. Baron Gavin Sinclair learns late one evening about his brother's plans to wed a most undesirable young woman. His attempt to stop that union puts Meredith in his arms. Thinking she is the bride-to-be, he holds her hostage never realizing it will be his heart he loses.

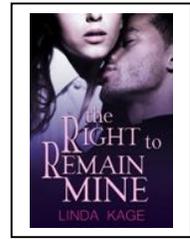
Entrée – Spaghetti Lasagna

Contributed by:

Linda Kage

(LindaKage.com)

Contemporary YA & adult romance



Story behind the recipe – In THE RIGHT TO REMAIN MINE, the hero gets a taste of the heroine’s ‘orgasmic Italian’ after her cousin offers to reheat him a plateful of some of her leftover lasagna, saying, “you don’t just eat it, you moan your way through it.” So here is an Americanized Italian dish my sister Sandra created that always makes me moan for more.

What you’ll need

- 1 egg
- 2 cups parmesan cheese (or similar cheese)
- Salt and paper for flavor
- Cooked spaghetti for 3 or 4 people
- 3/4 of a 16 ounce tub of cottage cheese
- 1 pound of browned ground beef
- 12 ounces of spaghetti sauce

Steps to the process

- In a 2-quart or 9x9 inch baking dish, compress bottom layer mix (1 egg mixed with cooked spaghetti noodles, salt, pepper and cheese).
- On top of noodle layer, spread on the cottage cheese.
- Layer the cooked ground beef mixed with spaghetti sauce over the cottage cheese.
- You can sprinkle more cheese on top.
- Cook for thirty minutes at 350 degrees Fahrenheit.

Comments – Change the amounts of all the ingredients according to your preferences.

Blurb from THE RIGHT TO REMAIN MINE - You have the right to remain cherished. Anything you read or scream out in rapture can and will be used against you in the bedroom of Willow DeVane. You have the right to enjoy a big, sexy cop. If you can’t find your own, one by the name of Raith Malloy will be provided for you to enjoy and explore thoroughly within these pages.

Tempers flare from the first moment divorce lawyer Willow DeVane crosses paths with sheriff deputy Raith Malloy. Both too stubborn and controlling for their own good, Willow and Raith butt heads until anger turns to passion, and they begin an affair despite their brewing hostilities. But more than one force works against them when they learn Willow’s being targeted by a dangerous stalker.

Novels available from author – Excerpts and reviews available at LindaKage.com:

Hot Commodity, *“She married the one man she wanted to avoid.”*

The Right to Remain Mine, *“Opposites attract between lawyer and cop.”*

Entrée – Lamb & Veg

Contributed by:

Holly Hunt

(rhythempoets.wordpress.com)

Fantasy, sci-fi and horror



Story behind the recipe – As a poor university kid working full time to pay for studying, there was only a small amount of things I could afford to buy with my pittance of earnings – and, seeming as I was working as a butcher in the middle of a marketplace, the only things I could get for cheap or free were veggies and off-cuts of meat. On my day off, I'd cook up a big batch of this stuff and freeze it. Voila, meals for the next three weeks.

What you'll need – Based on my best-tasting batch, you'll need:

- About 4lb of lamb forequarter chops
- 1 onion, 1 parsnip, 1/2 bulb garlic to taste, 1 tablespoon of your favorite blend of dried herbs
- 3 sticks of celery, 1 bell pepper, any color and 4 button mushrooms
- 2 carrots, 2 potatoes, 1 medium sweet potato and 1/2 cabbage
- 8 large, ripe tomatoes, 1 head broccoli and 1/2 head cauliflower
- 1 cup peas, 2 cups snow peas, and 2 cups beans

Steps to the process

- Cut meat into workable pieces (1" by 1" is normal, the meat reduces down on cooking).
- Pull out any bones, trim the bigger chunks of fat. Brown meat in the bottom of a large pot.
- While meat browns, peel/dice/shred ingredients, mix with meat as you go.
- Add in water until covering $\frac{3}{4}$ of the vegetables. Add herbs and stir through.
- Cook on high until water boils, stirring occasionally.
- Reduce heat to lowest setting and leave to simmer for 6-10 hours, depending on how tender you want your meat and how much water remains in the pot. Stir when you remember.
- To reheat, use the stove rather than the microwave – it heats it more thoroughly.

Comments – The recipe can be adapted to your tastes. Swap water for stock that compliments your choice of meat for a stronger flavor. Adapt your vegetables to your choice of available or cheaper vegetables. Use the bones from lamb or some beef soup bones to make stock for stew, for less waste. Use different meats depending on your tastes. Beef chuck steak or pork shoulder can make excellent substitutes for the lamb. You can serve hot or cold.

Blurb from THE DEVIL'S WIFE – “Sit down and open your mind. Everyone knows ‘Devil’ means ‘Darkness’ and ‘God’ means ‘Light’. “But history is always written by the winning side.” Lucifer Morningstar is a law-abiding, upstanding gentleman of New York City. Lucifer Morningstar is the Devil. The owner of powerful magic, Lucifer could have the world at his feet, if not for his apathy and loneliness. Deprived of the ability to understand

the emotions of others and his power depleted, Lucifer is no longer able to help even his houseplants. But there's a problem with God's plan to eliminate the Devil forever: Lucifer is fighting Her more than he ever did. He's found a reason to survive, someone to stand by him through the rough and smooth of his life. He's found a new wife.

Entrée – Summer Garden Pasta

Contributed by:

Linda Rettstatt

(lindarettstatt.com)

Women's Fiction & Contemporary Romance



Story behind the recipe – I love pasta and I love fresh vegetables. I experimented to create my own light, summery, tasty dish that can be enjoyed the year round, either vegetarian-style or with chicken or shrimp.

What you'll need

1 – 1 lb. box of Angel Hair pasta, 1-6 oz. can medium pitted black olives, 1 large yellow bell pepper, Extra virgin olive oil, 1 bunch of Asparagus (snap stems to use tops), 3 or 4 thin sliced chicken breasts (optional), 1 bunch of Broccoli (cut to florets), Oregano, 1 medium zucchini, Basil, 1 medium yellow squash, Grated Romano or Parmesan cheese, 2 or 3 Roma tomatoes, 1 Clove garlic or ¼ tsp. crushed garlic, 1 cup sliced carrots, 1 Large lemon

Steps to the process

- Place angel hair pasta in boiling water.
- If serving with chicken, cut chicken breasts in half and then into strips/pieces.
- Drizzle olive oil into non-stick skillet and season lightly with oregano and basil;
- Add crushed garlic clove and chicken.
- When chicken is cooked through, add juice from the can of black olives and set olives aside.
- Add vegetables (cut in larger pieces) except for tomato and olives. Drizzle with another tablespoon of olive oil and squeeze the juice of one large lemon (seeds removed). Season with another sprinkle of oregano and basil. Cover and simmer for three to four minutes, until tender but still crisp.
- Add sliced Roma tomatoes and black olives. Cover and simmer for another one to two minutes.
- Drain pasta and plate with veggies and chicken. Top off with sauce and grated cheese.

Comments – Makes 4 to 6 servings. You can add additional lemon juice, black olive juice, and/or olive oil for extra sauce, as needed.

Blurb from NEXT TIME I'M GONNA DANCE - When Emmie Steele is diagnosed for the second time with breast cancer, she thinks about regrets. Emmie struggles with the finality of ending her marriage, but is surprised to realize her one regret is that she never learned to dance. This becomes a metaphor for Emmie as she goes through surgery, treatment, and recovery, accompanied by her four best girlfriends. As she heals from both the divorce and surgery, Emmie embraces a third chance and learns to dance with her feet and with her heart.

Entrée – Nicole’s Chicken Curry

Contributed by:

Jessica Penot

(ghoststoriesandhauntedplaces.blogspot.com)

Paranormal Romance and Horror



Story behind the recipe - Nicole Flambeaux Penot was born in a different time. Her parents were French when France was still an empire. Since her father was in the military, she spent her childhood stationed with him in Vietnam. Set to the backdrop of lush jungles, Nicole learned the oldest daughters in her family meant nothing. Her mother wept when she was born and when Nicole grew old enough she was expected to be Nanny and cook for the growing Flambeaux family. Her childhood was mired in sorrow, but she found solace in cooking. In Vietnam, she learned to cook dishes so fabulous people would seek her out just to taste them. Later, when her father was stationed in Morocco and Algeria, she learned to blend French traditions with North African style to create dishes entirely her own.

When I married Nicole’s son, I hated cooking. Nicole and I didn’t like each other very much either, but despite our malevolence we bonded through cooking. Somehow, I discovered a passion for food and she discovered a daughter who would pass her recipes on to her grandchildren. When she passed away, the hatred between us had waned and what was left were her amazing recipes. Recipes built from the foods of four nations and flavored with love and sorrow. You can read more about Nicole at my blog, Ghost Stories and Haunted Places.

What you’ll need

- 1 stick butter - 1 Onion
- 2 Mangos -1/2 Cup Heavy Whipping Cream
- 5 Tablespoons Curry - 3 cups water
- 2 Apples
- ½ cup raisins
- 2 lbs chicken
- 5 tsp sugar

Steps to the process

- Brown chicken in butter in large saucepan
- Add water, curry and fruit, cover and simmer for 2 hours
- Caramelize the onions in butter and sugar
- Add heavy Whipping cream and onions and simmer for 30 minutes
- Serve over rice or couscous

Blurb from DEATH’S DREAM KINGDOM: Remembering your death is like remembering your birth. What you remember of it is really pieces of what others have told you.

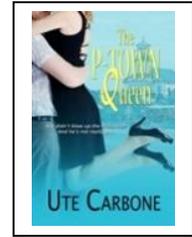
Entrée –Jim’s Pasta Bolognese

Contributed by:

Ute Carbone

(UteCarbone.com)

Women’s Fiction & Romantic Comedy



Story behind the recipe – Marco Tornetti, the hero of the romantic comedy P-town Queen, is a chef. Small wonder that my romantic male lead would be handy in the kitchen. Give me a man who cooks and I’m his. My husband, Jim, makes a great Bolognese sauce. This is his recipe.

What you’ll need

- 2 28oz. cans of peeled plum tomatoes.
- 2T basil, 2T parsley, 2 t salt, 1t black pepper, 1t Italian seasoning
- 1lb. ground beef, 1lb ground pork
- 3oz pancetta, 3 cloves garlic
- 1/2 large onion, finely chopped
- Olive oil
- Hot cooked pasta
- Grated fresh Romano cheese

Steps to the process

- Blend canned tomatoes in blender for five seconds. Put into large pot and turn heat on low.
- Stir in basil, parsley, salt, black pepper, and Italian seasoning
- Cover bottom of large skillet in olive oil. Add onions & pancetta. Saute onions till golden brown.
- Add garlic and brown quickly (thirty seconds or so)
- Add skillet mix to tomatoes.
- In same skillet, brown ground beef. Drain and add to tomatoes
- Brown ground pork. Drain and add to tomatoes.
- Heat sauce to a boil. Turn down to lowest possible heat and simmer for two hours.
- Serve over hot cooked pasta with a generous amount of fresh grated Romano.

Comments – The recipe makes enough to serves six to eight people or one hungry Carbone family at a Sunday gathering. Leftovers freeze well if there are any. Enjoy.

Blurb from THE P-TOWN QUEEN – I’ll never make gnocchi again. Don’t get me wrong, I like a nice gnocchi and I do it up pretty good, if I do say so myself. With just the right balance of cream and garlic, it’s food for the angels as my Nona would have said. But some foods, they have memories attached, and gnocchi, that’s a memory I’d just as soon forget.

My Books – Details on what’s available and upcoming releases at UteCarbone.com

Blueberry Truth: *"There's more to making a family than having a baby"*

The P-town Queen, *"Blown up fun"*

The Whisper of Time, *"Timeless love"*

Afterglow, *"Happiness is happier the second time around."*

Entrée – Salmon Patties

Contributed by:

Jessica Penot

(ghoststoriesandhauntedplaces.blogspot.com)

Paranormal Romance and Horror



Story behind the recipe - Kathleen Allaire Guiles didn't love cooking, but she passed on recipes that she had inherited from her family with the same love she gave to everything that came from her family. Kay had inherited many things. The most important among these was the family house, The Newton-Allaire House. The Newton-Allaire House is an eight bedroom Victorian Mansion that Kay was able to breathe life back into. To walk through the house she loved was like walking through history. Each room was made to be a replica of the Victoria era and each room was filled with a different ghost. Kay collected ghost stories and spoke to her house in the night. She whispered to the ghosts she thought wandered her house and saved their stories. She told me these stories when I went to visit her as a child. My grandmother told me ghost stories and all the stories that came with the house with more love than most lovers share in a lifetime. She loved her house and its stories. She passed on to me her love of old houses, ghost stories, and a few family recipes like this one. You can read more about her at my blog, Ghost Stories and Haunted Places.

What you'll need

- 1 large can Salmon, drained and picked
- 1 small onion
- ½ green pepper
- 1 egg
- 1 cup cracker crumbs

Steps to the process

- Mix all together and form into patties
- Fry into butter or oil

Blurb from DEATH'S DREAM KINGDOM - Remembering your death is like remembering your birth. What you remember of it is really pieces of what others have told you. They are images pieced together from photographs and others' memories. Cera remembered her death like an old movie. She remembered the dark sky and soft clouds. She remembered the scent of lavender and green grass.

Cera was happy. She thought she was happy. She knew that she was loved. She had children. She had three beautiful boys who loved her as deeply as she loved them. Long after her death she could still see them in her mind's eye; their cherubic faces, their little feet. She could smell their breath as they kissed her. When she thought about it, the pain became as tangible as any pain in life. It was as real as the pain of child birth. It was as real as the pain of death.

Entrée - Tah-cheen-e Morgh **(Festive Rice and Chicken, Persian Style)**

Contributed by:

Veronica Helen Hart

(Veronicahhart.com)

Humorous thrillers



Story behind the recipe – When we lived in the Middle East, I immediately loved the food. Learning to cook it was also fun. This particular recipe I learned from the elderly mother of a friend. She did not speak English and my Persian was limited. While we were working I thought I said something complimentary to her. She left the room and her son, my friend, came in. He asked me what I said to his mother. I tried to repeat the phrase. He turned red. I had just told her she had a lovely belly button.

This is one of my family's favorite recipes from that region. This can be served with Naan, (a Persian flat bread,) French cut green beans, sautéed with a small amount of allspice, a pinch of cinnamon, and a teaspoon of tomato paste. Families cooked excess amounts of food to ensure that there would be plenty of leftovers for the servants.

What you'll need – For 4 – 6 servings, you'll need one pound of rice, 4 oz. cooking oil – or half butter/half oil, 1 cup plain yoghurt, 3-4 eggs, 1 pound chicken pieces (white meat is best,) one onion, saffron, turmeric, salt, one or two white potatoes, peeled and sliced.

Steps to the process

- Soak rice for one hour.
- Chop onion into large pieces
- Put chicken pieces, onion, salt to taste, ½ tsp. turmeric, a few strands of saffron in pot with water to cover. Cook until chicken is tender. Set aside.
- Drain rice, cook in medium pot of water. When par boiled (still crunchy) drain/rinse thoroughly.
- Mix eggs with yoghurt until smooth. Add several strands of saffron that has been soaked in a little hot water. Add on half of the rice.
- Heat a heavy bottomed pot, add oil/butter mixture, lay out the potato slices on the bottom of the pan, then add the plain rice, a layer of chicken pieces and then top with the saffron, yoghurt rice. Set heat low/medium so potatoes don't burn.
- Using the handle of a wooden spoon, make three or four holes in the rice.
- Wrap the lid of the pot in a linen towel, tying the knot carefully so none of it touches the burner.
- Place lid securely on pot. Leave until custard sets. (about 30 minutes)
- Tip: To keep from lifting the lid too often, wet your finger-tip and touch the side of the pot about a third of the way from the bottom. If it sizzles, it's probably ready.
- To serve. Remove pot from heat and quickly set in a pan of cold water. Let it set for a minute or two and then turn it out by holding the serving platter over the top and flipping it over in one quick movement. (Sometimes this requires help.) It should come out looking like a cake.

Novels available from author

The Prince of Keegan Bay, *"The infant prince's life is threatened by assassins; a group of senior citizens organizes to save him."*

Entrée – Red Enchilada Casserole

Contributed by:

Ramona Butler

(ramonabutler.com)

Romantic suspense & Romance



Story behind the recipe – I was born a southerner, but when my family moved to New Mexico, I immediately fell in love with everything about the state. The forever landscape. The co-mingled Anglo-Mexican-Native American cultures. The architecture. The food -- *especially the food*. Ahhh, those spicy dishes. My mother tamed the heat for our uneducated palates to come up with the following.

What you'll need

- One lb of ground beef.
- One lg. can of Ranch-style beans.
- One sm can of red enchilada sauce.
- Six corn tortillas.
- One lb of Longhorn cheese, grated.

Steps to the process

- Brown ground beef in skillet. Season with salt, pepper, and garlic to taste.
- Drain grease from beef.
- Add beans and enchilada sauce.
- Place enough sauce in a two-quart casserole dish to cover bottom. Place two tortillas flat in sauce, then layer with one-half sauce, then one-third of grated cheese. Add two more tortillas and layer again. End layers with two tortillas and cheese covering the top.
- Bake at 375 degrees for 30 minutes.

Comments - This recipe also works in a medium-size crock pot. Simply heat layers thoroughly. It's a hit at potlucks served directly from crock pot.

Blurb for BORDER HEAT - Red haired travel agent Caroline Cody blames a Tarot death card for her latest assignment: an on-site evaluation of a Copper Canyon tour tailored specifically for senior citizens, a trip that experiences trouble from the *get-go*. When her first meeting with hunky tour guide Jess Hightower ends in disaster, she suspects he isn't an experienced tour leader, but she can't begin to foresee the danger he represents to the tour group -- or to her heart.

Entrée – Pollo Lima (Lime Chicken)

Contributed by:

Jude Johnson

(Jude-Johnson.com)

Historical Fiction/Romance



Story behind the recipe – Lime and garlic are staple ingredients in Mexican cooking. They grow well in the desert, and so are included in many dishes in my heritage. Reyna, the Mexican curandera (mystic healer) introduced in my historical series DRAGON & HAWK, would have cooked a whole chicken stuffed with limes, garlic, and rosemary to use in many recipes during the course of a week. The beauty of this preparation is that it's naturally gluten and sugar-free.

What you'll need –Pollo Lima is super easy to make. I use a glass pie pan for two breast halves, and a Pyrex baking dish for larger quantities. (This recipe can easily be doubled.)

- Two boneless, skinless chicken breast halves.
- 1 Tablespoon EVO (Extra Virgin Olive Oil. Actually any oil will do, but this is healthier).
- 1 large, or two small limes, cut in half. Fresh is best, but you can use 1/3 cup lime juice if you must.
- 2 cloves of fresh garlic, peeled, diced and crushed.
- Salt and pepper to taste.

Steps to the process

- Preheat oven to 350 degrees F (170 degrees C).
- Pour the EVO into your baking dish, coating the bottom.
- Smear the crushed garlic into the underside of each chicken piece, sprinkle with salt and pepper on both sides, place underside down in dish.
- Squeeze one half lime over each piece, adding pulp if desired.
- Bake for 20 -25 minutes until chicken is lightly browned on top and white throughout.
- Let rest for 4 minutes before cutting. Serve with warm tortillas, rice, and steamed veggies.

Comments - Variations: add ½ teaspoon diced fresh rosemary to each breast or sprinkle lightly with ground chipotle (smoked jalapeños) before baking. Shred the chicken finely with a fork to use in taquitos, enchiladas, or stuff into a poblano pepper for chile rellenos. Cut into strips for party finger food and serve with fresh salsa; guests who are gluten-sensitive will love being able to eat what everyone else is having!

Blurb from DRAGON & HAWK - In 1882, Welshman Evan Jones is desperate to escape the Copper Mule Mine and the Arizona Territory to return with his two brothers to Wales when his worst nightmare is nearly realized in a disastrous explosion. A mysterious native healer he knows only as *The Señora* saves his life, then seemingly disappears into the vast Sonoran Desert. Evan's quest to find her leads him into thrilling adventures from the brothels of Tombstone to the

gambling halls of New Mexico and the rugged beauty of Sabino Canyon, earning him the hatred of a vicious outlaw who vows to exact a terrible revenge.

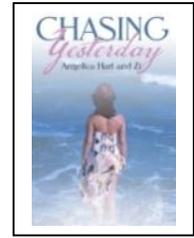
Entrée – Chasing Yesterday's Steak Marinade

Contributed by:

Angelica Hart and Zi

(angelicahartandzi.com)

Romantic thrillers, fantasy, paranormal



Story behind the recipe – This is that marinade every man needs to make so his man moment at the BBQ is special. We usually start by picking out a steak and paying for it cause we don't wish to be chased by the police. After all, this is to be put on the beef not on the lam. One of our friends likes this recipe because if he's on a date it gives him a chance to woo, if his buds are over the chance to share braggadocio fish stories, if his family is over a chance to go to the throne room and read Sports Illustrated cover to cover. Personally, we're old, we just nap.

What you'll need

- 2 8 oz. steaks
- 1/4 cup Balsamic vinegar
- 1/4 cup Italian dressing
- Fresh grind black pepper
- 1 teaspoon of sea salt or Kosher salt
- 1 teaspoon of crushed fresh garlic
- 1 teaspoon of red pepper flakes

Steps to the process

- Big bowl with tight lid preferably set on the counter flatly. Add one quarter cup Balsamic vinegar.
- Smell it! That stuff makes me smile.
- Add one quarter cup Italian dressing. For clarity, salad dressing not an Italian putting on clothes.
- Sprinkle and or fresh grind black pepper to taste. Gesundheit...if you sneeze.
- Add one teaspoon of sea salt or Kosher salt. I like both, so if you add both, half a teaspoon each.
- Add one teaspoon of crushed fresh garlic. If a vampire have someone else add it for you.
- Add one teaspoon of red pepper flakes. Stir.
- Using whatever tool you feel comfortable with, place the steak(s) into the marinade.
- Cover. Make yourself a drink and wait. For best results wait two to four hours.
- Start grill. Make certain you are sober enough to operate in a flammable environment.
- Flop the marinated meat onto the grill. Burn to taste. Flip. Burn to taste. Remove. Eat. Enjoy.

Blurb from CHASING YESTERDAY - In the mist, haze, and shadows of the seashore, Elizabeth seeks out the man who has haunted her dreams forever. Around her love vibrates within others, couples from the youngest to the oldest, each providing a nugget of love's truth that aids her in her chase of Nathan Sterling. Yet, each time she catches

Nathan, he seems to slip away, making her wonder if her timing is off, if she was perhaps rushing what destiny had promised. What she doesn't realize is that her pursuit threatens to reveal a dire truth... one that will change her forever after.

Bread – Charlie's Perfect Pancakes

Contributed by:

Allison Knight

(AllisonKnight.com)

Medieval Romance



The Story behind the recipe - At one time Dad owned a restaurant. Our big, blond, blue-eyed chef was from northern Italy and a fabulous cook. He never allowed us in *his* kitchen but when he learned I had started to cook he gave me the recipe for his pancakes. He insisted the griddle or skillet be hot enough to make a drop of water dance for at least three seconds; less than three, the skillet was too hot, more than three, the skillet was not hot enough. I've been making these pancakes now for more years than I want to count. Pancakes would never have been served in medieval times because the ingredients were too precious to use for breaking a person's fast. They ate leftovers from the day before.

What you'll need - The following ingredients make 8-12 pancakes depending on size

- A large skillet or a griddle, 2 cups all purpose flour
- 3 teaspoons baking powder, 1 teaspoon salt, 3 large eggs
- 3 Tablespoons sugar. 2 cups of milk (2% works well)
- 1/4 cup (4 Tablespoons) melted shortening (I use vegetable oil)

Steps in the process

- Mix flour, baking powder, sugar and salt together in a large bowl.
- Beat eggs in a separate bowl until frothy.
- Add milk to eggs
- Make a well in the center of the flour mixture and pour in egg/milk mixture.
- Add cool melted shortening
- Stir the mixture until all the lumps are gone and batter is smooth.
- Heat skillet/griddle until water dances 3 seconds.
- Spoon about 1/4 - 1/3 cup mixture onto griddle/skillet. When bubble appear over 3/4 of surface flip. - Cook on the second side for about one minute.
- Turn the pancake only once. Serve hot, dotted with butter and your favorite syrup, or topping.

Blurb from WINDSONG - Alwyn ab Brynn Ffrydd wants revenge against a powerful Baron without losing his king's support. What better way to exact revenge than to kidnap the Baron's long time mistress? But she is not what he thinks she is. Shy, unworldly Milisent Mortimore has been confined for nine years by a brother who now demands she agree to wed a cruel, heartless man. Thanks to her father's will, she has the right to choose her mate or her spouse will lose her inheritance.

When Alwyn kidnaps her, desires flare and together they must struggle against the treachery of Alwyn's current mistress, her brother and the man he wants her to marry. In defying all three,

Alwyn places his life at risk. Milisent saves him from certain death and together they celebrate their life of love.

Bread – Jane’s Bread Machine Limpa

Contributed by:

JaneToombs

(JaneToombs.com)

Paranormal, suspense and romance



The Story behind the recipe - Elmer said he'd sure enjoy some limpa. He couldn't imagine I'd never heard of this Finnish bread. I told him neither of the two guys I'd married (divorced one, the second died) before he showed up again in my life were Finns. He's Swede, but his deceased wife had been a Finn and had actually made the bread. I found a loaf of limpa in a small town near ours and fell immediately in love with the taste. But then they quit making it. Nobody seems to make limpa anymore. What to do? There are a lot of limpa recipes you can unearth, but I wanted a bread machine one because arthritis has made it impossible for either Elmer or me to knead. We did have a bread maker, so I took a bunch of limpa recipes that sounded good and tried to figure out a plausible bread machine limpa recipe. I had so many failures (which we ate anyway, because the taste was there) that I almost gave up in despair. But I'm not a quitter and the last recipe finally worked.

What you'll need

- 3/4 cup water, 1/2 cup buttermilk
- 1/3 cup molasses, 1 tablespoon melted butter
- 1 1/2 cups white bread flour, 1 cup medium rye flour
- 1/2 cup dark (stone-ground) rye flour, 1 tablespoon wheat gluten
- 1 tablespoon dark brown sugar, 1 teaspoon salt
- 1/2 teaspoon anise (Note: Fennel may be used instead)

Steps in the process

- Place water, buttermilk, molasses, melted butter in bread maker mixing insert.
- Add remaining ingredients but do not mix! Make a small depression in the dry ingredients and place 1 tablespoon of yeast in this depression. Do not mix!
- Place mixing insert into bread machine. Close. Program for whole wheat (3 hours and 30 minutes)
- Program crust for light. Turn on. Bread will be done with approximately 10 minutes left on cycle
- Remove and cool or it will get too well done. This recipe makes a really big loaf.

Comments – Here's an alternative process to make two loaves. Remove the ball of dough before it goes into the baking cycle. Allow dough to rise, then punch down and divide into two balls. Put one each in two already greased round baking pans. After they've risen again, bake in 375 degree oven until done (about an hour). Remove and cool.

Blurb from TAKEN IN – Gail flees New York City after witnessing a murder. Afraid the hit man has seen her, she heads for the Adirondacks. Jason, a secret agent reaches her before

the hit man, but with the hit man on their tail, Jason swerves onto a narrow mountain road, losing the hit man, but crashing. Both are forced to take shelter in a old Victorian called Dagon House where a terrible danger awaits.

Bread – Cornbread Dressing

Contributed by:

Linda Swift

(lindaswift.net)

Contemporary & historical fiction



Story behind the recipe – In my family the main course for Easter, Thanksgiving, and Christmas meals always featured baked ham, chicken, and cornbread dressing. My maternal grandmother, mother, and her five sisters used the same recipe for dressing which has now passed to me and to my daughter. No holiday meal seems complete without it and the ritual of preparing it evokes memories of warm kitchens filled with mouth-watering scents. These women are all gone now but as long as my daughter or I bake cornbread dressing, their presence remains with us.

What you'll need – 1/2 cup of finely chopped onion, 1 cup finely chopped celery, 3/4 (1 and 1/2 sticks) butter, 4 cups baked and crumbled biscuits (I use one can), 4 cups crumbled cornbread (I use one box corn muffin mix), 1 teaspoon black pepper, 1 tablespoon freshly ground sage, 4-6 eggs, 2 cups chicken broth (from chicken or canned), one small pan for stovetop cooking, one large mixing bowl, and one baking dish about 9x13 inches.

Steps to the process

- Finely chop onion and celery.
- Cook in pan on stovetop until almost tender, using enough water to cover
- Add butter and stir until melted
- Crumble baked cornbread and biscuits into mixing bowl.
- Add onion, celery, and butter.
- Stir to moisten, then add slightly-beaten eggs, pepper, and sage.
- Add chicken broth (if mixture is not fairly thin, add additional broth)
- Pour into baking pan and bake at 375-400 degrees for 30-40 minutes

Comments - Mixture should be brown on top but still slightly soft. If turkey is preferred instead of chicken, turkey broth should be used in place of chicken broth.

Blurb from THIS TIME FOREVER - The Civil War brought casualties beyond the bloody battlefields as North fought South. Philip Burke, against his family's wishes, volunteered to defend the Union and became a prisoner of war who bartered his medical expertise to remain out of prison. When the Union Army invaded Tennessee, Clarissa Wakefield's antebellum mansion became a Confederate hospital. Philip was placed in charge and against propriety she volunteered to stay on and help nurse the wounded. Clarissa's husband was a Confederate soldier and Philip's fiancée waited for him in Oswego but the fire between them soon raged out of control. As the opposing armies fought for possession of Chattanooga, Clarissa and Philip faced their own battle. Caught in the passions of war and love, with hurt inevitable either way, would they be faithful to their vows or listen to their hearts?

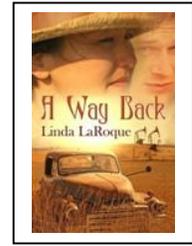
Salad – Martha’s Fruit Salad

Contributed by:

Linda LaRoque

(lindalaroque.com)

Contemporary Western and Time Travel Romance



Story behind the recipe – In rural communities around Mt. Calm, Texas, folks loved Martha’s Fruit Salad. When the church or community gathered, it was always a hit. She made a butter churn full. Martha, my grandmother, hailed from Gizzards Cove, Tennessee. A WAY BACK, set in the 1930s oil fields of Texas, is a time and area very similar to where Grandma Riley settled in Hill County.

What you’ll need

- 6 apples – peeled and cut finely
- 6 bananas – peeled and sliced
- 1 lb. raisins – soaked overnight – I’m assuming in water.
- nuts – probably pecans – cut finely

Dressing

- 4 eggs, well beaten
- 2 T flour.
- 1 cup boiled vinegar
- 1 1/2 cup sugar
- 1/2 tsp black pepper
- 1 T dry mustard
- Pinch of salt
- Butter (about the size of a walnut)

Steps to the process

- Soak raisins overnight. Drain before combining with other fruit.
- Slice apples and bananas. Chop pecans.
- Mix dry ingredients and add beaten eggs.
- Add mixture to the boiling vinegar, stirring quickly, and continue to boil until thick.
- Cool before pouring over fruit and stir. Store leftover salad in the ice box.

Comments – This is a very old recipe. My grandmother was an excellent cook but money was tight and fruit was a treat they had only at Christmas. You can imagine what a delicacy this was for them.

Blurb from A WAY BACK – Amber Mathis, a Wall Street investment banker, returns to her office after burying her mother. Distraught, tired of the rat race, she’s determined to make a career change. In the elevator, she falls and rises to find herself in a vintage lift. The date is February 25, 1930, and a man stands on the window ledge in her office ready to jump. Wellman Hathaway, owner and CEO of Hathaway Bank in New York struggles to pay his depositors half their losses. A woman claiming to be from the future appears in his

office and involves him in a scheme that forces them into marriage. With Amber's knowledge of the financial history of the 1930s, they travel to the oil fields of Texas to recoup Wellman's funds.

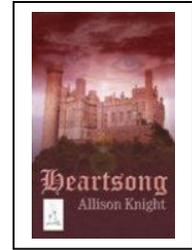
Soup – Oyster Stew

Contributed by:

Allison Knight

(AllisonKnight.com)

Medieval Romance



The Story behind the recipe - My father planned to be an opera singer. In fact, Saturday afternoons meant listening to the broadcasts of the Metropolitan opera. Thanks to Dad I learned to love opera. He took my husband and I to see the opera Faust by Gounod. And one night, listening to the haunting music from the last scene of that opera I envisioned the black moment in my first medieval romance, Heartsong. Dad was not only a great baritone, but he could also cook. Every Saturday before Easter, when Lenten fasting was over, Dad made Oyster stew. It was the only time of the year we had this treat. Back then, you only ate oysters in a month with an 'r', and Easter always came in March or April. Years ago, oysters weren't farmed like they are today.

My Dad's Oyster Stew

Serves four to six, depending on the size of the servings.

What you'll need

- 1 pound raw oysters shucked
- 1 quart 2 percent or whole milk (Skimmed won't do)
- 3/4 cup butter (margarine won't work for this)
- 1/2 teaspoon salt
- 1/4 to 1/2 teaspoon freshly ground pepper (depending on taste)
- 2-3 teaspoons finely chopped fresh parsley or chives (optional)

Steps in the process

- Heat milk and butter in a four quart pot on low heat until it reaches a simmer. (Do not boil)
- Add oysters one at a time checking each oyster for attached bits of shell.
- Continue on low heat until the edges of the oysters curl.
- Add salt and pepper and stir gently.
- Serve, topping each bowl with one half teaspoon of parsley or chives.

Blurb from HEARTSONG - Desperate and proud, Rhianna ap Brynn Ffrydd, a Welsh princess, is captured by a hated Englishman, Baron Garrett deShay, an agent of Edward I of England. Despite the passion he arouses in her, Rhianna must find a way to return home to her younger half sister, whom she's raised since birth.

Garrett, emotionally scarred but intent on gaining the respect of his monarch by surrendering a member of Welsh aristocracy, fights an overwhelming attraction and the need to protect this woman, despite the charge of witch that hangs over her head. Can the two lovers conquer the cruelties awaiting them and their own natural animosity, to accept a forever kind of love?

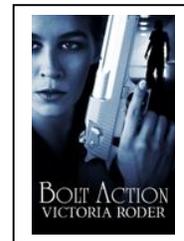
Soup – Bear’s Favorite and Mum’s Easy Chicken Noodle Soup

Contributed by:

Victoria Roder

(victoriaroder.com)

Paranormal & Murder Mystery



Story behind the recipe – I am domestically challenged. When I bake, I create doorstops. When I hand sew, I usually sew the item to be repaired, to the pants I am wearing. I need easy recipes with ingredients I have on hand or would routinely buy. When I put together this chicken noodle soup from ingredients I had in the cupboard, my son, who I have always called Bear, acted as if I was a gourmet chef. The recipe has changed a little over the years, but my son is now in his twenties and still loves it.

What you'll need

- 6 cups of water
- 5 chicken bouillons
- 2 beef bouillon
- 2 cooked and cubed chicken breasts
- 1 12 oz jar of chicken gravy
- ½ cup of loaded mashed potato flakes
- ½ tsp. Lawyres Black Pepper Seasoned Salt
- ½ tsp. Thyme leaves
- 1 ½ tsp. Parsley flakes
- 2 cups sliced carrots
- 1 cup sliced celery
- 1 cup elbow macaroni

Steps to the process

- Cook and cube chicken
- Cook 1 cup of macaroni according to package directions, drain, and rinse with cold water.
- Boil water, add beef bouillon cubes, seasonings, & carrots boil 5 minutes and then reduce to simmer.
- Add chicken, gravy, potato flakes, macaroni and celery to simmering soup.
- Simmer until carrots and celery are tender. (10 minutes)

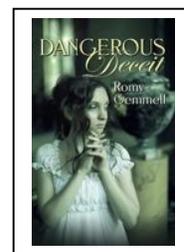
Blurb from Bolt Action – After a childhood of abuse suffered at the hand of her father, Detective Leslie Bolt sleeps with a Ruger Blackhawk .357 under her pillow, keeps a Browning A-Bolt Stainless Stalker rifle in her broom closet, and a stashes a Saturday Night Special in her cookie jar. Detective Bolt is a smart talking, gun hording, Harley riding investigator forced to work a serial murder case with her sexy ex-lover. The body count

mounts and Leslie Bolt must conquer her own past, as she races to capture, "The State Quarter Killer" before her sister is the next victim.

Soup – Scotch Broth

Contributed by:

Romy Gemmell
(rosemarygimmell.com)
Historical Romance



Story behind the recipe - Every Sunday morning, my brothers and I returned home from Sunday School to a bowl of mum's home-made soup and a simple dessert. The main meal was kept until evening, after we'd hiked through the surrounding Scottish hills during the afternoon. We needed a thick and hearty soup to fill us up and Mum's Scotch Broth was always my favourite. During the Regency balls, almond flavoured White Soup was often served.

What you'll Need – Use a very large soup pot.

- 6 ounces of mixed dried lentils, peas and barley (broth mix)
- 1 large onion, chopped
- 3 large carrots, grated (or diced)
- ½ a large turnip, diced
- 1 large leek, sliced
- Bunch of fresh parsley
- 4 pints of water and 3 vegetable stock cubes
- Salt and pepper

Steps in the process

- Soak dried broth mixture overnight (lentils, peas and barley).
- Next day, rinse and add broth mix to the soup pot.
- Add 3 pints of the water and bring to the boil.
- Boil the dried broth mix hard for at least ten minutes.
- Reduce to a simmer and add the final pint of water and 3 stock cubes.
- Stir well and add all the fresh vegetables, except the parsley.
- Put the lid half-on and simmer for up to an hour, stirring occasionally.
- Add the chopped, fresh parsley, salt and pepper, and simmer another 10 minutes.

Comments - The beauty of soup is you can add whatever vegetables come to hand, in whatever quantity. Traditionally, we used to boil mutton (or beef) to make the stock, but I now dissolve cubes for speed. You could also add shredded cabbage and pieces of cooked lamb or beef to the pot.

Dangerous Deceit - Spirited Lydia Hetherington is uninterested in marriage, until her brother's friend, Lord Marcus Sheldon, rides into her life to unseat her from her horse and unsettle her heart. An undercover spy for the government, Sheldon is equally unsettled. But what is his relationship with the beautiful Lady Smythe and his part in an old scandal? Spies, villains and a tangled web of deception bring danger, until a traitor is unmasked.

Soup – Good-For-What-Ails-You Chicken Soup

Contributed by:

Ute Carbone

(*UteCarbone.com*)

Women's Fiction and Romantic Comedy

The Story behind the recipe - In *Afterglow*, India's son Patch makes this soup when his mother breaks her wrist. The soup is based on one my mother used to make. Pared with bread or salad, it makes a terrific light meal on a cold day.

What you'll need

- 8 cups of Chicken Broth or Stock
- 1 onion, chopped
- 1 clove garlic, minced
- 1 T olive oil
- 4 carrots, diced
- 4 stalks of celery, diced
- 4 cups cooked chicken, cubed
- ¾ cup soup noodles
- Salt and pepper to taste
- Crock Pot

Steps in the process

- Pour Chicken Stock into Crock Pot and set on low
- Heat oil in small sauté pan
- Saute onion and garlic until just browned
- Add onion and garlic mix to stock
- Add carrots, celery, soup noodles and chicken to stock
- Cook for six to eight hours on low setting
- Add salt and pepper to taste before serving

Comments

You can cook this without a crock pot, just bring the mix to a boil in a large pot and simmer covered for several hours. Turkey works as well as chicken—it's a good way to use up leftovers. I like to use the little noodles called Acini Di Pepe, but any sort of small noodle will do. You can substitute rice for the noodles as well. Whatever you choose, don't make the same mistake as Patch-- who uses a bulb of garlic instead of a clove.

Blurb for Afterglow

India Othmar isn't having a great year. Her husband of thirty-one years has left her for their son's ex-girlfriend. Her grown children have moved home. Her best friend Eva seems determined to set her up with every oddball in their small Massachusetts town. And her most significant relationship these days is with Cherry Garcia.

But India is more resilient than she thinks. And though it will take a broken arm, a lawn littered with engine parts, some creative uses for shoes, and a scandalous love affair of her own, she learns, much to her surprise, that her life hasn't ended with her marriage.

Dessert – Momma Davis’ Chocolate Chip Cookies

Contributed by:

Michael W. Davis

(Davisstories.com)

Romantic suspense & mystery



Story behind the recipe – Every Christmas my grandmother presented a basket of her infamous cookies. To us children, they provided every lasting memories. Each nugget of chewy wonder was nurtured into a gift from a woman with the magic touch. Years flew by and the recipe passed to my mother, then my wife. Now, each 24th of December, they reappear, only my sons burn their hands as the pecan filled delights pop from the oven, the vapors still rising, the chips gooey soft from the heat. They eat ‘em before I get one. That’s okay. I did the same at their age. Oh, and in the novel SHADOW OF GUILT the toddler that held the special secret to the plot line was caught stuffing her little pockets with aunt Iona’s chocolate chip cookies. She was modeled after my granddaughter at that age who loves those cookies.

What you’ll need - Recipe will make about 18 cookies

- ½ cup shortening, 1 1/8 cup flour, 1 egg
- ¼ cup granulated sugar, ½ cup brown sugar
- ½ tsp salt, ½ tsp baking soda, ½ tsp vanilla extract
- 4 oz pack of pecans or walnut (make sure all eaters are not allergic to these nuts)
- 6 oz semi sweet chocolate chips

Steps to the process – Note: If you multiply recipe by factor of four, add extra ½ cup of flour.

- In medium bowl combine flour, baking soda, and salt.
- In large bowl combine shortening and sugars with electric mixer. Beat on medium speed until smooth and creamy.
- Add egg to shortening and sugar mixture. Mix well.
- Slowly add flour mixture beating after each addition. Stir in chocolate chips & nuts. Stir in vanilla.
- Cover with plastic wrap. The real trick that distinguishes this from other CC cookies I’ve eaten is that the batter is placed in the frig for 12 hours before going in the oven. Not sure why but OMG.
- Preheat oven to 375. Take out dough, with heaping teaspoon of dough roll between palms into ball.
- Place on ungreased cookie pan 2 inches apart. When full place on middle rack in oven for 9-10 minutes until edges are golden brown. Do not over bake.

Comments - Now eat ‘em till you’re stuffed. Oh, don’t forget to leave some for Santa.

Novels available from author – Excerpts and reviews available at Davisstories.com:

Blind Consent, *“The answers are buried in the secrets of the past.”* Rose award winner, 2009

Whispers of Innocence, *"Things are not always what they seem."*

Tainted Hero, *"Sometimes good people do bad things."*

Veil of Deception, *"Sometimes truth cuts deeper than a lie."*

Shadow of Guilt, *"To each crossing of paths, there is a purpose."*

Righteous Fury, *"When the line between honor and Treason fade."*

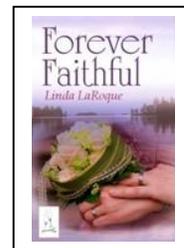
Dessert – Mama’s Date Roll Cookies

Contributed by:

Linda LaRoque

(lindalaroque.com)

Contemporary Western & Time Travel Romance



Story behind the recipe – My brother and I looked forward to these cookies every Christmas. As adults they became a symbol of our childhood, one we clung to. My mother is no longer with us and the tradition of baking these cookies has fallen to me. Since some of the nieces/nephews don’t like pecans, we make one batch without. Some of us like our cookies crispy and chewy, others soft, so we try to please everyone in the family. These cookies have dates in them so they have to be nutritious, right? They’re delicious with coffee or milk.

What you’ll need

- 1 lb. pitted dates
- 1/2 C sugar
- 1/2 C water
- 3 eggs beaten
- 4 C flour
- 1 t soda
- 1 t salt
- 1 C sugar
- 1 C brown sugar
- 1 C oleo
- 1 T vanilla
- 1 T cold water

Steps to the process

1. Cook 1st 3 ingredients over low heat until mushy. Add pinch of salt.
2. Cream oleo, sugars, and beaten eggs.
3. Sift flour, salt, soda 3 times and mix into oleo mixture. Mix in vanilla & cold water.
4. Knead dough and divide into 2 parts. Roll out on floured surface.
5. Spread with date paste, roll up, pinch ends, wrap in wax paper & refrigerate
6. Slice thin, place on cookie sheet & bake in 375 degree oven until brown.

Comments – Add chopped pecans if desired.

Blurb from FOREVER FAITH – Lucas and Gail Johnson live the idyllic life on their ranch near the small town of Stony Creek, Texas. The only thing they want but don’t have is a child created from their love. Will an unidentified body pulled from nearby Possum Creek and a single night of indiscretion shatter their dreams of happily ever after?

Dessert – Lala Swift's Pecan Pie Recipe

Contributed by:

Linda Swift

(lindaswift.net)

Contemporary & historical fiction



Story behind the recipe – On every special occasion and sometimes in between, my mother baked a pecan pie. My daddy required a dessert to satisfy his "sweet tooth" for every meal except breakfast as long as he lived. Pies were his favorite and my mother had baking pie crusts with just the right amount of shortening, honed to a fine art. I long ago gave up the effort and use store-bought frozen crusts without shame. Mother's most memorable pies were strawberry, coconut, chocolate, caramel, and Daddy's favorite, pecan. I didn't realize how unique this simple recipe was until I became the "official" family pie-maker and began to receive comments from those outside family to whom I served it. This recipe meets the criteria for my philosophy about cooking. The less time one spends satisfying the appetite, the more time one has to spend satisfying the mind.

What you'll need – 3 medium or large eggs, 1 cup granulated sugar, 1/2 cup light corn syrup, 1/4 cup (1/2 stick) butter, 1 cup chopped pecans, 1 teaspoon vanilla flavoring, one medium-size mixing bowl, one 9 inch pie pan.

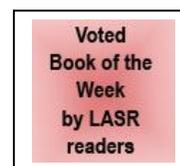
Steps to the process

1. In mixing bowl, beat eggs slightly
2. Stir in sugar, corn syrup, and melted butter
3. Stir in vanilla, and pecans
4. Pour into pie shell
5. Bake 40 minutes at 375 degrees or until filling is slightly firm.

Comments - The "secret" to this pie's unique mild flavor is the use of both granulated sugar and light corn syrup. Most pecan pies use either brown sugar or dark corn syrup or both. And most also use whole or half pecan pieces but this recipe uses all chopped nuts.

Novels

This Time Forever, a family saga of the Civil War that reviewers compare to *Gone with the Wind* and the TV mini-series, *North and South*. Read these top-rated reviews at www.lindaswift.net. This *Time Forever* was an LASR Book of the Week and received a video which can be viewed on YouTube at this link:
<http://www.youtube.com/watch?v=reKD9toBkuM>



Dessert – Rose’s Pineapple Pie

Contributed by:

Linda LaRoque

(lindalaroque.com)

Contemporary Western & Time Travel Romance



Story behind the recipe – This recipe of my mother’s is dated 1943. She married in 1942 and taught herself to cook. She made great pies and because I loved lemon meringue pie, that’s what I got for my birthday instead of cake. INVESTMENT OF THE HEART takes place in the Hill Country of Texas where barbecue is a meal staple and pies are a basic accompaniment.

What you’ll need – You need a heavy cooking pot or double boiler.

- 6 eggs
- #3 can crushed pineapple
- 3 T flour
- 1 1/2 C sugar
- Pinch salt
- Sometimes a little water
- Baked pie shell

Steps to the process

- Beat eggs.
- Mix in flour, sugar, salt.
- Stir in pineapple and bring to a boil.
- Boil until thickens, stirring constantly.
- Remove from heat. Cool. Pour into baked pie shell.

Comments – Serve with cool whip if desired.

Blurb from INVESTMENT OF THE HEART – Widow Hallie Barron wants her daughter happily married to the young rancher she loves. When Simon Cole enters Hallie’s life she’s reminded she’s a woman with needs and desires. She yearns for a love like she once had, but fears risking her heart. Rancher Simon Cole doesn’t feel city women belong on a ranch. He’s set to prove his nephew’s fiancée is a mistake. Yet when he meets her mother, he finds himself wishing there was a place for Hallie in his life. On a ranch in the Hill Country of Texas, love is recognized, lost, and found.

Dessert – Bourbon Balls

Contributed by:

Rita Bay

(ritabay.com)

Paranormal & Historical Romance

Story behind the recipe – What do you give friends and family who have everything? This delicious sweet is an easy-for-the-giver and appreciated-by-the-recipient gift. Wrapped in a glass container as a gift or served stacked on a crystal dish or silver plate, the gorgeous white balls are an elegant but simple treat.

What you'll need –

- One box of vanilla wafers (12 oz.),
- 1 Cup pecans,
- $\frac{3}{4}$ Cup of powdered sugar,
- 1 Tbsp cocoa,
- 2 $\frac{1}{2}$ Tbsp light corn syrup,
- $\frac{1}{2}$ Cup bourbon,
- Extra powdered sugar

Steps to the process

1. Crumble the vanilla wafers, set aside in large bowl
2. Finely chop or grind the pecans
3. Combine dry ingredients, mix well
4. Combine corn syrup and bourbon
5. Pour corn syrup and bourbon mixture and pour over dry ingredients
6. Mix together
7. Form into balls about an inch across.
8. Roll in extra powdered sugar

Comments – The sugar and, if desired, other ingredients can be colored for the holiday season. This is not a treat for children

Novels available from author – Excerpts and blurbs available at ritabay.com:

"Into the Lyon's Den" Champagne Books, August, 2012

"His Obsession"

"His Desire"

Dessert – Sunday Apple Pie

Contributed by:

January Bain

(januarybain.ca)

Paranormal Romance & Science Fiction



Story behind the recipe – My husband and I recently discovered a love of cooking together. Our first venture into baking territory happened a few weeks back when he showed up in our kitchen wanting to help bake a pie. With a crisper in the frig full of apples, it only seemed logical to build an apple pie. He dutifully peeled, cut & cored while I did the butter crust. We were so pleased we decided right there and then to do it again in the future. Any given Sunday you can find us hard at work on a new creation!

What you'll need – This pie is so tasty you'll wish you'd baked two of them! You need a large pie plate that holds the cut up pieces of a five pound bag of apples (8-10 apples of whatever kind you like). We prefer Spartans as they are firm enough to hold their shape.

- 8 to 10 apples, ½ pound of butter
- 2 cups of flour plus enough to roll it out, 1 to 1½ cups of Splenda or sugar to taste
- Spices include: 1 to 2 Tbsp cinnamon, ½ tsp salt
- 1 egg plus 1Tbsp vinegar plus enough water in a measuring cup to create 1 cup of liquid.
- 1 egg (optional) to brush on top crust. Sprinkle it with sugar for a nice brown, pretty pie crust!

Steps to the process

- Peel, cut and core apples. Toss apples with 1 to 2 Tbsp cinnamon and 1 Tbsp Splenda or sugar.
- Place butter and flour into bowl with salt and cut the butter into pea-sized pieces.
- Quickly stir in enough of the egg, vinegar and water mixture to have the flour come together into a ball. Don't overwork the dough! Divide into two.
- Generously dust a surface with flour and roll out one of the balls of dough into a ¼ inch flat sphere.
- Place inside the pie plate and trim the edges to fit.
- Place the apple, cinnamon and sugar (Splenda) mixture inside the pie plate. There should be a heaping amount for a great pie!
- Roll out the second ball of dough. Fold in half and cut air-vents into it. Place over the top of the pie, crimp edges with a fork or use your fingers. Then, brush on an egg wash, sprinkle with sugar or Splenda. Viola! You are ready to bake it.
- Place pie in pre-heated oven (start at 375⁰F and then turn it down to 350⁰F after 5 or 10 minutes.)
- Cook 40 to 50 minutes. Check with a fork and take out when brown and apples are tender inside.

Comments – You’ll probably wish you baked two when you get your first taste. The butter crust perfectly off-sets the cinnamon apples. As I always like to say, “Everything is better with butter!”

Blurb from Forever Clan - “I think reading all those vampire romance novels you love so much has addled your brain, Sunday Rose St. Clair. First, it was Grandma Rose and her faeries, and now you and your vampires.” Her mother remarked without rancor as she deftly rolled out the piecrust for the fifth pie of the morning. Sunday Rose was lagging behind her mother in peeling the Macintosh apples she was in charge of, causing her mother to give her a stern warning with eyes that plainly stated to *hurry it up, we don’t have all day*.

She sighed, “But ma, to be able to live forever, just imagine!”

Dessert – Reyna’s Cochitos (Little Pig Cookies)

Contributed by:

Jude Johnson

(Jude-Johnson.com)

Historical Fiction/Romance



Story behind the recipe –Cochitos (or puerquitos or marranitos, depending on which region of Mexico you’re in) are a whimsical treat; the best cutters give the piggies funny faces. My best friend’s mother has the best one: a pig with big, fat kissy lips! This recipe is a little different than traditional in that my family uses heavier milk or cream and baking powder to make the cookies a little fluffier. In Book Two of my DRAGON & HAWK series, OUT OF FORGOTTEN ASHES, Reyna brings Evan a plate of cochitos but warns him he’ll get fat if he eats too many...

What you’ll need – This recipe makes about 15 large pigs, depending on the size of your cutter, most are about 4” long by 2 ½” tall.

- 1 ¼ cups dark brown sugar (firmly packed) , ¼ cup shortening.
- 2 eggs, ¼ cup whole milk or half-and-half.
- 1 ½ teaspoons baking soda, ½ teaspoon baking powder.
- 2 teaspoons ground cinnamon, 1 ½ teaspoons vanilla extract.
- 1 cup molasses, 6 cups all-purpose flour.

Steps to the process

- Preheat oven to 350 degrees F (170 degrees C). Line cookie sheets with Parchment Paper.
- In a large bowl, cream the brown sugar and shortening until light and fluffy.
- Add 1 egg, milk, and vanilla; beat until smooth.
- Stir in baking soda, cinnamon, baking powder, and molasses.
- Add flour; mix together until dough is fairly stiff.
- Cover and refrigerate for 20 minutes.
- Roll dough on lightly floured surface to ¼ inch thickness and cut with pig-shaped cutter.
- Place on papered cookie sheets about 2” apart.
- Beat the remaining egg and brush across the top of each cookie with a pastry brush.
- Bake for 15-17 minutes until center of pig looks glazed and edges are lightly browned.

Comments - These are delicious with strong coffee for breakfast.

Blurb from OUT OF FORGOTTEN ASHES - Evan Jones thinks his troubles are over in 1886. He’s married his love, the Mexican healer Reyna, and started horse ranching outside of Tombstone in the Arizona Territory. But tragedy strikes when least expected to nearly tear their union apart. Evan and Reyna soon face more than one phoenix rising from forgotten ashes of his past that threaten dire--and possibly deadly--consequences.

Novels available from author – Excerpts and reviews available at Jude-Johnson.com:

Dragon & Hawk: *"Cultures collide and sparks fly as a Welshman begins a new life in a new land."*

Out of Forgotten Ashes: *"Sometimes a man's past resurges like a vengeful phoenix rising from forgotten ashes."*

Dessert – Eagles Cake

Contributed by:

Angelica Hart and Zi

(angelicahartandzi.com)

Romantic thrillers, fantasy, paranormal



Story behind the recipe - We adore the football team, the Eagles, and this desert is a sports fan's guilty pleasure -- win or lose cake. What better way to celebrate any football season than with an Eagles green, sweet, moist cake. Yes, we're from that part of the world. You can have a blast making this cake – there will be green food dye and green cake batter everywhere! But that's half the fun. NOTE: Apron and towels are a must.

What you'll need

Cake

- 2 ½ cups flour, 1 ½ cups sugar, 1 tsp. Baking soda
- 1 tsp. salt, 1 tsp. Cocoa powder, 1 ½ cups vegetable oil
- 1 cup buttermilk, room temperature, 2 large eggs, room temperature
- 2 tbsp green food coloring, 1 tsp. white distilled vinegar, 1 tsp. vanilla extract

Cream Cheese Frosting

- 1 pound softened cream cheese, 2 sticks butter, softened
- 1 tsp. Vanilla extract, 4 cups confectioner's sugar

Steps to the process

Cake

- Preheat the oven to 350 degrees.
- In a medium mixing bowl, sift together the flour, sugar, baking soda, salt and cocoa powder.
- In a large mixing bowl, gently beat together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla with an electric mixer.
- Add the sifted dry ingredients to the wet ingredients and mix until thoroughly combined.
- Divide the batter evenly between 2 8-inch round pans.
- Bake for about 20 to 25 minutes (*mine took 25 minutes*), test for doneness with a toothpick.
- Remove from oven and cool completely before frosting.

Cream Cheese Frosting

- In a large mixing bowl, beat the cream cheese, butter and vanilla together until smooth.
- Add the sugar and beat, on a low speed, until incorporated.
- Increase the speed to high and mix until very light and fluffy.

Blurb from SNAKE DANCE - On the planet Starling wRen, a winged *chickalas* with the rare ability to fly defies a submissive heritage, braving the dark legends of the Asp to be with VeIper, enemy to the Kin, the protectors of her Nestling. Meanwhile, VeIper seeks to free his species from ethnic cleansing as well as win the *awe* of the beautiful and defiant

wRen. Mong, a slayer, has already claimed wRen and vows to destroy those of VeIper's kind.

Dessert – Best Buns Ever!

Contributed by:

January Bain

(januarybain.ca)

Fantasy & Sci-Fi



Story behind the recipe –I have loved to bake since I was very young. Fortunately, (or unfortunately, if you count the weight gain!) early on I discovered how creative one can be in the kitchen. I probably am most proud of my bread making skills, hence this very first bread recipe that I discovered.

What you'll need – 2 Tbsp of active dry yeast, the old-fashioned type that requires ten minutes of rising before being added to the recipe.

- 3 cups of warm water, divided
- 1 Tablespoon of sugar plus ¼ cup
- 1 teaspoon of salt
- 4 Tbsp of butter (plus extra to brush on top of freshly baked buns)
- 8-10 cups of regular flour (or bread flour, if you like)

Steps to the process

- Proof yeast in 1 Tbsp of sugar and ½ cup of warm water.
- Meanwhile, in a small bowl, add 2 ½ cups of warm water, ¼ cup of sugar, 1 tsp of salt, 4 Tbsp of butter (the butter should not melt completely if the temperature is right)
- Place 5-6 cups flour into large mixing bowl. Add yeast to small bowl of ingredients and add everything to the large bowl.
- Stir by hand or with a food processor for ten minutes or until dough gathers into a ball and then becomes elastic in texture.
- Place ball of dough into a greased bowl with room for it to double in bulk. Cover with greased parchment paper and then a tea towel or cloth. Place in oven that has had the heat on low for five minutes and then turned off for fifteen. Make sure the oven is just slightly warm.
- When dough is doubled in bulk (1.5 to 2 hours) punch dough down and form into 24 balls on two greased cookie sheets. At this point you can fry the bread on the stove in a pan with 2 to 3 tablespoons of butter and this is delicious too!
- Rise for 45 minutes to one hour more till buns are doubled in size.
- Place in a pre-heated 350 degree oven for 18-25 minutes till they are brown and hollow when tapped.
- Brush buns with butter and let cool on racks and wrap.

Comments – They'll be nice and airy buns that freeze well, that is, if you have any left to freeze!!!

Blurb from Forever Man - This is my first book and it's the first in the Forever Series and will be coming out in July 2012 from Champagne Books. The heroine, Ellie Hightower, is thinking...

There is no place like Nome! The weathered road sign brought a slight smile to my lips as it was the first sign of human inhabitation I'd spotted since driving off the ferry onto Alaskan soil. Nome being home, I like that, corny as it sounds. I'm always sleuthing out signposts of the hand of fate to follow and this one looked *good* to me.

Beverages – Wedding Punch

Contributed by:

Rita Bay

(ritabay.com)

Paranormal & Historical Romance

Story behind the recipe – This is one of my family's easy-to-make party favorites. It can be made ahead in quantities, stored on ice in milk jugs, then mixed as needed. It's a party punch recipe but it's become a tradition at numerous family weddings as the non-alcoholic option – or at least it starts out that way.

What you'll need – Four Cups sugar, 4 Cups water, 8 Cups pineapple juice, 1 Cup strained lemon juice, 2 Qts. Ginger Ale

Steps to the process

- Bring water to boil
- Add sugar to boiling water
- Stir occasionally until sugar is dissolved in water (simple syrup)
- Place simple syrup in large container and allow to cool
- Add pineapple juice to simple syrup and stir
- Strain lemon juice, add to container, and stir
- Store in sealed containers (I use milk jugs.)
- When ready to serve, pour into punch bowl and add Ginger Ale

Comments – Makes twenty-one Cups of punch. Serves about ten. To maintain the quality of the punch, mix two Cups of simple syrup with four Cups of pineapple juice and ¼ Cup lemon juice. Pour mixture into a gelatin mold and freeze. Add frozen ring to punch bowl when it is mixed to keep punch cold and fresh.

Novels available from author – Excerpts and blurbs available at ritabay.com:

"Into the Lyon's Den" Champagne Books, August, 2012

"His Obsession"

"His Desire"