



2022  
HOLIDAY  
GARDEN  
GOURMET

*A Holiday Gift from the Authors of  
The Wild Rose Press, Inc.*

2022  
Holiday  
Garden  
Gourmet

by

Authors of  
The Wild Rose Press

## **2022 Holiday Garden Gourmet**

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Publishing History

First Edition, 2022

Published in the United States of America

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- Fried Feta
- German Sauerkraut Balls
- Summer Salsa



## Brussels Sprout Skewers

M. S. Spencer

[www.msspencertalespinner.blogspot.com](http://www.msspencertalespinner.blogspot.com)

### Ingredients

1 pound of Brussels sprouts

1/8 cup pine nuts, coarsely chopped

Balsamic vinegar

Olive oil

Parmesan cheese

### Instructions

Soak 6-inch bamboo skewers 20 minutes in water.

Preheat oven to 400.

Wash sprouts, then cut off stem and peel off outer leaves of sprouts.

Cut in half.

Steam in microwave about 5 minutes until partially cooked.

Push 3-4 halves onto each skewer.

Spray small cookie pan with cooking spray and lay skewers in one layer.

Drizzle oil and vinegar generously over skewers.

Sprinkle pine nuts and cheese over all.

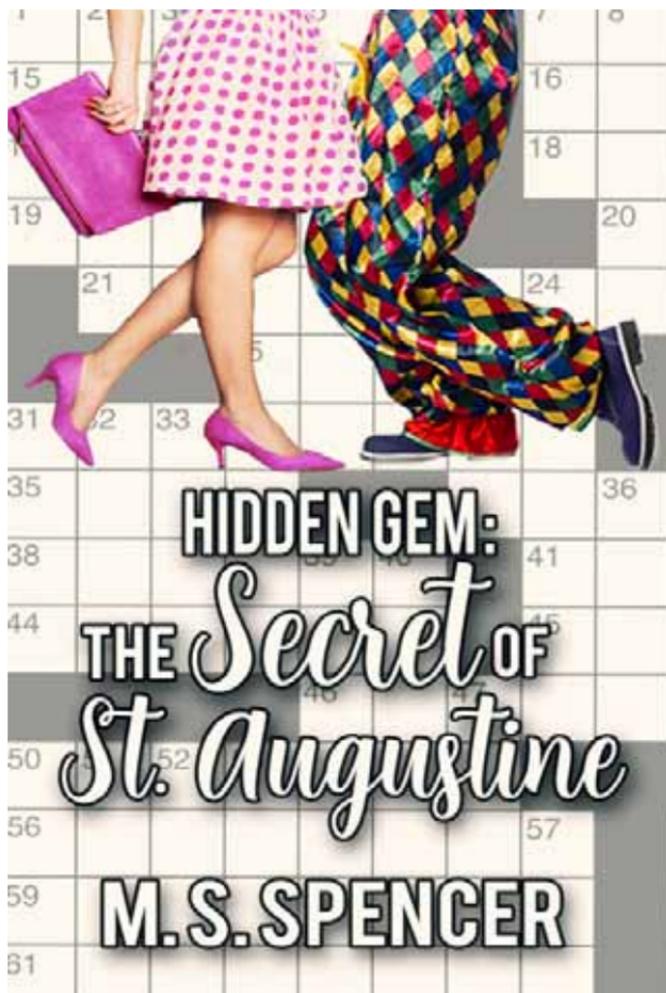
Bake about 20 minutes or until crisp and cooked through.

Also available from M. S. Spencer

Mrs. Spinney's Secret

The Pit & the Passion: Murder at the Ghost Hotel

Artful Dodging: The Torpedo Factory Murders



Fried Feta  
Rhonda Penders  
President/Editor-in-Chief

We had this when we traveled to Santorini and it's a family favorite. I've made it several times for company or if I'm making a big dinner.

### Ingredients

9 oz of FETA - in a brick or bar  
2 eggs  
1 tsp. black pepper  
Flour  
1 cup sesame seeds (you can buy these in bulk online)  
Honey  
Balsamic Vinegar

### Directions

Crack the eggs in a bowl and beat with a fork. In another bowl add flour and pepper and mix with a spoon to combine the ingredients.

Coat the feta in the eggs then in the flour, then coat the feta in the egg again and then in the sesame seeds until completely covered.

Heat about 8 TBS of olive oil into a frying pan just enough to cover the bottom of the pan. Fry the feta, carefully flipping until golden brown on each side.

When done, place on a plate with a paper towel to absorb extra oil.

Place on a serving platter. Warm some honey in the microwave until liquid and warm.

Drizzle the honey over the fried FETA, then drizzle with a small amount of balsamic vinegar.

Serve warm with crackers.

## German Sauerkraut Balls

Sheryl Coumans

This is a recipe I've been making for 40 years. It's a bit of work, but well worth the effort and compliments.

### Ingredients

3 cups drained sauerkraut  
1 cup pork sausage cooked  
8 oz cream cheese softened  
2 Tbsp dry minced onion  
2 Tbsp yellow mustard  
Egg  
Flour  
Bread crumbs to roll balls in

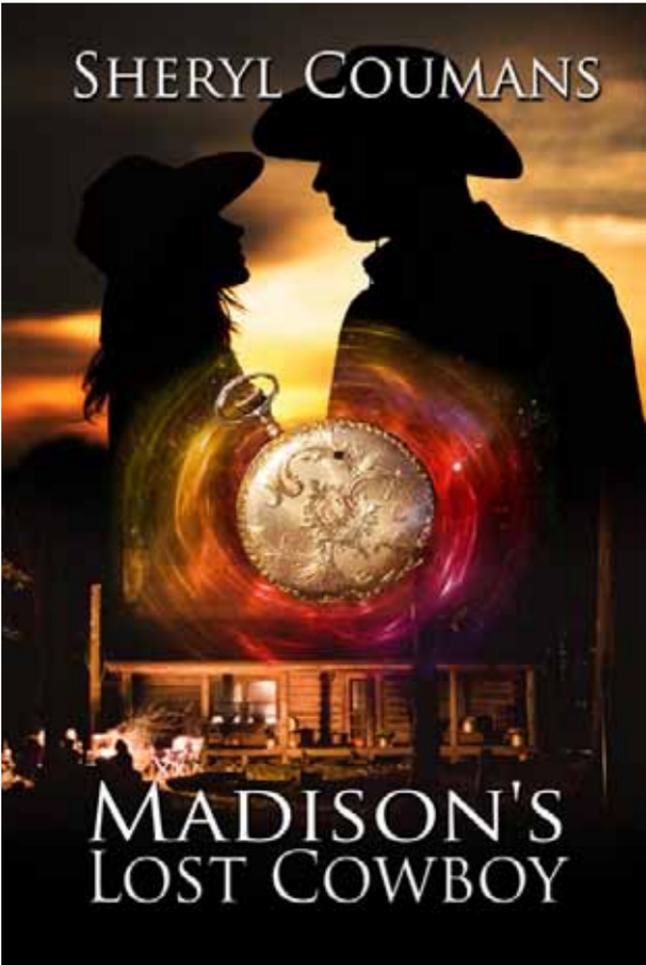
### Directions

Cook sausage and minced onion, rinse off fat. In bowl add sausage, cream cheese, mustard and mix ingredients. Refrigerate for about 15 minutes so the mixture will be firm to form into a ball. Use cookie scoop out ball, roll in flour, egg and finish with bread crumbs.

In frying pan heat canola oil, and fry balls turning in pan until golden brown.

Serve warm.

SHERYL COUMANS



MADISON'S  
LOST COWBOY

## Summer Salsa

Gracie Cooper

[www.graciecooper.com](http://www.graciecooper.com)

### Ingredients

5 Red Ruby Grapefruits

5 Granny Smith Apples

4 Limes

2 Green Bell Peppers

1 Red Bell Pepper

1 Orange Bell Pepper

1 Yellow Bell Pepper

1 Yellow Onion

1 Jalapeño

3 Tbsp White Vinegar

3 Tbsp Olive Oil

2 Tbsp Tajin Classic Seasoning

Salt and Pepper to taste

### Directions

Chop all the peppers, apples, and onion into small cubes.

Chop the jalapeño finely. De-seed to remove some of the spice or heat if desire.

Mix together in a large bowl.

Squeeze the juice from the grapefruits and limes into the bowl mx.

Add vinegar and olive oil into bowl and mix ingredients.

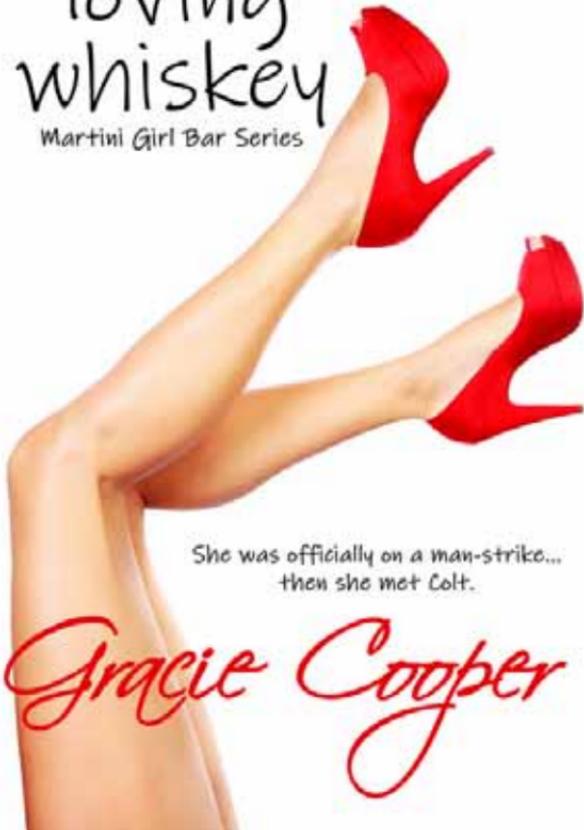
Add Tajin seasoning, salt and pepper into bowl and mix well. Add spices to taste.

Serve with tortillas chips.

For more heat, substitute the jalapeño for a habanero pepper. This also works well with pineapple and mango instead of apples.

loving  
whiskey

Martini Girl Bar Series



She was officially on a man-strike...  
then she met Colt.

Gracie Cooper

## *Beverages*

- Beach Brew
- Mia's Breakfast Brain  
Smoothie
- Raine's Deadly Pink Gin  
Martini

Beach Brew

Maureen Bonatch

[www.maureenbonatch.com](http://www.maureenbonatch.com)

## Recipe Ingredients

### Ingredients (per drink)

1.5 oz vodka

2 oz cranberry juice

1 oz pineapple juice

4 oz coconut flavored water

Maraschino cherry

Ice

### Directions

Fill glass with ice.

Measure and all ingredients into the glass except for maraschino cherry.

Add maraschino cherry last.

Stir and enjoy.

### Optional

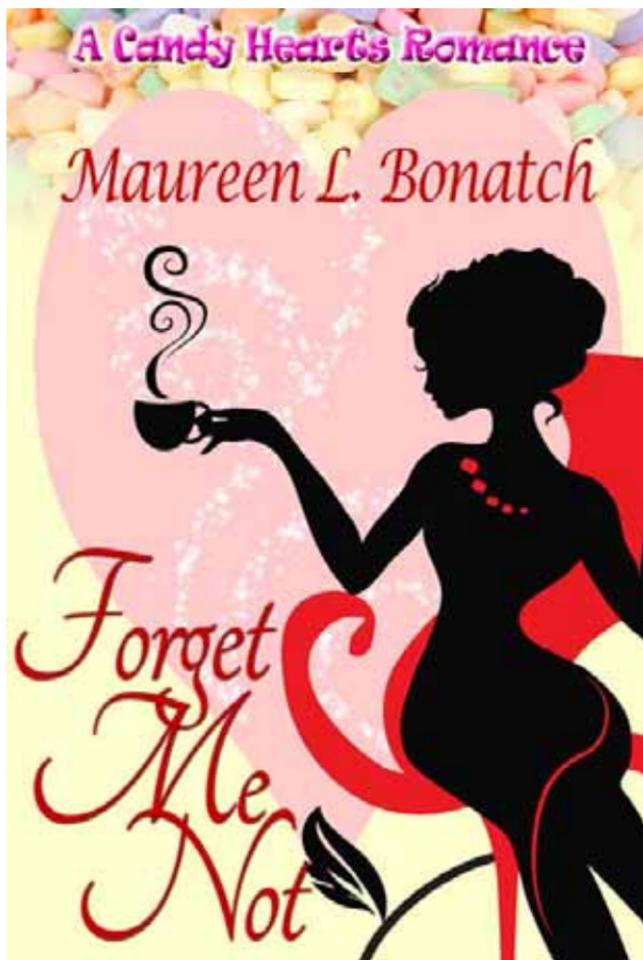
May add a splash of cherry juice from the maraschino cherry jar to increase sweetness.

For a mocktail may omit vodka and increase one of the juices or coconut water to preference.

Also Available from Maureen Bonatch

Destiny Calling

Not A Chance  
Evil Speaks Softly



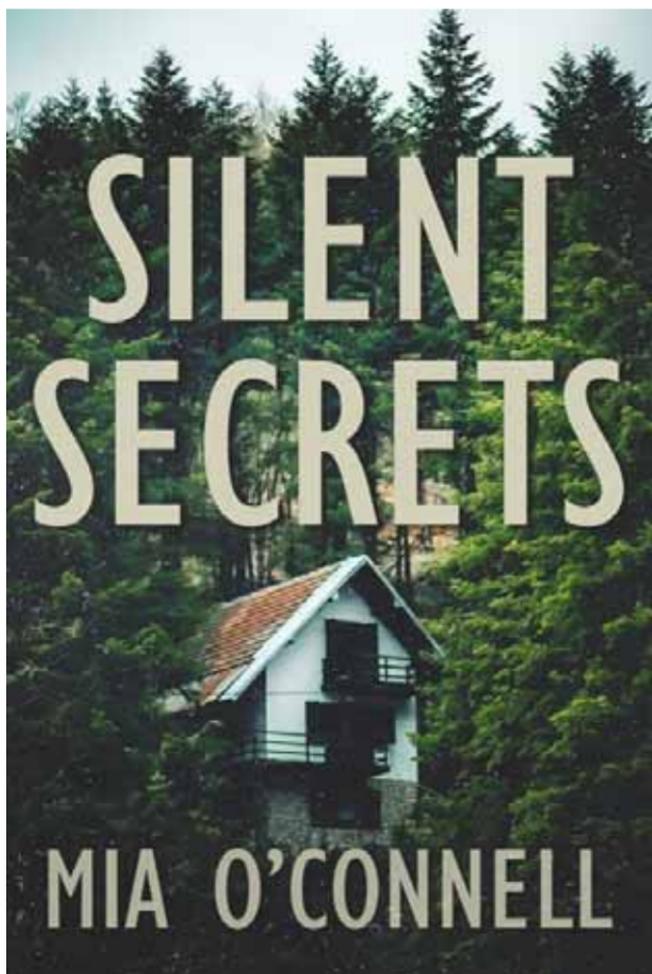
## Mia's Breakfast Brain Smoothie

Mia O'Connell

### Ingredients

- 1 cup of almond milk
- 1 cup of plain kefir
- 1/2 avocado
- 1 Tbsp flaxseed-chia seed blend
- 2 Tbsp organic peanut butter
- A handful of organic spinach
- A handful of organic kale
- 1 scoop of protein powder (pea protein or collagen powder)
- 1 cup of frozen organic fruit (strawberries, raspberries, blueberries mixed)

Blend and Enjoy!!!



## Raine's Deadly Pink Gin Martini

Cassie Laelyn

[www.cassielaelyn.com](http://www.cassielaelyn.com)

It's that time of the year again when EJ invades the Guardian kitchen to make a fun and festive treat for the holiday season. This time, he's heading behind the bar to concoct a deadly cocktail for an even deadlier Guardian!

### Ingredients

2½ ounces of your favorite pink gin

½ ounce of dry vermouth

A splash of cranberry juice

Lemon twist to serve

### Directions

Gather all the ingredients

Fill a mixing glass (or shaker) with ice and add pink gin, dry vermouth, and a splash of cranberry juice (add more or less to taste)

Stir (or shake)

Strain into a chilled cocktail glass

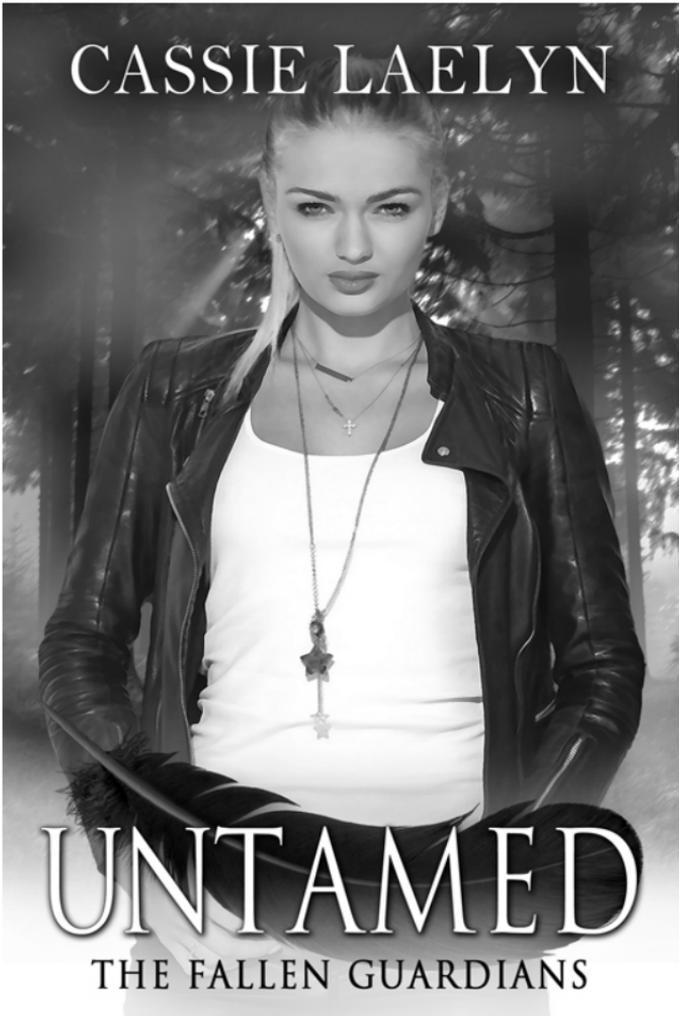
Garnish with a lemon twist

### Also Available

Unforsaken, The Fallen Guardians Book 1

Unforgotten, The Fallen Guardians Book 2

Unseen, The Fallen Guardians Book 3



CASSIE LAELYN

UNTAMED

THE FALLEN GUARDIANS

## ***Breads and Rolls***

- Bread Machine Rosette Rolls
- Cheddar Dill Jalapeno Scones
- Chocolate Chip Bread
- Chloe Holiday's Non-PITA Pita Bread
- Florian's Skillingsboller – Bergen Norway's Penny Cinnamon Buns
- Irish-American Festive Barm Brack
- Nutty Banana Bread
- Perfectly Spiced Pumpkin Bread
- Pumpkin Bread
- Spiced Orange Scones

## Bread Machine Rosette Rolls

Lori L. Robinett

[www.lorilrobinett.com](http://www.lorilrobinett.com)

### Ingredients

4 1/4 cups bread flour

2 1/4 t bread machine yeast

1 cup milk (variation: 1 cup vanilla flavored almond milk)

1/3 cup white sugar

1/3 cup butter-flavored shortening

1 t salt

2 eggs

2 T salted butter (do NOT put in bread machine - this is for after baking)

### Directions

Place the milk and eggs in the pan of your bread machine. Chunk shortening, then add to the pan. Add flour, sugar, and salt to the pan. Use a knife to create a "well" in the dry ingredients. Place yeast in the well. Set machine to Dough cycle and START.

After Dough cycle is complete, remove dough from pan. Divide dough in half. Cover and let rest for 10 minutes. After resting, divide each half into 16 pieces (or 8, if you prefer large rolls). Roll each piece into a "rope," and tie it into a loose knot, tucking the top end down into the center and

tucking the bottom end up through the center (creating the center of your rosette). Place in greased baking pan without touching. Cover and let rise until nearly double (about 30 minutes).

Bake at 375 degree oven for 14 - 16 minutes or until golden brown.

After removing from oven, immediately rub with salted butter.

Jess Barker podcasts about true crime,  
but this time she's part of the story.

# GINGERBREAD DEAD



*Christmas*



*Cookies*

LORI L. ROBINETT

Cheddar Dill Jalapeno Scones  
Mary Morgan  
[www.MaryMorganAuthor.com](http://www.MaryMorganAuthor.com)

Ingredients

1 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 teaspoon dry mustard  
1 tablespoon of dill weed  
1/2 teaspoon salt  
4 tablespoons (1/2 stick) cold unsalted butter, cut up  
1 cup (4 oz.) shredded sharp Cheddar cheese  
2 tablespoons grated Parmesan cheese  
1 – 2 Jalapenos, seeded and finely chopped  
1 large egg  
1/2 cup whole milk or buttermilk

Directions

Preheat oven to 375 degrees.

Prepare two cookie sheet pans with parchment paper.

Whisk together flour, baking powder, dry mustard, dill weed, and salt into a large bowl.

Add butter and cut in with a pastry blender or rub in with your fingers, until the mixture looks like fine granules.

Stir in cheeses and chopped jalapenos.

Break egg into milk and beat with a fork to blend well. Pour into flour mixture and stir with a

fork until a dough forms.

Turn out dough onto a lightly floured board and give 10 to 12 kneads.

Cut dough in half. Knead each half briefly into a ball, turn smooth side up, and pat or roll into a 6-inch circle.

Cut each circle into 6 wedges and place on pans.

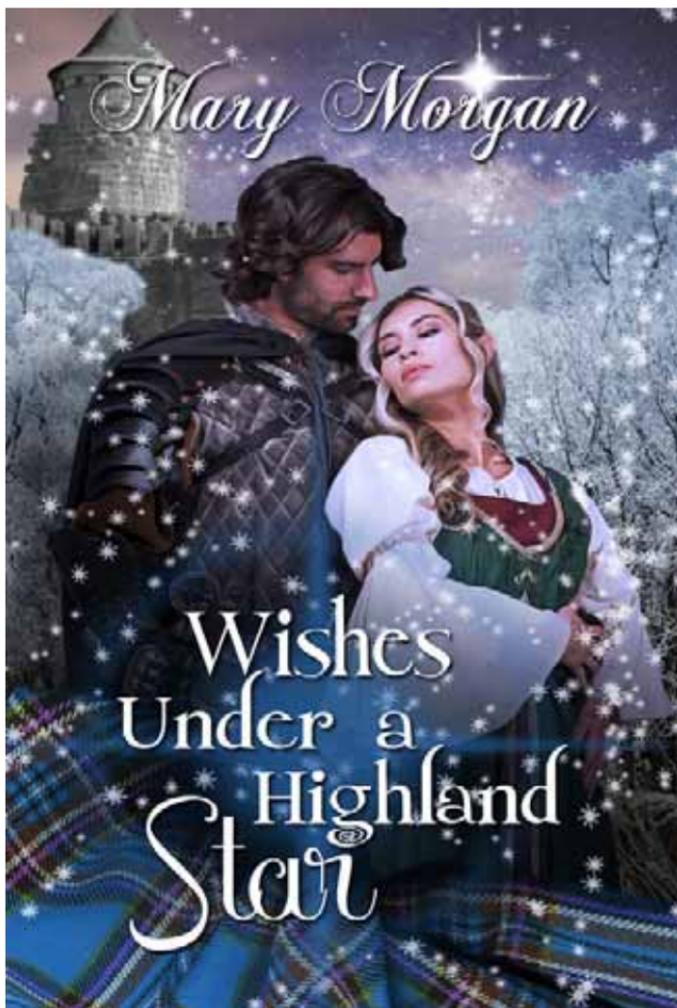
Bake 12 to 15 minutes, or until medium brown.

Also Available from Mary Morgan

To Weave a Highland Tapestry

A Highland Moon Enchantment

A Magical Highland Solstice



## Chocolate Chip Bread

Darlene Fredette

[www.darlenefredette.blogspot.com](http://www.darlenefredette.blogspot.com)

### Ingredients

1/2 cup white sugar  
1/2 cup brown sugar  
1/2 cup butter  
1 egg  
1 orange, grated (save juice)  
1 tsp vanilla  
2 cups flour  
1 tsp baking powder  
1/2 tsp baking soda  
6 oz. package chocolate chips

### Directions

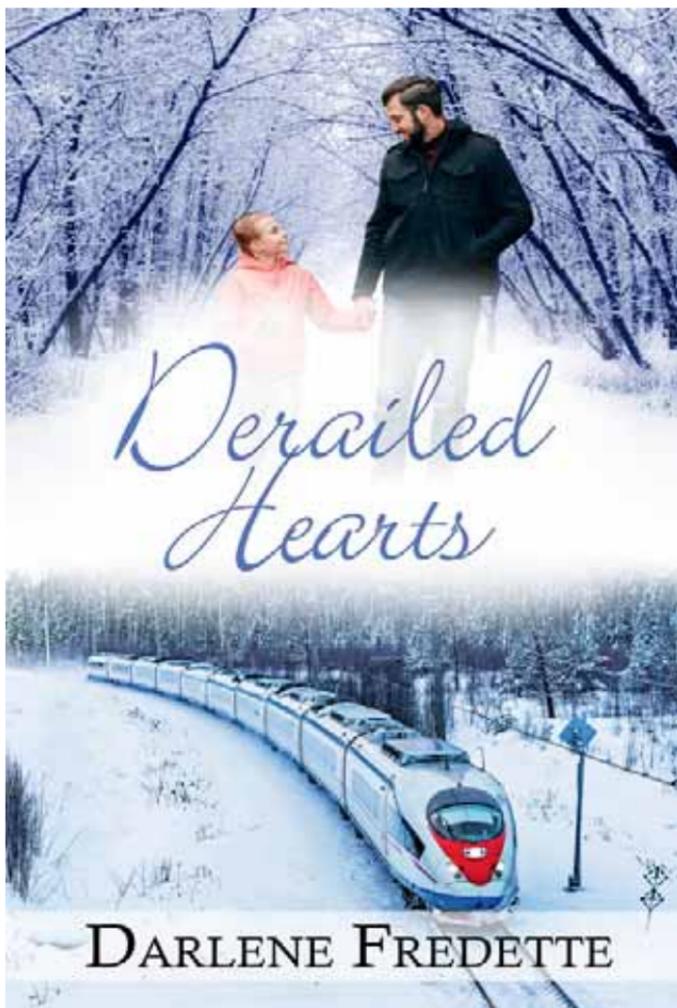
Cream butter and sugar. Add egg, cream well. Add orange rind, chocolate chips, and vanilla. Add four alternately with orange juice and water to make 3/4 cup liquid. Bake at 350F for 1 hour.

Also available from Darlene Fredette

Finding Home Again

Cherry Red

Kissed By Winter



*Derailed  
Hearts*

DARLENE FREDETTE

## Chloe Holiday's Non-PITA Pita Bread

Chloe Holiday

[www.chloeholiday.com](http://www.chloeholiday.com)

Pita's surprisingly fun to flip in the pan to cook, and in the heat of the summer, it's really nice to make a quick supper that doesn't heat up the oven & house. So, here's my recipe for Non-PITA Pita, adapted from lots of trial and error, and using my special, easy No One Cares brand of low-pressure cookery.

### Ingredients

½ cup milk

½ cup water

1 pkg yeast

1 tsp salt

1 tsp thyme

2 ½ c flour

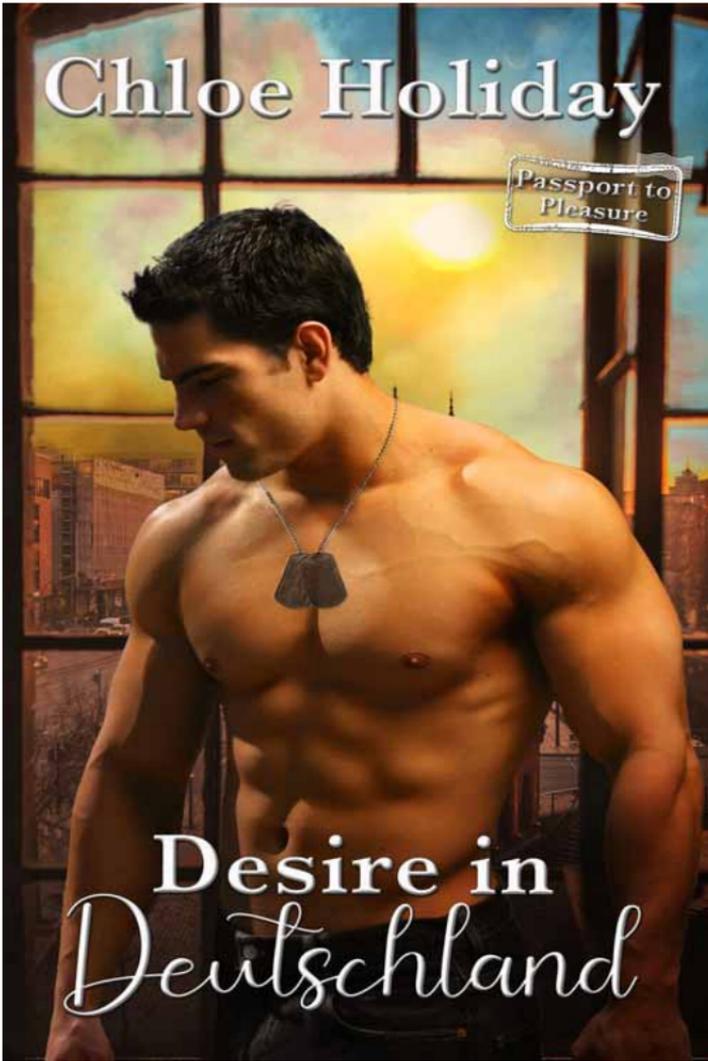
### Directions

Microwave the water/milk 60-90 seconds, then add the EVOO and yeast; stir. Mix the dry ingredients in a bowl, dump in the liquids, and stir. Almost done! Sprinkle a little bit of flour onto the countertop and plop the dough onto it. Dust your hands with flour and knead to make sure it's all mixed (we're only talking 60 seconds. The dough will be a little sticky). Rub a teaspoon of EVOO inside the bowl, throw in the dough, and flip it so that both sides have a bit of oil to keep it from sticking. Set it aside

to rise, about an hour. If it will be a while before you cook them, cover & refrigerate.

To form the pitas, pour 1 teaspoon of EVOO onto the countertop and smooth it around (It's fine! Olive oil is healthy!). Wipe the excess on your rolling pin. Put a skillet on the stove over medium heat. With your hands, form the dough into a log of whatever size you like, chop it in half, and divide each half into thirds. Wad these into balls—these are your pitas.

Take one pita ball, smoosh it with your palm, and use the rolling pin to roll it out to about 7 inches (no one cares if it's exact, nor whether they're round—they won't be. This is artisan pita.). Peel the pita off the countertop with both hands and lay it into the pan—no oil. Start your next pita while the first one cooks, remembering to check it (an assistant is good the first time) in a minute or two. Add more oil to the countertop and rolling pin if the dough sticks. Lift up the edge of the pita to check for brown spots and either flip it with a spatula or with the pan (practice your flip with a damp washrag, no heat, to flip like a boss). Slide out the pita and cook the next one.



Chloe Holiday

Passport to  
Pleasure

Desire in  
*Deutschland*

## Florian's Skillingsboller – Bergen Norway's Penny Cinnamon Buns

Janet Yeager

[www.janetryeager.com](http://www.janetryeager.com)

### Sweet Dough Ingredients

2 cups warmed milk – (Test the temperature on your wrist. If it burns, it's too hot.)

1 1/4 teaspoons active dry yeast

2 eggs

3/4 cups of granulated sugar

1/2 teaspoon salt

1 teaspoon cardamom (This is the secret ingredient that makes them taste like what you'd find in a Bergen "konditeri" – a bakery!)

7 cups flour

1 stick + 1/2 tablespoon unsalted Irish butter at room temperature. Cut into 1 inch pieces

### Filling Ingredients

1 stick of unsalted Irish butter at room temperature

1/3 cup granulated sugar

1/2 tablespoon cinnamon

### Topping

One egg (for egg wash) Cinnamon and sugar

### Directions

Preheat oven to 350 degrees. Line a large baking

sheet with parchment paper.

Using a mixer with a dough hook, pour in the warmed milk, adding the sugar, then mix until dissolved. Add the dry yeast and let stand for 5 minutes. The mixture will bubble slightly when it's ready.

Combine the eggs, cardamom, flour, and salt. Slowly add to the wet ingredients and mix for 10 minutes at low speed.

Add the cut pieces of butter, one at a time, continuing to mix at low speed. When the butter is incorporated completely, set mixer speed to medium. After 15 minutes, the dough should pull away from the bowl.

Grease a large bowl with butter.

Remove the mixture from the mixer bowl, and with floured hands, form a ball. Place the dough in the large buttered bowl. Cover with a towel and let the mixture rise for an hour or until it doubles in size.

Roll the dough into a rectangle – about 10 inches by 20 inches.

Take the softened butter and spread evenly across the dough, then top with sugar and cinnamon.

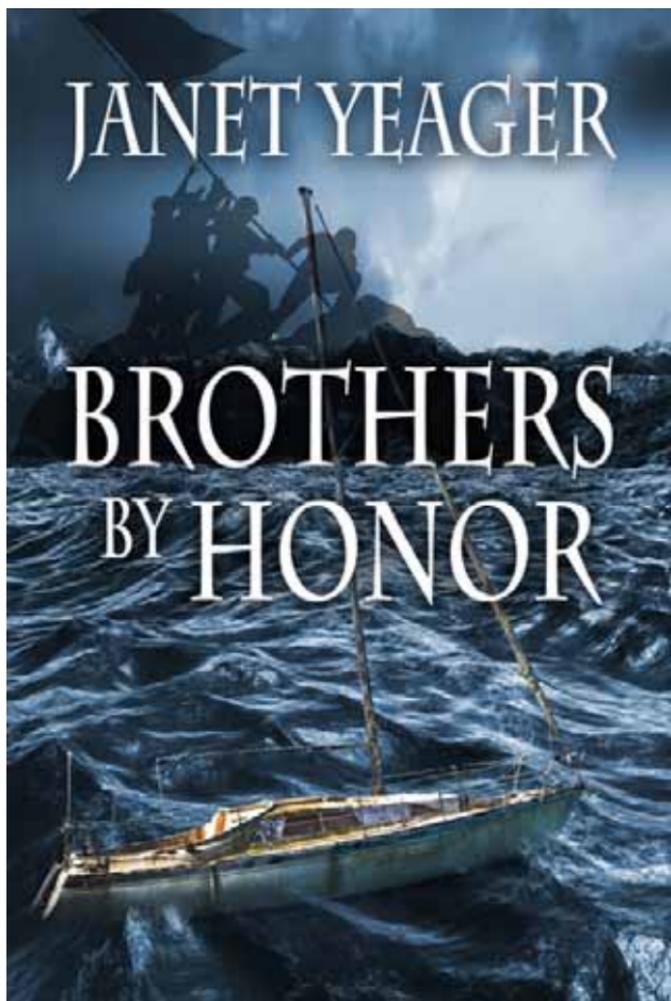
Roll the mixture into a roll, (like a log) and with a sharp knife cut a dozen 1 ½ thick rolls.

Place the rolls, cut side down, two inches apart, and again, cover with a towel. Let the dough rise until doubled in size.

Brush the egg wash on the buns and dust with the sugar and cinnamon.

Bake in the oven for eleven minutes until golden

brown.  
Enjoy!



## Irish-American Festive Barm Brack

Kat Chant

[www.katchant.com](http://www.katchant.com)

Barm Brack is a traditional Irish bread served at Halloween studded with currants and peel. In this recipe, I've given it an Irish-American flair suitable for the festive season.

### Ingredients

10g / 2 tsp of dried yeast

20g / 1 tblsp of sugar

300ml / 1 1/4 cup of lukewarm milk

150ml / 2/3 cup of lukewarm water

675g / 6 cups of plain / all-purpose or bread flour

1 tsp pumpkin spice mix

1 tsp salt

50g / 4 tblsp butter, softened

200g / 1 cup of raisins

100g / 2/3 cup of shelled pistachios

100g / 2/3 cup of white chocolate drops

Milk for glaze

### Directions

Grease a 23cm / 9inch round cake tin.

Combine the milk and water then stir in the sugar and yeast. Set aside for fifteen minutes or until

foamy.

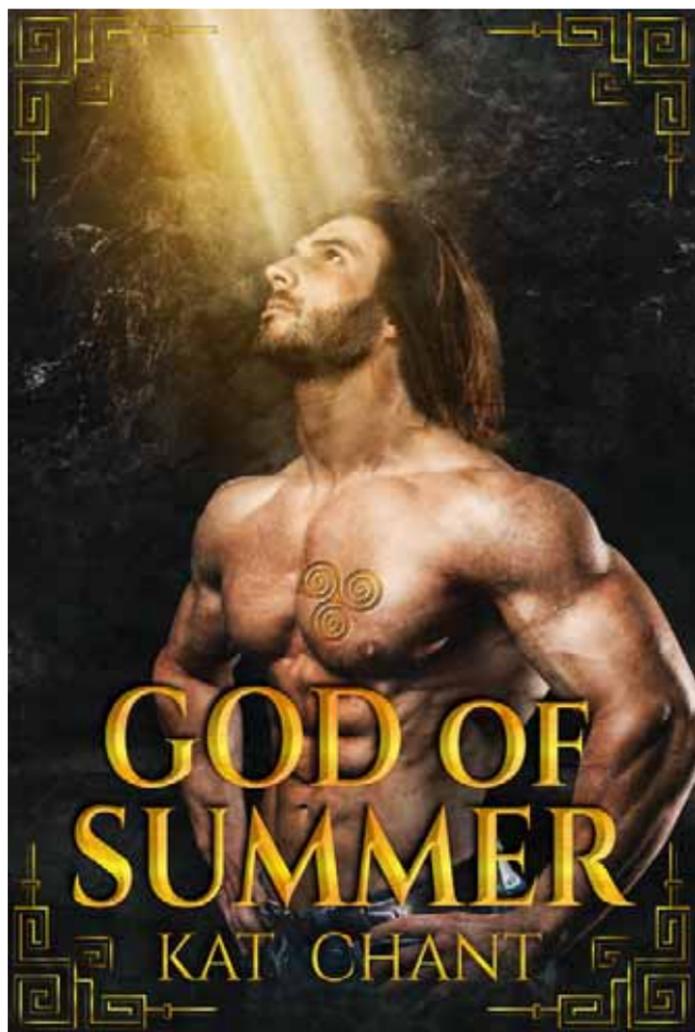
Sift flour, spice, and salt together. Form a well then pour in yeast mix. Loosely combine then add in the softened (or melted and cooled) butter. Mix to a dough then knead until smooth. Place in a clean bowl, cover with a damp tea towel, and leave in a warm place to rise for about an hour (or until doubled in size).

Combine raisins, pistachios, and chocolate drops. Roll the dough into a rough circle, sprinkle with the nut mix, then gather the dough and knead until the mixture is worked into the dough evenly. Gather into a ball then fit into the tin, cover, and leave to rise in a warm place for about 30 minutes.

Preheat oven to 200 C / 400 F / Gas 6.

Bake for 10 minutes. Brush with milk, cover loosely with foil, reduce the oven temperature to 180 C / 250 F / Gas 4, then bake for a further 30 minutes.

Turn out of tin to cool. When it's at room temperature, dust with icing / confectioner's sugar. Serve in slices spread with Irish butter.



## Nutty Banana Bread

C. Becker

[www.cbeckerauthor.wixsite.com/cbeckerauthor](http://www.cbeckerauthor.wixsite.com/cbeckerauthor)

### Ingredients

1/2 cup butter

1 cup sugar

2 eggs

2 cup flour

1 tsp. baking soda

1/2 tsp salt

1/4 tsp. nutmeg

1/2 tsp. cinnamon

1/4 cup walnuts

1/2 cup chocolate chips

2 large mashed bananas

### Directions

Grease loaf pan—1 large or 2 small pans

Mix butter, sugar, eggs in mixing bowl

Add baking soda, salt, nutmeg, cinnamon

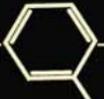
Add flour

Stir in mashed bananas, walnuts, and chocolate chips

Bake for 30-40 min at 350 degrees or until knife inserted comes out clean

Also Available from C. Becker

Finding Euphoria

SAVING  
E-U-P-H--R-I-A  
C. BECKER



*TRUST NO ONE*

## Perfectly Spiced Pumpkin Bread

Rita A. Popp

[www.ritapopp.com](http://www.ritapopp.com)

(Makes two loaves)

Preheat oven to 325 degrees Fahrenheit. Grease two bread pans.

### Ingredients

3 cups pre-sifted white flour (or 2 cups white and 1 cup whole-wheat flour)

1 tsp baking soda

½ tsp baking powder

1 tsp salt (optional)

3 tsps cinnamon

1 tsp ginger

1 tsp allspice

½ tsp cloves

2 cups cooked pumpkin

3 eggs

1 cup vegetable oil

2 cups sugar

3 tsps vanilla

1 cup chopped pecans or other nuts (optional)

### Directions

In large mixing bowl, combine sugar, spices, and salt.

Stir in vegetable oil, beaten eggs, and vanilla.

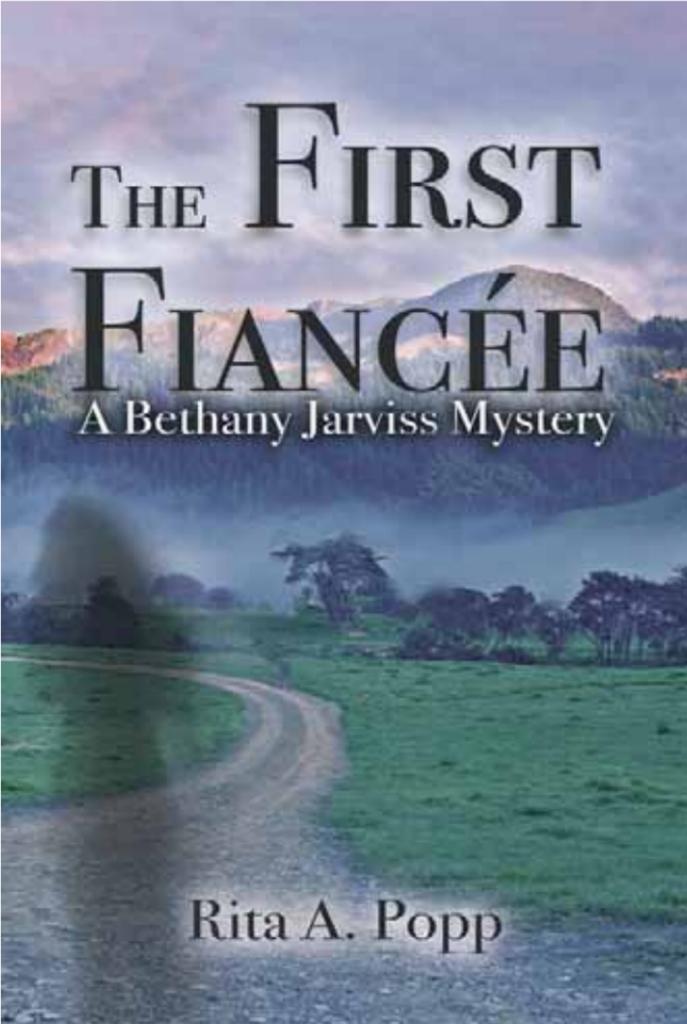
Stir in cooked pumpkin.

In smaller mixing bowl, combine flour, baking soda, and baking powder. Add to mixture in large bowl and stir.

Stir in nuts.

Pour into the two greased bread pans. Bake approximately 1 hour, adjusting baking time as needed.

Bread is done when a toothpick inserted in the center of each loaf comes out clean. Place loaves in the pans on a cooling rack. When still slightly warm, remove loaves from pans and continue cooling on the rack. Slice and eat! Delicious served plain, spread with butter, with ice cream, or as the bread for French toast.



THE FIRST  
FIANCÉE  
A Bethany Jarviss Mystery

Rita A. Popp

## Pumpkin Bread

C.E. Brown

[www.cebrownauthor.com](http://www.cebrownauthor.com)

### Ingredients

1 ½ cups flour

1 cup sugar

1 teaspoon baking soda

½ teaspoon salt

1 ¼ cup pumpkin puree

½ cup olive oil

2 eggs beaten

¼ cup water

2 ¼ teaspoon pumpkin pie spice

### Directions

Preheat oven to 350 degrees.

Mix flour, salt, sugar, and baking soda in a large bowl.

In a separate bowl, mix pumpkin, oil, eggs, water, and spices. Combine with dry ingredients.

Pour into buttered 9x5 loaf pan. Bake 55-60 minutes.

Turn out of pan and let cool on rack.

# SEEING GRAY

She can see them,  
but now they  
can see her too.

C.E. BROWN

## Spiced Orange Scones

Laura Strickland

[www.cebrownauthor.com](http://www.cebrownauthor.com)

### Ingredients

1 cup flour  
3 tablespoons sugar  
2 teaspoons baking powder  
1 teaspoon cream of tartar  
½ teaspoon salt  
½ teaspoon cinnamon  
¼ teaspoon cloves (optional)  
Zest from one orange  
½ cup butter  
1 cup oats (quick or old fashioned)  
1/3 cup milk  
½ cup dried cranberries (optional)

### Directions

Stir together in large bowl: flour, sugar, baking powder, cream of tartar, salt, cinnamon, and cloves (if desired).

Cube the butter and cut it into dry ingredients, rubbing with fingers till mixture resembles coarse crumbs.

Grate peel of one orange and add to mixture.

Stir in oats, uncooked.

Add cranberries, if desired.

Make a well in center of mixture and pour in milk.

Mix only until ingredients are moistened.

Turn dough onto floured surface and pat into an eight-inch circle. Cut into 8 pie-shaped wedges and place on large cookie sheet.

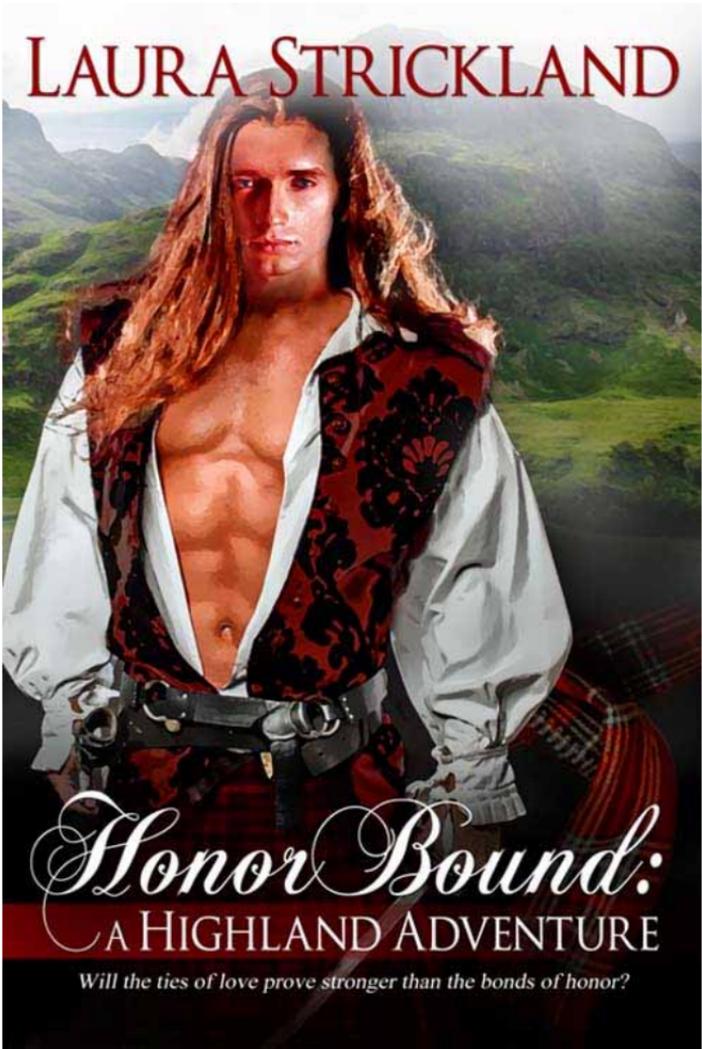
Bake at 425 degrees about 15 minutes or till lightly browned.

Also available from Laura Strickland

Mrs. Claus and the Viking Ship

One Enchanted Scottish Knight

The Hiring Fair



LAURA STRICKLAND

*Honor Bound:*  
A HIGHLAND ADVENTURE

*Will the ties of love prove stronger than the bonds of honor?*

## *Desserts*

- Berry Lemon Lavender Bundt Cake
- Chocolate Macaroon Cookies
- Chocolate Mousse
- Colony Cookies
- Cranberry Muffins
- Dianne's Peanut Butter Fudge Delights
- Easy Cherry Nut Brownies
- Fig Preserve Cake
- Fudge Pie
- Gelateria Pelican's Pseudo-Spumoni
- Grandma Clara's Honey Cake
- Granny's Irish Apple Cake
- Gujiya
- Healthy Pumpkin Cheesecake
- Heart of Christmas Cookies
- Lemon Twist Snowball Cookies
- Mom's Strawberry Rhubarb Custard Bars
- Oatmeal Pie

- PA Dutch Lemon Sponge  
Pudding
- Pineapple Upside-Down Cake  
with Butter Rum Sauce
- Skye's Favorite Inn of the Three  
Butterflies Cookies
- Tea flavored Shortbread Cookies

## Berry Lemon Lavender Bundt Cake

C.B. Oresky

[www.cboresky.com](http://www.cboresky.com)

### Cake Ingredients

3 cups cake flour  
1 1/2 tsp baking powder  
1 tsp baking soda  
pinch salt  
16 Tbs (2 sticks) unsalted butter  
1 1/2 cups granulated sugar  
1/2 Tbs dried lavender flowers  
4 eggs  
1/2 tsp lemon extract  
1 cup vanilla yogurt  
1/2 Tbs finely grated lemon zest  
1/4 cup blueberries  
1/4 cup raspberries

### Glaze Ingredients

3 Tbs honey  
1/2 cup sifted confectioners' sugar  
1 Tbs fresh lemon juice

### Directions

Preheat oven to 325°F.

Position the baking rack in the lower third of an oven.

Use shortening and grease a 10-cup Bundt pan.

## Cake

Sift together the flour, baking powder, baking soda, and salt. Set aside.

Use an electric mixer to beat the butter until smooth (medium speed).

Add the granulated sugar and lavender. Continue beating until light and fluffy.

Add the eggs and lemon extract, beat until mixed well.

Reduce the speed to low and add the flour mixture, then the yogurt. Beat until mixed.

Fold in the lemon zest and the blueberries and raspberries.

Spoon the batter into the prepared pan, spreading the batter evenly.

Bake for 60 minutes at 325°F until the cake begins to pull away from the sides of the pan and a toothpick inserted

into the center of the cake comes out clean.

Transfer the pan to a wire rack and let the cake cool upright in the pan for 15 minutes.

## Glaze

Using a small saucepan, warm the honey over low heat until runny.

Add 1/2 cup confectioners' sugar to the honey, then add the lemon juice.

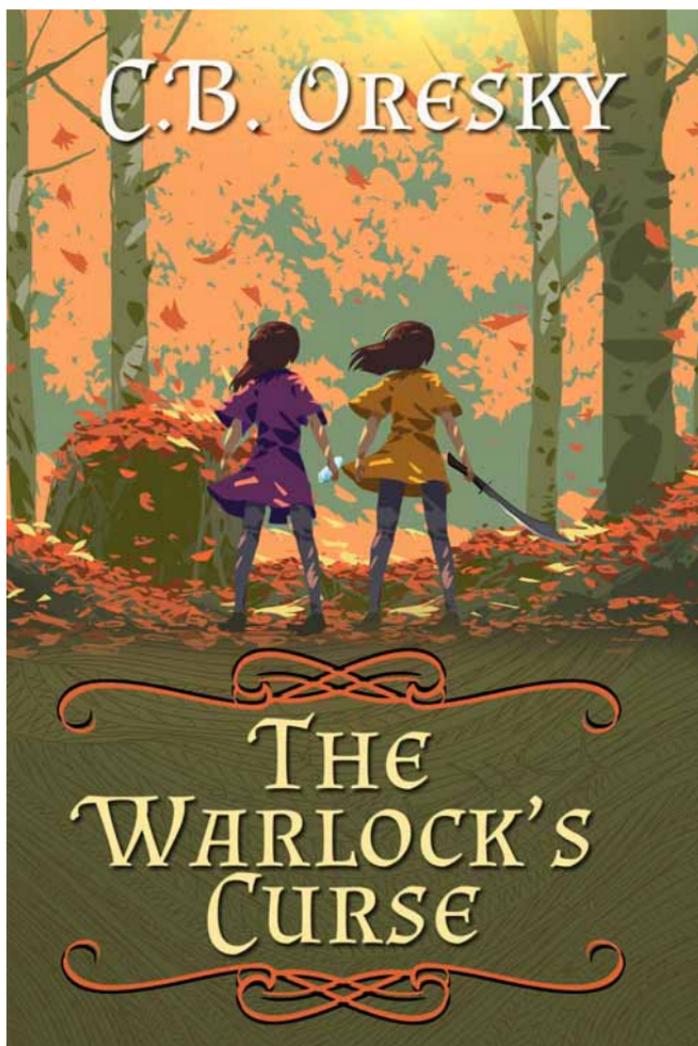
Stir to blend.

Invert the cake pan onto a plate and lift off the pan.

Brush the cake with the glaze using a pastry brush.

Let the cake cool completely before serving.

Dust with confectioners' sugar just before serving.



## Chocolate Macaroon Cookies

Shirley Goldberg

[www.midagedating.com](http://www.midagedating.com)

How can anyone not love a crunchy, chocolatey macaroon? These macaroons are a similar version of the favorite little gem but since it's a healthier version, it's perfect eaten as part of breakfast or better yet, for an afternoon energy pick-me-up!

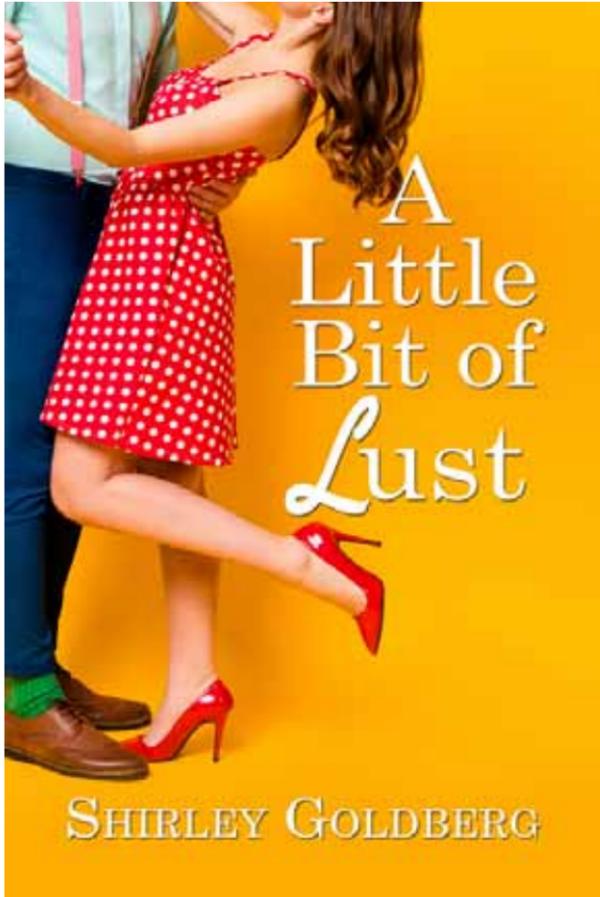
### Ingredients

1 cup shredded coconut, sweetened  
1 cup oats  
1 cup milk of choice  
1 Tbsp honey  
3 Tbsp coconut oil, melted or very soft  
½ cup chocolate chips  
2 Tbsp flour

### Directions

Preheat oven to 375 degrees F. Mix coconut, oats, milk, and honey together in a bowl. Stir in melted coconut oil and chocolate chips. Add flour 1 Tbsp at a time until you form a dough. Spoon tablespoon sizes of dough on a parchment-lined cookie sheet. Bake for 20–25 minutes. This is an original recipe contributed by Eva Papadogiorgaki, The Cretan Nutritionist. Eva provided all the recipes for A Little Bit of Lust

Also Available from Shirley Goldberg  
Middle Ageish  
Eat Your Heart Out



Chocolate Mousse  
Debra Deasey  
[www.debradeasey.com](http://www.debradeasey.com)

## Ingredients

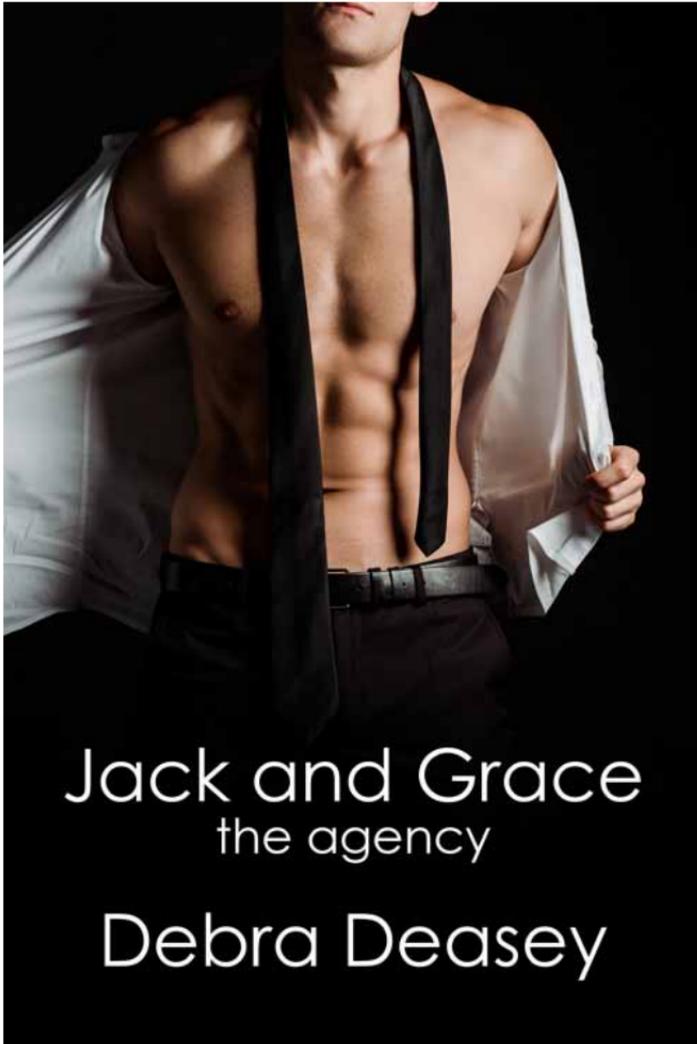
300g baking dark chocolate  
3 eggs  
1/4 cup (55g) caster sugar  
1 tablespoon cocoa powder  
300ml thickened cream and make a little more extra  
whipped cream to serve  
Grated chocolate, to serve

## Directions

Place chocolate in a heat proof bowl over a pan of simmering water and stir until the chocolate is melted. Then remove and set aside to cool slightly. Place eggs and sugar in a bowl and mix for five minutes or until the mixture is pale, thick, and doubled in volume. Fold in the cocoa powder and cooled chocolate and mix until combined. In a separate bowl, whip the cream until thickened and use a large metal spoon to fold the cream into the chocolate mixture.

Serve into six serving glasses and chill for one hour in the fridge. Serve with extra whipped cream and grated chocolate.

Also available from Debra Deasey  
Lee and Katie  
Ben and Hattie



## Colony Cookies

Diana Fedorak

[www.dianafedorak.com](http://www.dianafedorak.com)

These chewy sugar cookies come with a twist of tea and off-world color.

Yield: About 20 cookies

¾ cup granulated sugar

14 tablespoons unsalted butter

1 tablespoon finely ground Earl Grey tea leaves,  
from about 3 tea bags

½ cup light brown sugar

¾ teaspoon kosher salt

1 teaspoon finely grated lemon zest

1 large egg

2 teaspoons vanilla extract

2½ cups all-purpose flour

½ teaspoon baking powder

½ teaspoon baking soda

1 4oz. bottle purple decorative sanding sugar

Purple food coloring

Nonstick cooking spray

### Directions

Heat oven to 350 degrees and spray two half-sheet pans. Put ½ bottle of purple sanding sugar in a small bowl or shallow dish and set aside.

Combine the butter and tea leaves in a small saucepan set over medium heat. Melt the butter,

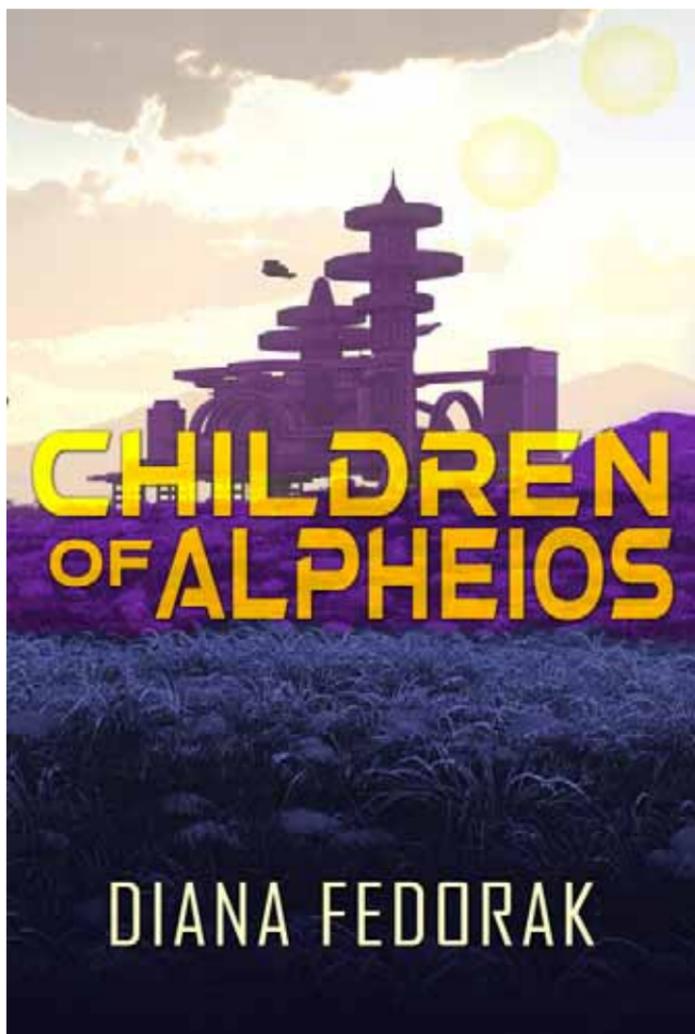
stirring occasionally, until it just begins to sizzle around the edges. Remove from the heat and let cool for 5 minutes.

Add the tea butter to a large bowl, then add brown sugar, salt, lemon zest, and  $\frac{3}{4}$  cup granulated sugar. Use an electric mixer on medium speed or a whisk to combine for about 30 seconds; the mixture will be grainy and separated. Add the egg and vanilla, and mix until combined and smooth, about 30 seconds.

Add the flour, baking powder, and baking soda to the bowl, and mix on low speed. Add 5-6 drops of purple food coloring and mix until just combined. Use rubber spatula to scrape the sides and bottom of the bowl to ensure the dough is evenly mixed.

Scoop 2 tablespoons of dough with a measuring spoon. Roll each dough ball in the purple sanding sugar, then place on the baking sheets 2 inches apart.

Bake the cookies until set and crackled on top, 13 to 15 minutes. Remove cookies from the oven and let cool on cookie racks. Store extra cookies in an airtight container at room temperature for up to 3 days.



## Cranberry Muffins (Gluten-Free)

Joanne Guidoccio

[www.joanneguidoccio.com](http://www.joanneguidoccio.com)

### Ingredients

1 cup cranberries (fresh or frozen)  
1 tablespoon fresh lemon juice  
1/2 cup + 1 tbsp erythritol (monk fruit flavor)  
1/2 cup unsweetened applesauce  
3 eggs  
1 tsp vanilla extract  
1/2 cup almond milk  
2 1/2 cups almond flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt

### Directions

Preheat oven to 350 degrees Fahrenheit.

Line muffin tins with paper liners and set aside.

Combine cranberries, lemon juice, and 1 tablespoon of erythritol in a small bowl.

Using an electric mixer, combine and blend 1/2 cup erythritol, applesauce, eggs, almond milk, and vanilla extract in a larger bowl.

Add the almond flour, baking powder, baking soda, and salt to the large bowl mixture. Stir until the batter is smooth. (Use the electric mixer)

Fold in the cranberry mixture with a wooden spoon.

Divide the batter among the muffin cups.

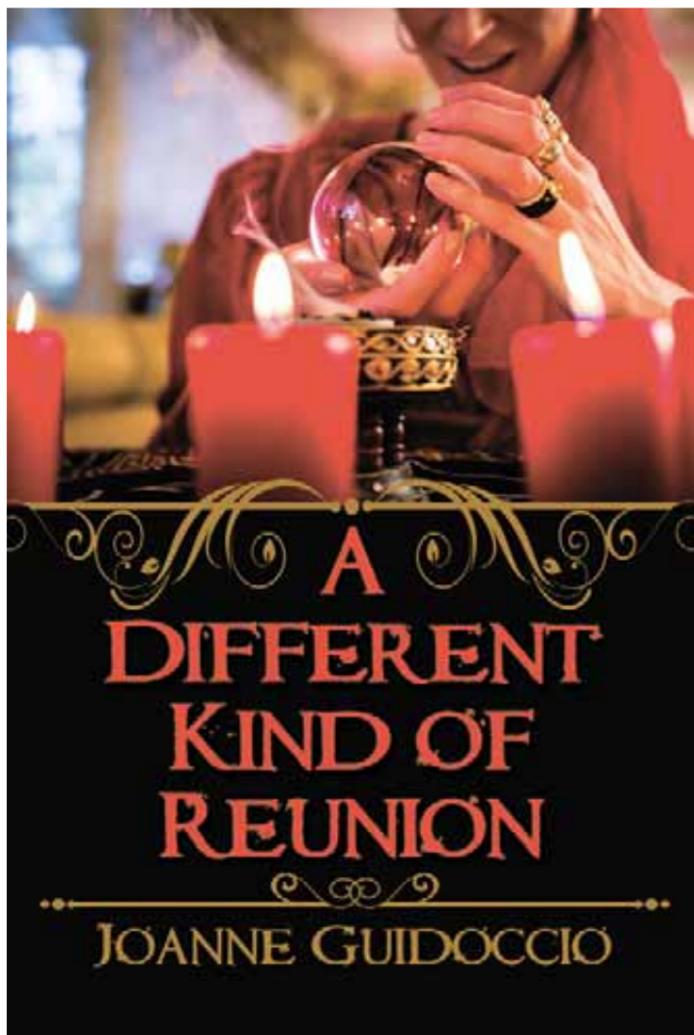
Bake for 23 to 25 minutes. A toothpick inserted in the center should come out clean.

Yield: 12 regular-size muffins

Also Available from Joanne Guidoccio

A Season for Killing Blondes

Too Many Women in the Room



A  
DIFFERENT  
KIND OF  
REUNION

JOANNE GUIDOCCIO

## Dianne's Peanut Butter Fudge Delights

Dianne McCartney

[www.diannemccartney.com](http://www.diannemccartney.com)

### Ingredients

12 oz semi-sweet chocolate chips  
Two 14 oz cans sweetened condensed milk  
½ tsp vanilla  
¾ cup softened butter  
½ cup creamy peanut butter  
1 cup firmly packed light brown sugar  
1 ½ cups all-purpose flour  
1 cup old fashioned rolled oats

### Directions

Preheat oven to 350 degrees

Grease a 13x9 baking pan; set aside

In small saucepan, melt chocolate with condensed milk over low heat, stirring occasionally. Remove from heat, stir in vanilla.

In large bowl, beat butter with peanut butter and sugar until blended. Stir in flour and oats until combined. Mix will be soft and crumbly. Measure one cup and set aside. Press remaining oat mixture onto bottom of baking pan. Spread chocolate mixture evenly over crust in pan. Crumble reserved cup of oat mixture over top.

Bake 30-35 minutes until topping is golden. Cool in pan on wire rack for about an hour.

I find these bar cookies taste the best if they're put

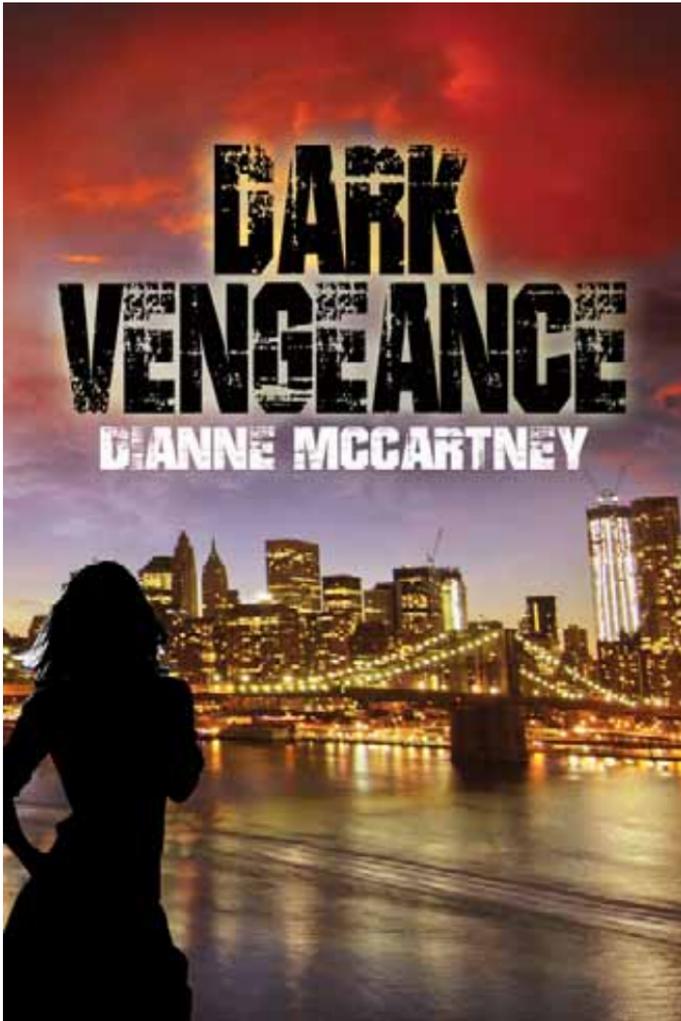
in the fridge for an hour or so before serving.

Also available from Dianne McCartney

Dark Motives

Dark Venom

Fear the Night



## Easy Cherry Nut Brownies

Darlene Deluca

[www.darlenedeluca.com](http://www.darlenedeluca.com)

### Ingredients

1 package fudge brownie mix

2 eggs

1/2 cup vegetable oil

3 tablespoons water

1 small box sugar-free cherry gelatin

1 cup pecans or walnuts

### Directions

Follow instructions on brownie mix box.

Once mixed, stir in gelatin.

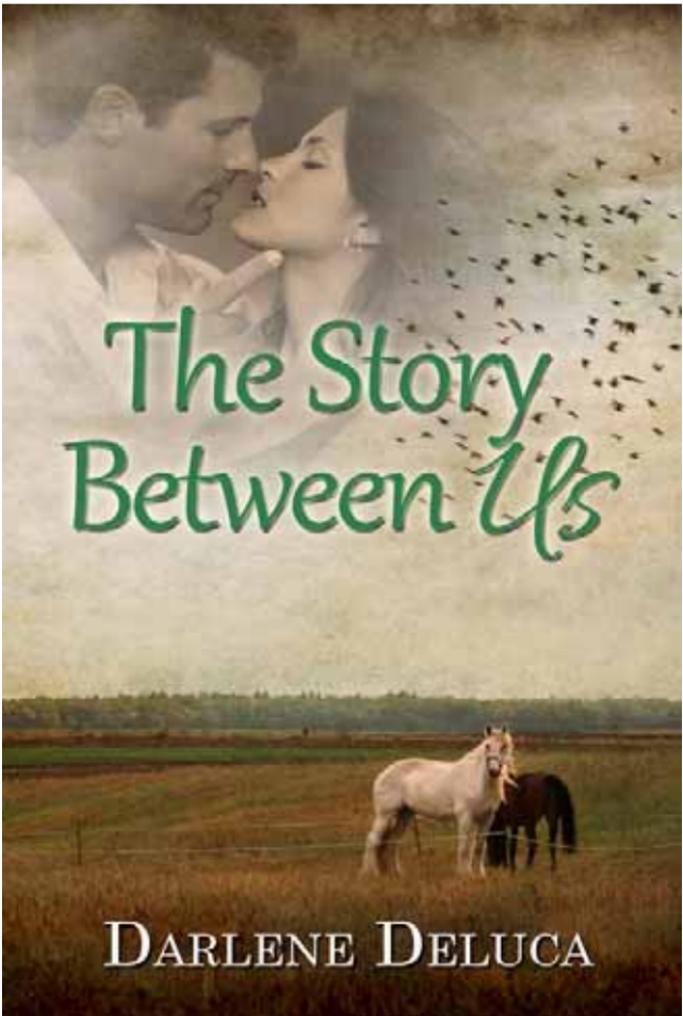
Mix thoroughly then add nuts of your choice.

Follow directions on box for baking, adjusting time and temperature according to pan size.

When cooled, top with a light layer of powdered sugar.

Also Available from Darlene Deluca

Cookie Collision



The Story  
Between Us

DARLENE DELUCA

## Fig Preserve Cake

L. D. Nash

### Ingredients

2 cups sugar  
1 cup vegetable oil  
1 cup buttermilk  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 pint fig preserves, drained and mashed  
1 teaspoon cloves  
1 teaspoon cinnamon  
1 teaspoon salt  
3 eggs  
2 cups chopped walnuts

### Directions

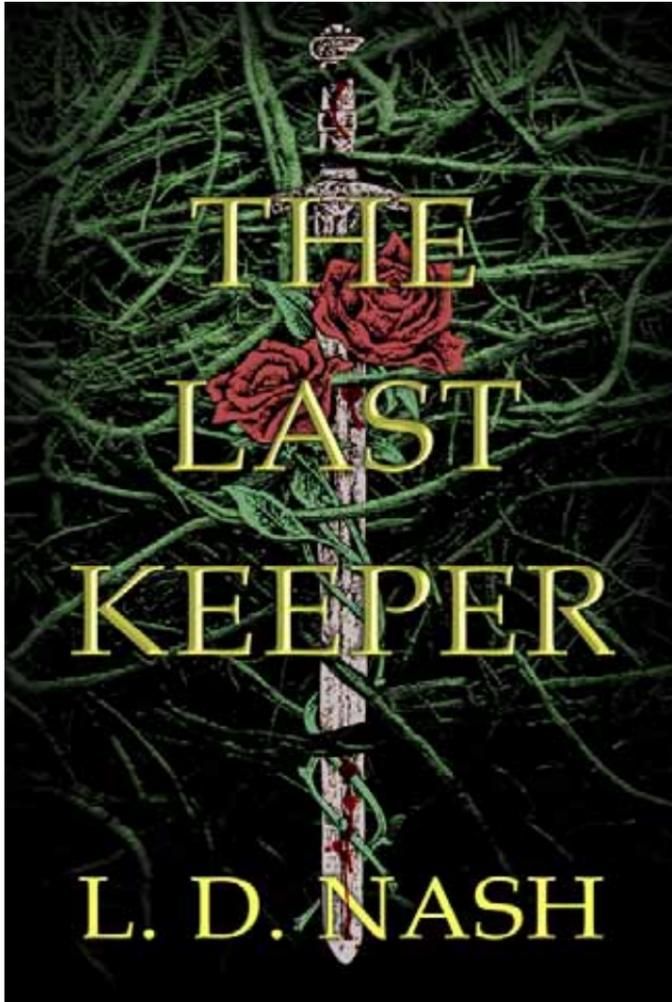
Mix all ingredients in large bowl, transfer to 9"x13" baking dish and bake 1 hour 45 minutes at 300 degrees or until toothpick inserted comes out clean.

### Glaze

1/2 cup sugar  
1 stick butter (1/4 cup)  
1/4 baking soda  
1/2 tablespoon corn syrup  
1/2 teaspoon vanilla extract  
1/4 cup buttermilk

## Directions

Mix together in boiler. Bring to a boil and boil for about 5 minutes. Pour over cake once it's done.



## Fudge Pie

Jane Lewis

[www.janelewisauthor.com](http://www.janelewisauthor.com)

### Ingredients

2 eggs

1/2 stick butter melted (1/4 cup)

3 1/2 tablespoons cocoa

1 small can evaporated milk (5 ounces)

1 1/2 cups sugar

1 teaspoon vanilla

1 unbaked pie shell

### Directions

Preheat oven to 350 degrees.

Mix melted butter and cocoa together in a separate bowl adding a little of the milk and blend until smooth.

Put butter cocoa mixture and eggs in a blender. Blend until smooth.

Add remaining milk to blender and blend well.

Add sugar and vanilla to blender and blend well.

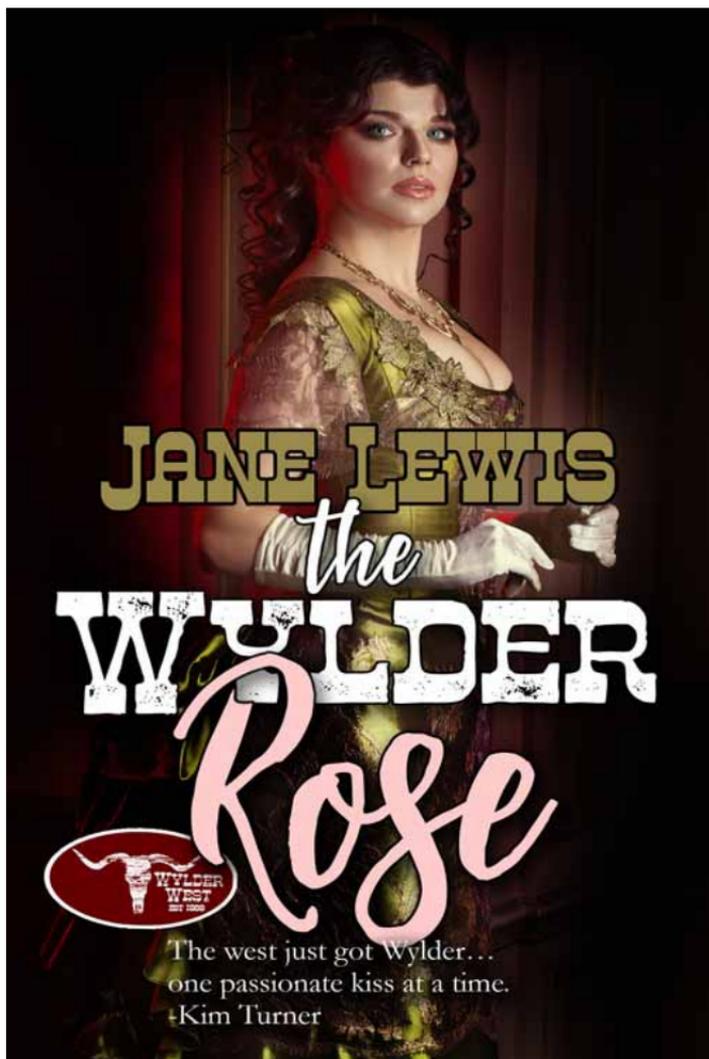
Pour in the unbaked pie shell.

Bake 30 minutes at 350 or until center just jiggles

but is not soupy.

You can use a handheld mixer instead of a blender.  
The blender makes a smoother and creamier  
consistency.

Also available from Jane Lewis  
Home In Wylder  
The Lady Flyer  
The Barnstormer



JANE LEWIS

*the*

WYLDER

*Rose*



The west just got Wylder...  
one passionate kiss at a time.

—Kim Turner

## Gelateria Pelican's Pseudo-Spumoni

Tessa Floreano

[www.tessafloreano.com](http://www.tessafloreano.com)

Gelateria Pelicani's Pseudo-Spumoni because Gelateria Pelicani's famous "Spumoni Speciale" recipe is a trade secret (and you know what happened to someone who tried to steal it in my book, *Slain Over Spumoni*), this is a pseudo version for you to try at home.

Active: 35 mins With freezing time: 10 hours, 35 mins

### Ingredients

15 chocolate wafers (try Nabisco brand)  
2 tbsp dark chocolate sauce (try Torani brand)  
1 pint each: Pistachio, Vanilla Bean, and Chocolate gelato (try Talenti brand)  
1/2 cup Amarena cherries, halved  
2 or 3 tbsp Amarena syrup, to taste  
Nonstick cooking spray  
9-by-5-inch aluminum loaf pan

### Instructions

Lightly grease the pan with cooking spray. Line the entire pan with plastic wrap, leaving a 2-inch overhang; the cooking spray will help the plastic stick to the pan.

In a food processor, pulse the chocolate wafers into fine granules. Add the chocolate sauce and pulse a few more times until the mixture comes together. Pour into the prepared loaf pan and firmly press into the pan bottom to form a crust. Freeze for 30 minutes to set.

Meanwhile, remove the chocolate gelato from the freezer to soften. After 30 minutes, remove the loaf pan from the freezer and spread the chocolate gelato over the crust; use a small rubber spatula to spread the gelato into a flat, even layer. Freeze pan for another 30 minutes. Meanwhile, let the vanilla bean gelato soften at room temperature.

When the vanilla gelato has softened, transfer it to a bowl and stir in the sliced Amarena cherries and the Amarena syrup. Mix until the cherries are evenly dispersed. Remove the pan from the freezer and evenly spread the cherry gelato over the chocolate gelato. Freeze pan for at least 1 hour more; it takes longer for the cherry layer to set.

Thirty minutes before the cherry layer is set, remove the pistachio gelato from the freezer to soften. When softened, spread in an even layer over the cherry gelato; the pistachio layer should come up nearly to the top of the pan.

Cover with plastic wrap and freeze overnight.

When ready to serve, remove the plastic wrap and invert the spumoni onto a cutting board, only if you

plan to serve it all. Otherwise, invert onto a plate that you can wrap later and refreeze.

Gently lift the loaf pan away and remove the remaining wrap. Slice the spumoni into 3/4-inch slices, using a chef's knife dipped in warm water between each slice. Serve immediately.

#### Cook's Note

Feel free to substitute Maraschino cherries if you can't find Amarena ones at a specialty store.

Add two drops of beet or pomegranate juice to the cherry layer for extra-natural pink color. Fortify the pistachio layer with 1/2 tsp pure almond extract.

For a quick version or for kids, add a teaspoon of Amarena cherries atop a small scoop of pistachio gelato sandwiched between two chocolate cookies. If you want a more substantial version, double the recipe. Each layer will be thicker so plan on extra freezing time.

Tessa Floreano



SLAIN Over SPUMONI



## Grandma Clara's Honey Cake

Marilyn Baron

[www.marilynbaron.com](http://www.marilynbaron.com)

### Ingredients

4 eggs

1 cup sugar

½ cup oil

1 cup coffee

½ cup walnuts

1 tsp. vanilla

1 tbsp. jelly (cherry, orange marmalade, or your favorite flavor)

1 cup honey

3 cups flour

2 rounded tsp. baking powder

1/8 rounded tsp. baking soda

½ rounded tsp. cinnamon

1 tsp. lemon juice

### Directions

Preheat oven to 325 degrees.

Brew coffee and pour into a medium mixing bowl.

Pour honey into warm coffee and mix.

In a large mixing bowl, cream eggs, sugar, oil, and coffee and honey mixture.

Add vanilla and lemon juice.

Add dry ingredients.

Fold in jelly.

Line two 8 ½- or 9-inch by 5-inch glass or other

baking pans with parchment paper.  
Pour mixture into the two baking pans.  
Place whole or chopped walnuts all around top or  
add chopped walnuts into mixture while  
stirring.  
Bake for 52 minutes.  
Use toothpick to test for doneness.  
Take out of oven and let sit in pans until cooled.  
Lift out and slice.  
Honey cake slices freeze well.

Also available from Marilyn Baron  
The Romanov Legacy  
Stracciatella Gelato: Melting Time  
The Saffron Conspiracy

*Marilyn Baron*

*The  
Case of the  
Missing  
Botticelli*



Granny's Irish Apple Cake  
Lee Ann Sontheimer Murphy  
[www.leeannsontheimer.blogspot.com](http://www.leeannsontheimer.blogspot.com)

## Ingredients

2 cups white sugar  
2 sticks butter (not margarine)  
2 eggs  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
2 teaspoons cinnamon or apple pie spice  
½ teaspoon nutmeg  
3-4 tablespoons milk  
5 cups thin sliced apples

## Directions

Cream together sugar and butter, add flour, eggs, salt, baking soda, and cinnamon. Then add milk to make it into a thick batter, then spread it in a greased or prepared 13x9 pan. Top with the thin sliced apples, then make the following crumb topping –

1 ½ sticks butter, cut into small pieces  
1 cup brown sugar  
1 to 1 ½ cup rolled oats (do not use instant oatmeal)

Blend flour and oats together, then cut the butter into it until the mixture resembles coarse crumbs.

Sprinkle over apples and cake batter.

Bake at 350 for about an hour or until a knife inserted into the cake comes out clean.

Serve warm with whipped cream or vanilla ice cream.

Scarred Santa



## Gujiya (Sweet nut & fruit Indian 'empanadas')

Maggie Sims

[www.maggiesims.com](http://www.maggiesims.com)

### Ingredients

#### For pastry

1 cup all-purpose flour

1.5 tbsp ghee

water as needed

#### For stuffing

1/2 cup milk powder

1/4 cup milk

1 tbsp ghee

1/2 cup dry grated coconut (unsweetened)

1/3 cup powdered sugar

1/4 cup chopped mixed nuts and golden raisins  
(cashews, almonds, golden raisins) - other dried  
fruit can be added as you'd like

1/4 tsp cardamom powder

### Oil for frying

### Directions

#### To make pastry

Mix flour and ghee in a wide bowl with your hands for at least a minute until crumbly.

Add water as needed (likely approx 1/4 cup in total) and knead dough - it should be stiff. Cover with a moist cloth and set aside for 20 min.

To make stuffing

Bring ghee and milk to a boil over medium flame in a small pan.

Add milk powder little by little to boiling liquid, stirring continuously to mix well.

Cook - stirring continuously - until mixture turns thick and turns into a lump.

Transfer to a shallow bowl and cool to room temperature.

When cool, add coconut and mixed nuts, and mix well.

Add cardamom powder and powdered sugar and mix well. Mixture should be slightly moist.

Knead the dough again for a minute and divide into 2 equal portions. Shape each portion into a cylindrical roll, then cut into 6-7 equal portions.

Shape each portion into a ball.

Keep unused portions covered with moist cloth.

Roll each ball out into a 3-4 inch diameter circle.

Moisten the edges of the circle with a wet fingertip.

Place 2-3 tsp stuffing in the center of the circle.

Fold the dough into a half circle. Pack it tightly to filling, and make tiny folds around edge or crimp with fork to seal.

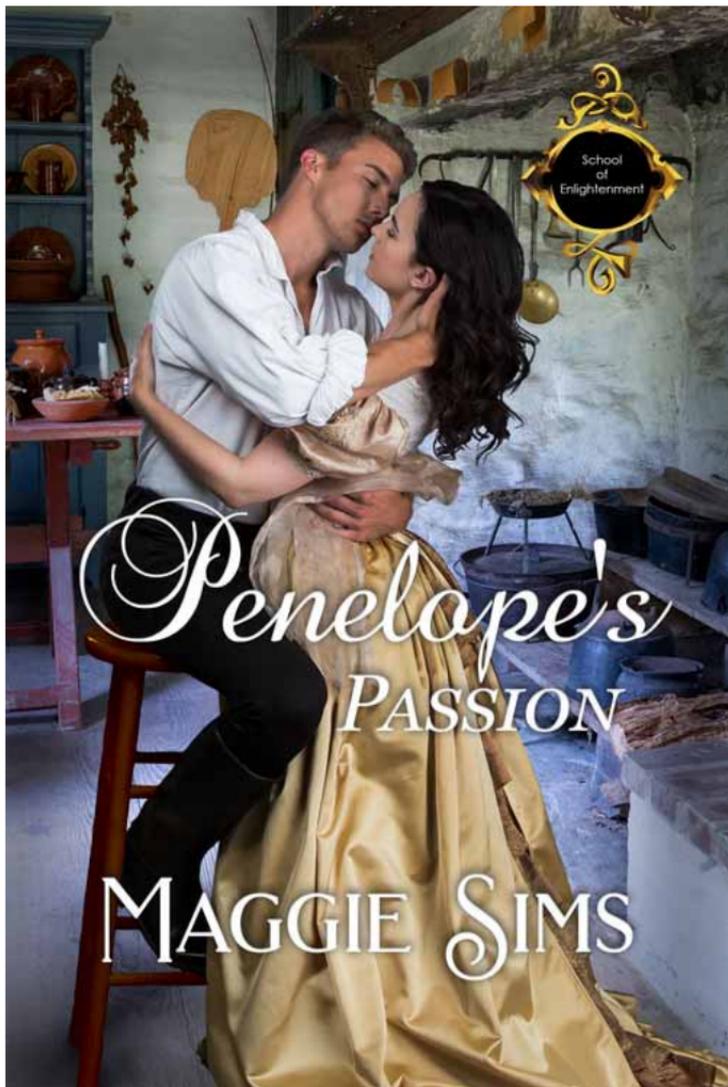
Cover the filled gujyas with a moist cloth until ready to cook them all.

Heat oil over medium flame. When oil is fully heated, add as many gujyas as the pan will hold without touching. Cook 4-5 min or until deep golden brown and crispy over low-medium flame.

Drain excess oil with slotted spoon and transfer to a plate. Once they are fully cooled, they can be stored ~4 days in an airtight container.

Optional: glaze with sugar glaze (1/2 cup sugar, 1/4 water boiled to syrup, and dip gujiya in). Sprinkle with pistachio chips.

Also available from Maggie Sims  
Sophia's Schooling (School of Enlightenment Book 1)



School  
of  
Enlightenment

*Penelope's*  
PASSION

MAGGIE SIMS

## Healthy Pumpkin Cheesecake

Diana Rubino

[www.dianarubino.com](http://www.dianarubino.com)

### Ingredients

3/4 cup low-fat cottage cheese

2/3 cup nonfat plain Greek yogurt

1 tbsp. white whole wheat flour

2 tbsp. honey

1/4 tsp. salt

4 egg whites

2 tbsp. lemon juice

1/2 cup pumpkin puree (not pumpkin pie filling)

1/2 tsp. pumpkin pie spice, no sugar added

### Directions

Place everything in your blender and blend until smooth. Pour into a greased or parchment lined cake pan or a mini scone pan.

Bake at 350 F for 50 minutes.

Optional: When cooled, top with whipped cream.

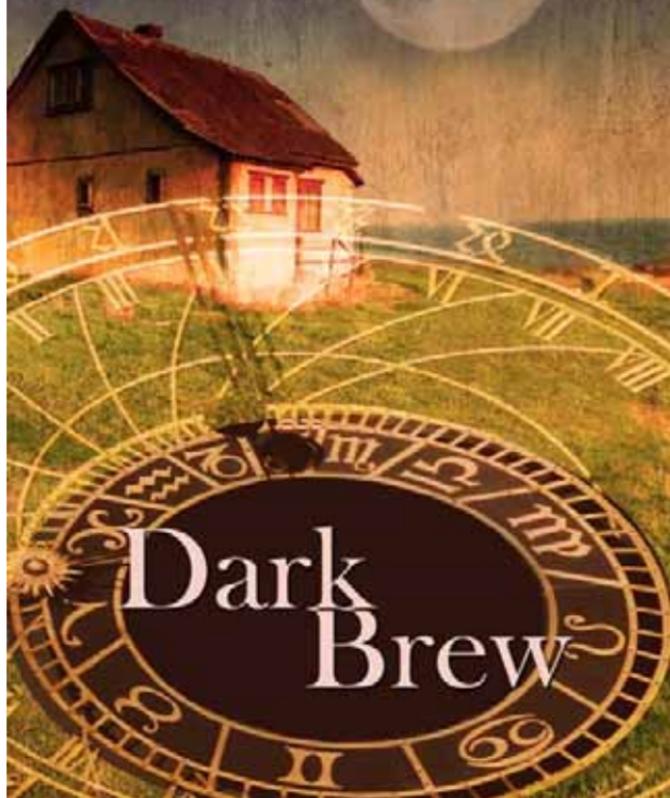
Also available from Diana Rubino

Bootleg Broadway

The End of Camelot

A Bloody Good Cruise

Diana Rubino



## Heart of Christmas Cookies

Wendy Kendall

[www.wendywritesbooks.com](http://www.wendywritesbooks.com)

### Ingredients

1 Cup of Unsalted, Sweet Cream Butter

2/3 Cups of Sugar

1 Teaspoon Molasses

1 Large Egg

3 / 4 Teaspoon Vanilla Extract

2 3 / 4 Cup All-Purpose Flour

2 Teaspoons Cornstarch

1 / 2 Teaspoon Salt

Maraschino Cherries

White Chocolate

Shredded Coconut

White Sprinkles

### Directions

Beat butter until creamy.

Add sugar, and molasses and beat until incorporated.

Add 1 egg and beat until incorporated.

In a separate container add the flour, salt, and cornstarch and stir until incorporated.

Add the dry mixture into the wet mixture and continue to beat until a smooth dough begins to form.

Roll thumb-sized balls of dough until smooth, then imprint with thumb and drape the dough to the first

knuckle. This should form a concave hole in the dough.

Place imprinted dough onto a nonstick sheet about 1-2 inches apart.

Place Maraschino cherries in each hole, pinch the dough slightly inward over the cherry, making sure not to cover completely.

Bake at 375 degrees Fahrenheit for 11 minutes.

While baking, place white seed chocolate into a microwave safe bowl and slowly microwave at intervals of 5-10 seconds, stirring in between. When the chocolate just begins to melt, stir until it forms a paste.

Once the cookies are done, using a spoon and knife, scoop and smooth the white chocolate on top of the cookies, covering the cherries completely.

While the chocolate is still warm, sprinkle the top with shredded coconut and white sprinkles.

Cool in refrigerator for 1-24 hours and enjoy.

Also Available from Wendy Kendall  
Kat Out of the Bag  
Snow Kiss Cookies To Die For  
Cherry Shakes in the Park



*Heart of  
Christmas Cookies  
and Dreams*



WENDY KENDALL

## Lemon Twist Snowball Cookies

Erica Mae

[www.ericamae.net](http://www.ericamae.net)

Prep Time: 20 minutes Cook Time: 15 minutes

Total Time: 35 minutes

Servings: 35 cookies

### Ingredients

2 1/4 cups all-purpose flour

1/4 teaspoon salt

1 cup unsalted butter, softened

3 cups powdered sugar, divided (1 1/2 cups for batter and 1 1/2 cups for dusting)

2 tablespoons fresh lemon juice

1 tablespoon lemon zest (about 2 lemons)

2 teaspoons lemon extract

3 drops of yellow food coloring or 1/2 teaspoon of yellow gel food coloring

### Equipment

Stand mixer or large bowl with hand mixer and paddle

Plate or bowl to roll the cookies in powdered sugar once baked

Measuring cups

Measuring spoons

Lemon zester

Small Cookie scoop or tablespoon

## Directions

Preheat oven to 350 F. Line two large cookie baking sheets with parchment paper.

In the stand mixer or bowl, cream together the butter and 1 1/2 cups of powdered sugar until just combined.

Add the lemon juice, lemon zest, and lemon extract, and mix to combine.

Add the flour and salt, remembering to scrape the sides as needed.

Add food coloring and incorporate.

With your cookie scoop or spoon, scoop out the cookie dough and gently roll the dough into balls in your hand, then place on the baking sheets.

Refrigerate the dough balls for 5 minutes to help maintain the snowball shape.

Bake for 13-14 minutes.

Cool cookies slightly for 5 minutes, then roll gently in the powdered sugar. Repeat and cool.

*Christmas*



*Cookies*



# Falling for Lemon Snowballs

Will stealing her neighbor's lemons put  
Annie into a sticky situation... or a new romance?

ERICA MAE

## Mom's Strawberry Rhubarb Custard Bars

Carol Henry

[www.carolhenry.org](http://www.carolhenry.org)

### Ingredients

#### Crust:

2 Cups Flour

1/4 Cup Sugar

1 Cup Cold Butter

1/4 Teaspoon Cinnamon

1/4 Teaspoon Ginger

1 Teaspoon Vanilla

#### Pudding:

2 Cups Granulated Sugar

1/2 Cup Flour

1 Cup Heavy Whipping Cream

3 Large Eggs, beaten

5 Cups Finely Chopped Fresh Rhubarb

2 Cups Chopped Fresh Strawberries

#### Topping:

8 Ounces Cream Cheese, softened

1/2 Cup Granulated Sugar

1 Teaspoon Pure Vanilla

1 Cup Heavy Whipping Cream, whipped

### Directions

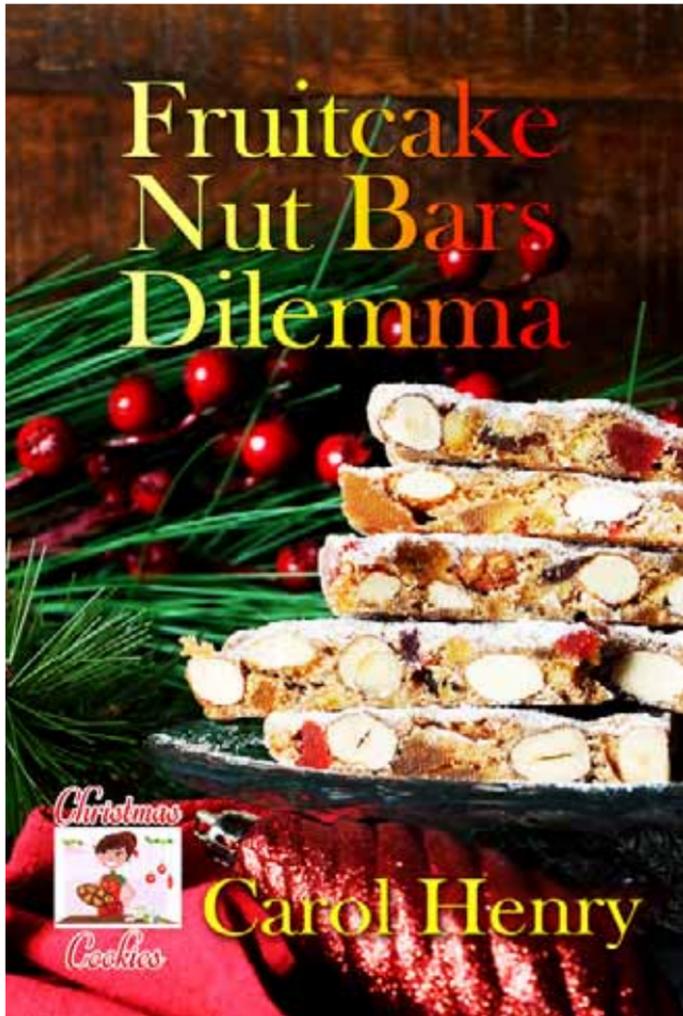
Combine the flour, sugar, spices, and then add the butter and vanilla until the mixture is crumbly.

Press into a greased baking pan (oblong cake pan is best) and bake in 350°F oven for 10 minutes.

While the crust is baking, prepare the pudding mixture. Combine the sugar and flour in a bowl, then whisk in the eggs, and cream. Once that is a smooth consistency, add the rhubarb and strawberries, mix, and then pour over the baked crust. Bake for approximately 40 minutes, at 450°F. Let completely cool before putting the topping on. To make the topping, whip the heavy cream until it forms stiff peaks. In separate bowl mix the cream cheeses, sugar, and vanilla until smooth. Fold in by hand (gently) the cream cheese mixture with the whipped cream mixture until well incorporated. Spread on top of custard and refrigerate before serving.

Also available from Carol Henry  
Linzer Tarts and Broken Hearts  
Nora's Redemption (Lobster Cove Series)  
Cairo Connection

# Fruitcake Nut Bars Dilemma



Carol Henry

## Oatmeal Pie

Jude Hopkins

[www.judehopkinswriting.net](http://www.judehopkinswriting.net)

### Ingredients

1-1/4 cups sugar

1-1/4 cups uncooked oatmeal

2 eggs, beaten

1 tsp. vanilla

1 stick of butter

1 to 1-1/2 cups walnuts

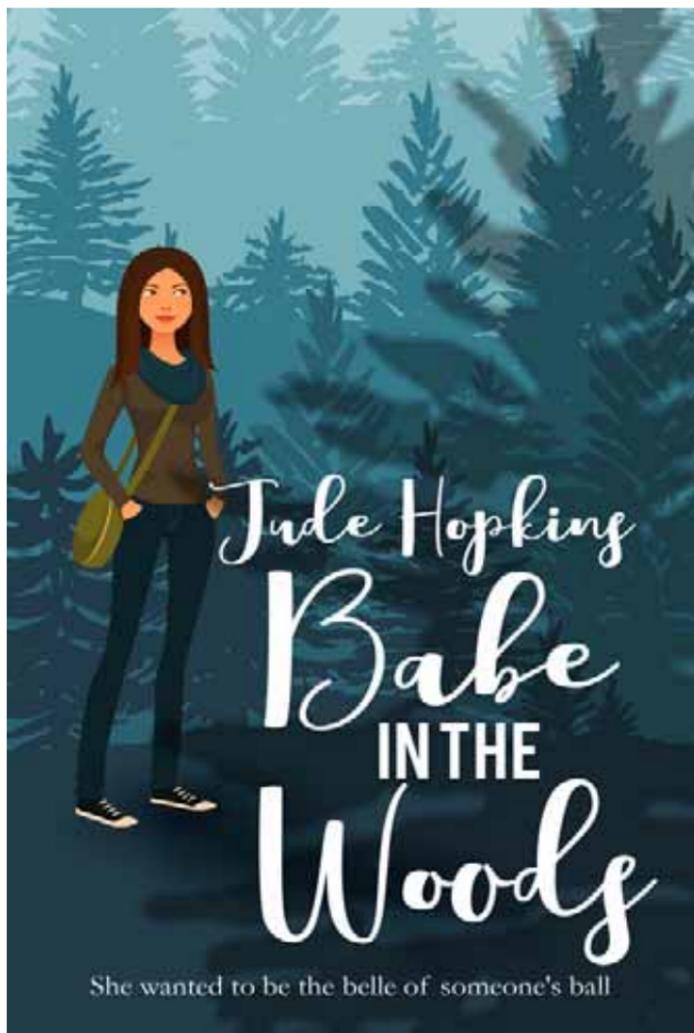
### Directions

Mix all ingredients together.

Pour into frozen pie shell.

Bake at 350 degrees for 30 to 40 minutes.

Cut while slightly warm and serve with ice cream.



Jude Hopkins

Babe

IN THE

Woods

She wanted to be the belle of someone's ball

## PA Dutch Lemon Sponge Pudding

Wendy Rich Stetson

[www.wendyrichstetson.com](http://www.wendyrichstetson.com)

### Ingredients

2 tbsp butter  
1 cup granulated sugar  
1/2 cup all-purpose flour  
1/2 tsp salt  
3 tbsp lemon juice  
Zest of one lemon  
3 eggs (separated)  
1 1/2 cups of milk

### Directions

Heat oven to 350.

Cream butter and sugar.

Gradually add flour, salt, lemon juice, and lemon zest.

When the mixture is well combined, add well-beaten egg yolks and milk.

In a separate bowl, beat egg whites until stiff peaks form.

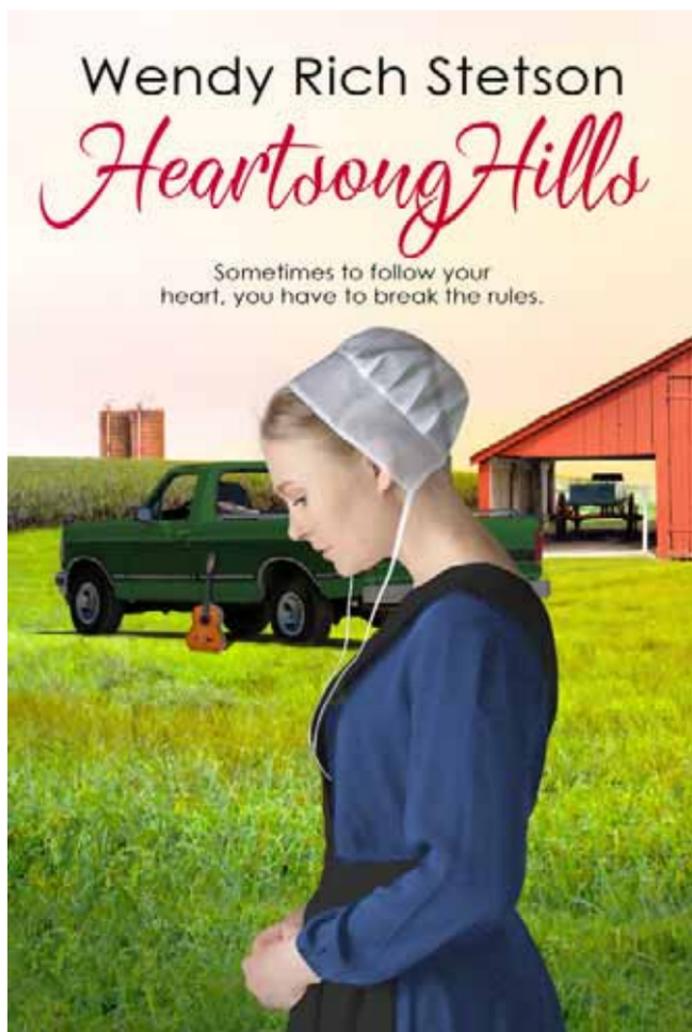
Fold in egg whites.

Pour into well-oiled 1 1/2 quart casserole baking dish.

Place baking dish in a second pan in the oven. Pour boiling water into the second pan, surrounding baking dish.

Bake for 45 minutes or until top cracks.

Also Available from Wendy Rich Stetson  
Hometown



Pineapple Upside-Down Cake with Butter Rum  
Sauce  
Sarah Hendess

Ingredients

Cake and Pineapple Topping

5 tablespoons unsalted butter  
2/3 cup light brown sugar, packed firmly  
1 can (20 oz) pineapple slices in juice; reserve 2  
tablespoons of juice  
Maraschino cherries, if desired  
1 1/2 cups all-purpose flour, sifted  
1 3/4 teaspoons baking powder  
1/4 teaspoon salt  
5 tablespoons butter at room temperature  
3/4 cup granulated sugar, divided  
2 eggs, separated  
1 tablespoon lemon juice  
1 teaspoon vanilla extract  
1/2 cup sour cream  
2 tablespoons reserved pineapple juice

Butter Rum Sauce

1 stick butter (salted is best, but unsalted will do  
fine)  
1/2 cup granulated sugar  
1/2 cup brown sugar  
1/2 cup heavy whipping cream  
1-2 tablespoons dark rum, according to preference

Directions

For topping, melt butter in 10" cast-iron skillet over medium-low heat. Remove pan from heat and stir in brown sugar. Spread the butter-sugar mixture in the bottom of the pan. Drain pineapple slices (save 2 tablespoons of the juice!) and arrange them in the pan. You can place a cherry in the center of each slice, if you like.

For the cake, preheat oven to 350. Sift the flour, baking powder, and salt into a small bowl. In large mixing bowl, beat the butter and 1/2 cup of the sugar on medium speed until creamy, about one minute. Add the egg yolks, lemon juice, and vanilla. Blend until smooth.

In another small bowl, stir together sour cream and the 2 tablespoons reserved pineapple juice. Beginning and ending with the flour mixture, alternately add flour and sour cream to the batter, blending just enough to combine. The batter will be thick.

Put the egg whites in another large mixing bowl and beat with clean beaters on high until soft peaks form, about 2 minutes. Gradually add the remaining 1/4 cup sugar while beating on high speed until stiff peaks form, about another 1-2 minutes. Fold the egg whites into the batter. Pour batter over the pineapple slices and place the pan in the oven.

Bake the cake 25-30 minutes until cake is golden brown and firm to the touch. Let cake cool in pan for 10 minutes, then run a knife around the pan

edges and invert onto a large platter.

While cake bakes, make the butter rum sauce. Combine all the ingredients in a saucepan and simmer 2-3 minutes until slightly thickened. Let cool until you take the cake out of the pan, then drizzle over the warm cake.

Second Chances in Hollywood



Skye's Favorite Inn of the Three Butterflies  
Cookies

K.M. Daughters

[www.kmdaughters.com](http://www.kmdaughters.com)

(made by her mom, Kay)

Ingredients

3/4 cup melted butter (1 1/2 stick)

3/4 cup brown sugar packed

1/4 cup sugar

1 egg and 1 egg yolk

1 1/2 tsp vanilla

1 1/4 cup flour

1 cup white whole wheat flour

1 tsp cornstarch

1 tsp baking soda

3/4 tsp salt

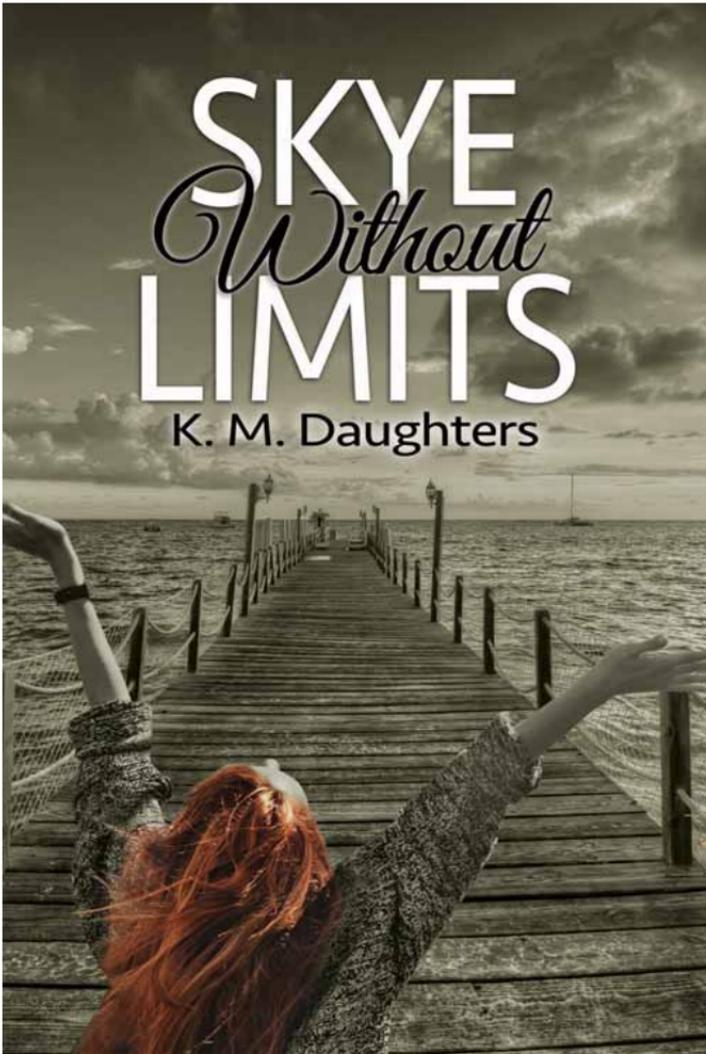
1 1/2 cup Snickers chunks

Directions

Preheat oven to 325. In medium bowl whisk together melted butter and the sugars until well combined. Add egg, egg yolk, and vanilla and whisk until just incorporated. Add flours, starch, baking soda, and salt and stir until well incorporated. Cut your candy in chunks and stir into dough. Chill dough for 1 hour in the freezer or 2 hours in the fridge...this is important- it prevents the cookies from spreading when baked.

Don't skip this step! Let cookie dough sit out at room temperature 10 minutes so it warms enough to be scooped. Scoop dough into oversized tablespoons. Bake for 9-11 minutes. Let cool on baking sheet 5 minutes then transfer to cooling rack. ENJOY!

Also Available from K.M. Daughters  
Only One Summer  
Bewitching Breeze



SKYE  
*Without*  
LIMITS

K. M. Daughters

## Tea flavored Shortbread Cookies

Zelda Benjamin

[www.zeldabenzamin.com/home](http://www.zeldabenzamin.com/home)

### Ingredients

1 cup (2 sticks) unsalted butter

2 cups flour

1/2 cup powdered sugar

1/2 tsp. salt

1-2 of your choice of tea bags (open bag and remove tea leaves) Green tea, Earl Grey, and orange tea are my favorites, but you can use any tea flavor you like.

1st time use one bag.

### Instructions

Preheat oven to 350 F.

Mix flour, salt, and contents of tea bag.

Cream butter and sugar with a mixer.

Add flour, salt, and tea leaves to butter and sugar.

Form into a ball of dough. Place in a 1 gallon baggie and press or roll to flatten, or you can flatten on a floured surface and then wrap in plastic wrap.

Chill dough in refrigerator for 15 minutes.

Roll the dough into a circle, 1/4 inch thick. If you use a baggie—roll corner-to-corner. Cut the bag open, and cut the cookies with your choice of cookie cutter.

Place on parchment covered cookie sheet. If you crumble the parchment before placing on sheet it

will lay better. Bake for 20-25 minutes. Edges should be golden brown.

Leave in longer if you like a crunchy cookie for dunking.

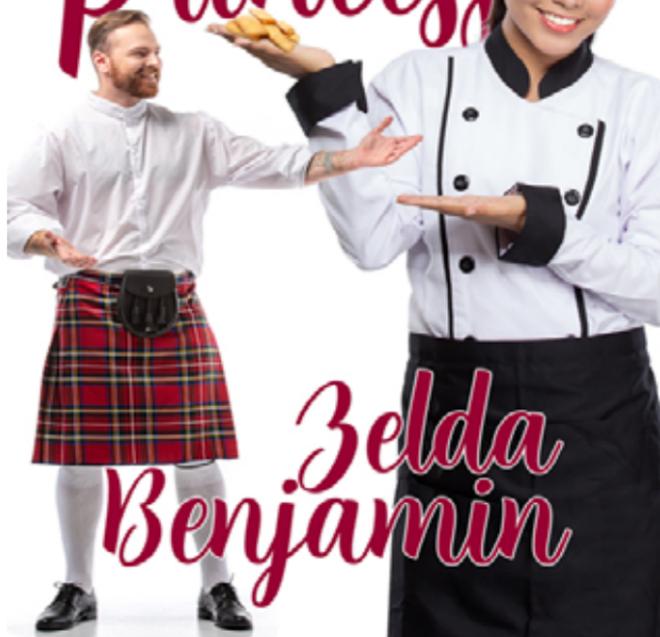
Also Available from Zelda Benjamin  
Cherry Blossom Serendipity

# SHORTBREAD

Modern day meeting of Cinderella and a handsome highlander

# COOKIE

# Princess



Zelda  
Benjamin

## *Meats and Main Dishes*

- Any Time of the Day Bacon Quiche
- Baked Lasagna
- Beefcake Meatloaf
- Busy Day Dinner
- Chicken Enchiladas
- Claire's Homestead Cabin Stove-Top Tuna Casserole
- Easy Grillades and Grits
- Easy Sheet Crusty Chicken
- Ham and Leek Pie
- Happy Hour Crock-Pot Ribs
- Lebanese Cousa Modernized
- Onion Quiche with Cumin seeds
- Pasta Caprese
- Pasta Florentine
- Pollo con Olive Verde
- Quirky Healthy Chicken Salad
- Renee's Overnight French Toast Casserole
- Savory Meatloaf with a Twist
- Turkey Chili

## Any Time of the Day Bacon Quiche

Michelle Godard-Richer

### Ingredients

4 eggs  
6 strips of bacon  
4-6 slices of brioche (any bread will do)  
1 ½ cups of milk  
1 tbsp of maple syrup  
1 ½ cups of cheddar cheese  
½ tsp of paprika, garlic powder, onion powder, dry mustard powder, cayenne (optional)  
2 green onions  
A dash of Frank's Red Hot Sauce (optional)  
Salt and pepper to taste  
Cooking spray or butter

### Directions

Line up your bacon strips on cookie sheet. Bake in the oven at 400F for 7 minutes a side or until cooked. Then drop temperature of the oven down to 375F. Alternatively, you can fry your bacon in a frying pan, but I prefer baking in the oven as it frees up my attention to continue with the rest of the recipe.

Whisk milk, eggs, maple syrup, hot sauce, and seasonings in a bowl and set aside.

Dice green onions and set aside.

Grate cheddar cheese and set aside.

Spray or use butter to grease a 9x13 casserole dish.

Cover the bottom of the dish with bread.  
On top of the bread, line up cooked strips of bacon evenly spaced.  
Pour milk and egg mixture on top of the bacon and bread.  
Sprinkle green onions, then sprinkle your cheese across the top.  
Bake in the oven, uncovered, for 33-35 minutes until the cheese is lightly browned.

Also Available from Michelle Godard-Richer  
Fatal Witness (Book Two of The Fatal Series) This recipe makes a brief appearance in this book.  
Back in Time with Jelly Beans: Jelly Beans and Spring Things Series

# FATAL HUNT

A photograph of a blood-stained knife lying on a snowy surface. The knife has a wooden handle and a silver blade, with several drops of red blood scattered around it. The background is a vast, white, snow-covered landscape.

MICHELLE  
GODARD-RICHER

Baked Lasagna  
Rosemary Kubli  
[www.rosemarykubli.com](http://www.rosemarykubli.com)

## Ingredients

3 quarts homemade red pasta sauce or your favorite store-bought red pasta sauce  
1 16 ounce box lasagna noodles  
2 pounds shredded mozzarella cheese  
1 pound shredded or sliced provolone cheese  
8 ounces ricotta cheese

Prep time: Approximately 2 hours

## Directions

Cook lasagna noodles according to package directions. Drain the noodles into a colander and rinse them under cold water. Carefully separate the noodles to avoid ripping them and lay the noodles flat on a sheet of waxed paper.

Layer the bottom of a 9x12 inch roasting pan with one layer of noodles. Overlap the edges of the noodles by about 1/2 inch and build up the sides of the pan by about 1 inch to form a solid base that will prevent the pasta sauce and cheese from seeping out. Ladle enough of the pasta sauce to cover the noodles. Top with enough mozzarella cheese to cover the sauce.

Add a second layer of noodles. Cover with a thin coat of pasta sauce and a heavy layer of mozzarella and provolone cheeses. Mix a small amount of the pasta sauce with the ricotta cheese, enough to make the ricotta easy to spread.

Add a third layer of noodles. Cover with pasta sauce and layer on the remaining cheeses, reserving 1 cup of the mozzarella cheese for the topping.

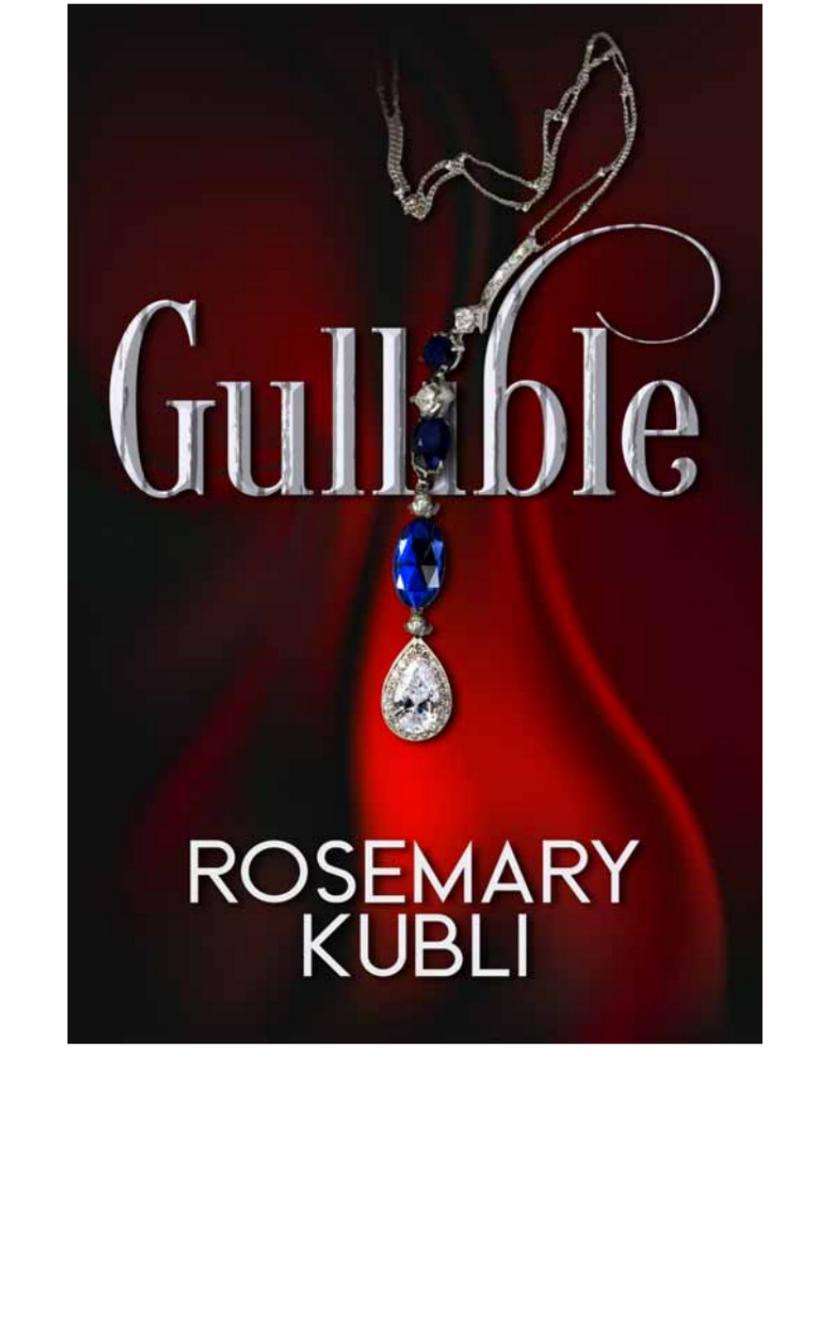
Add a fourth layer of noodles. Top with a thin layer of pasta sauce and the reserved 1 cup of mozzarella. Note: Hold back enough pasta sauce to top servings of lasagna per your guests' preferences.

Bake for 1 hour at 350 degrees. If the top of the lasagna begins to brown before it's done baking, cover with foil.

Remove from the oven and let cool for 15 minutes before slicing. Serve with warmed pasta sauce, grated parmesan cheese, and garlic bread.

Optional treat for meat-lovers: Add a smattering of sliced cooked Italian meatballs or cooked Italian bulk sausage between each layer.

Enjoy!

A diamond necklace with a large blue gemstone and a teardrop diamond pendant, set against a red background.

# Gullible

ROSEMARY  
KUBLI

## Beefcake Meatloaf

Stella Grae

[www.stellagraerotica.weebly.com](http://www.stellagraerotica.weebly.com)

### Ingredients

1 pound ground beef  
1 medium onion, small dice  
1 sleeve saltine crackers  
2 Tablespoons Worcestershire sauce  
1 egg, beaten  
1 Tablespoon tomato paste  
1/3 cup ketchup (any kind)  
1/4 teaspoon dried thyme  
1/2 teaspoon salt  
1/4 teaspoon pepper

### Directions

Dice onion (small dice).

Crush sleeve of saltine crackers.

Combine the ground beef, onion, crackers, dried thyme, Worcestershire sauce, egg, ketchup, and salt and pepper.

Gently mix until combined.

Turn the mixture into a loaf pan or small casserole dish.

Bake at 350 degrees Fahrenheit for approximately 45 minutes.

Using a meat thermometer, check for doneness at 170 degrees.

Just Call Me Confident

*The*  
*Wild Rose*  
*Press*



**Cover  
Coming  
Soon**

Busy Day Dinner

Barbara Shepherd

[www.barbarashepherd.com](http://www.barbarashepherd.com)

## Ingredients

4 boneless pork loin chops  
1 tablespoon bacon grease (or olive oil)  
1 can condensed tomato soup  
1 cup water  
1 teaspoon salt  
1 teaspoon seasoned salt  
½ teaspoon ground black pepper  
1 teaspoon dried parsley flakes  
1½ teaspoons Worcestershire sauce  
4 tablespoons chopped onion  
5 carrots, sliced in 1½-inch pieces  
6 medium red potatoes, quartered

## Directions

Preheat oven to 375 degrees.

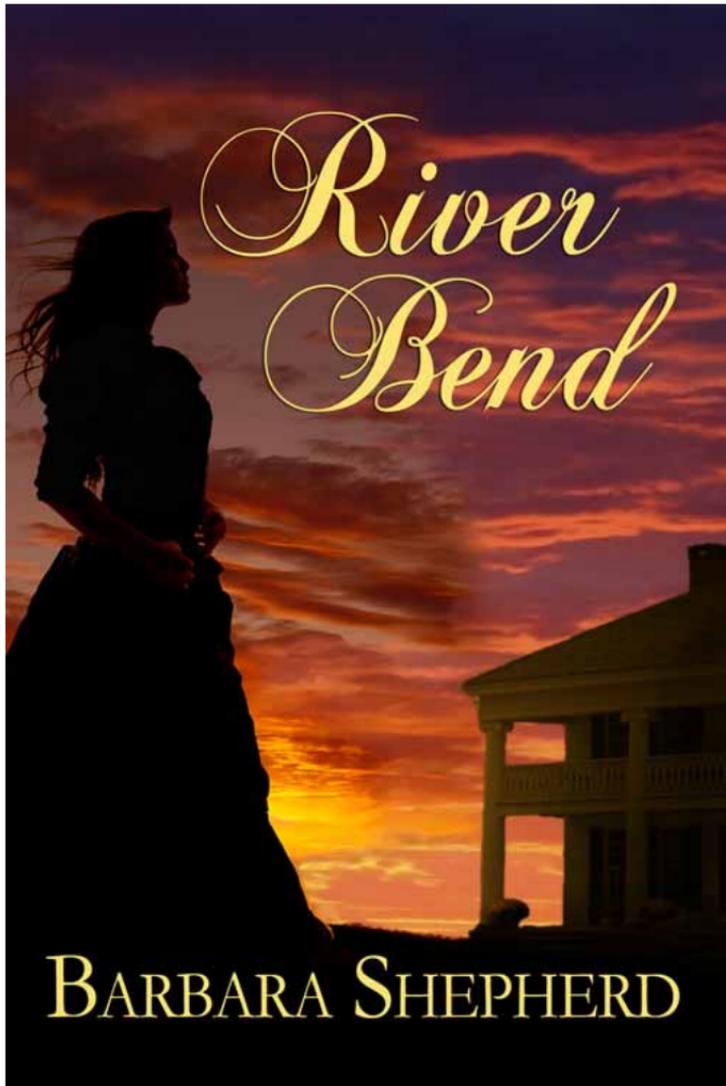
Brown chops in bacon grease in a skillet; remove chops to a plate. In a small bowl, mix soup, water, salts, pepper, parsley, Worcestershire sauce, and onion until smooth; set aside.

In a 2-quart covered casserole dish, place carrots in bottom and cover carrots with potatoes.

Place pork chops on top of potatoes. Pour soup mixture over meat and vegetables.

Cover casserole dish and place in oven. Bake for 1 hour and 15 minutes, or until meat is

tender and vegetables are done. Remove from oven;  
let cool a few minutes before serving.  
Serves 4.



## Chicken Enchiladas

Iona Morrison

[www.ionamorrison.com](http://www.ionamorrison.com)

### Ingredients

1 16 oz. can of tomatoes  
½ tsp coriander seed  
1 cup of sour cream  
1 small pkg of cream cheese soft  
¾ tsp of salt  
1 cup of finely chopped onion  
1 cup of shredded Jack cheese  
12 6in tortillas  
1 4 oz. can of green chilis  
2 cups of shredded or finely diced chicken  
2 Tbsp of oil  
½ tsp of salt

### Directions

Place undrained tomatoes, green chilis, coriander seed, and salt in blender. Cover and blend until smooth. Add sour cream and blend again until smooth. Set aside. Combine chicken, cream cheese, onion, and ¾ tsp of salt. In skillet heat oil. Dip tortillas, one at a time into the hot oil, until limp. Drain on paper towel. Spoon chicken mixture on tortilla and roll up. Place seam down in baking dish. Pour tomato mixture over the top and cover with foil. Bake at 350 degrees for 30 minutes. Remove foil cover with shredded cheese.

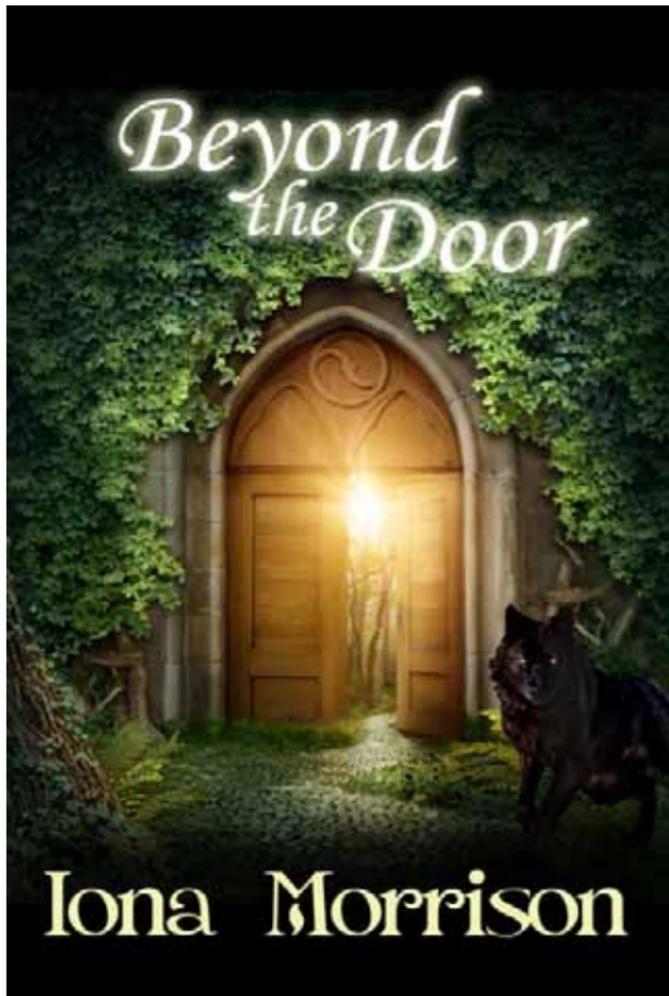
Return to the oven until cheese melts.

Also Available from Iona Morrison

Key to the Past

Searching for Closure

As the Page Turns



## Claire's Homestead Cabin Stove-Top Tuna Casserole

Nancy Brashear

[www.nancybrashear.com](http://www.nancybrashear.com)

My Tuna Casserole was adapted from one that Claire O'Brien prepared in the family homestead cabin in Gunnysack Hell.

Although she often made it with canned tuna, she occasionally substituted cooked chicken (since the family business was raising chickens for market). It could be prepared over the wood-burning stove and served in a relative "jiffy." The kids loved Claire's "concoction"--as did the grown-ups. Today's families will enjoy eating an updated blast-from-the-past, too.

### Ingredients

1 16 oz. package of wide egg noodles  
2 10.5 oz. cans of Campbell's Cream of Chicken soup  
1 12 fl. oz. Carnation evaporated milk  
1 12 oz. albacore tuna in oil  
½ tsp of salt (to add to water)  
Salt and pepper to taste

### Directions

Mix the chicken soup, evaporated milk, and tuna (flaked with a fork into small pieces) in a saucepan; heat, stirring often, until the mixture begins to

simmer.

While the mixture is cooking, bring 4 quarts of water to a rapid boil in another pan. If desired, add 2 tsp of salt. Gradually add 16 oz. of noodles to the boiling water. Stir gently and return to a rapid boil. Cook uncovered, stirring occasionally for 6-8 minutes or until desired degree of tenderness is reached. Drain and rinse. Return to pan.

Pour tuna sauce mix over noodles and stir gently; serve hot straight from the pan to the plate.

Modern options: Stir in chopped hard-boiled eggs and/or frozen or canned peas; top casserole with shredded cheese, croutons, slivered almonds, shoestring potatoes, or small cubes of Velveeta cheese.

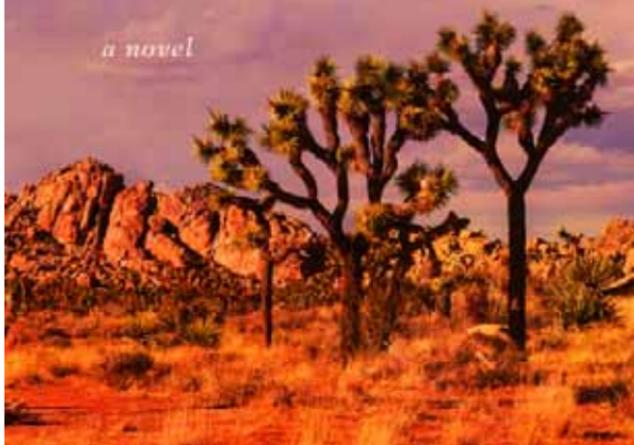
Prep time approximately 30 minutes; serves 5-6 people.

NANCY BRASHEAR

There's more to fear in the desert  
than the unrelenting elements.

# GUNNYSACK HELL

*a novel*



## Easy Grillades and Grits

Kay Pritchett

[www.moseyfryemysteries.com](http://www.moseyfryemysteries.com)

### Ingredients

2 pounds bottom round steak, cut in ½ inch steaks

3 tablespoons flour

1 tablespoon olive oil

½ teaspoon each of salt, pepper, and paprika

½ cup celery, chopped

½ cup onion, chopped

½ cup bell pepper, chopped

1 large clove garlic, finely diced

1 teaspoon Creole seasoning

1 teaspoon Italian seasoning

½ 15 ounce can diced tomatoes

1 cup broth

2 cups stone-ground grits

4-4 ½ cups water

1 teaspoon salt

1 tablespoon butter

### Directions for steaks

Mix flour, salt, pepper, and paprika in a plastic bag and shake each steak separately to coat.

Heat olive oil in iron skillet over medium-high heat.

Sear steaks on each side and remove from skillet.

Add more oil, if needed, and sauté celery, onion, and bell pepper till tender.

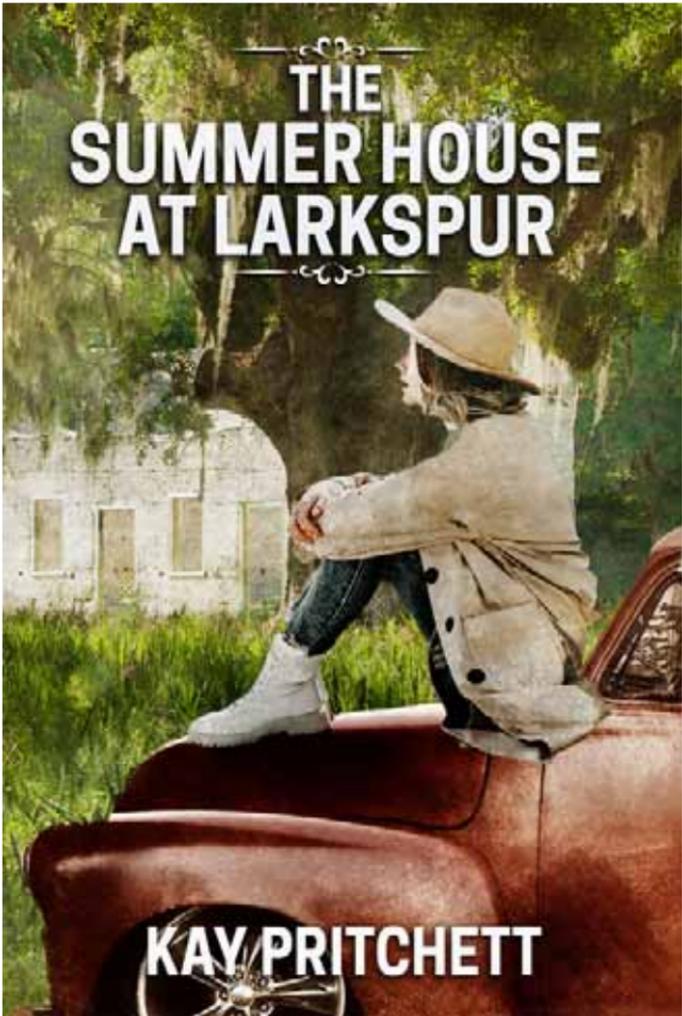
Add garlic and sauté for one additional minute.

Add Creole seasoning and Italian seasoning and stir.  
Add tomatoes and broth and stir.  
Transfer steaks to Crock-Pot, pouring in some of  
the sauce on top of each steak.  
Cover and cook on low for 4 hours.  
Test meat for doneness and, if needed, cook  
additional 30 minutes to achieve desired tenderness.

#### Direction for grits

Bring water to a boil and stir in grits and salt.  
Reduce to simmer and cook uncovered, stirring or  
whisking frequently, for 40-50 minutes.  
Stir in butter.  
Serve each steak over a mound of grits and cover  
with a couple of spoons of sauce.

Also Available from Kay Pritchett  
Murder in High Cotton

A woman wearing a tan hat, a light-colored jacket, and white boots is sitting on the hood of a rusted, vintage car. She is looking towards the left. In the background, there is a white, weathered building with several windows, partially obscured by large, mossy trees. The scene is set in a rural, overgrown area.

**THE  
SUMMER HOUSE  
AT LARKSPUR**

**KAY PRITCHETT**

Easy Sheet Crusty Chicken  
Chicken, Couscous, Carrots or Broccoli.  
S.M. McCoy  
[www.steviemarie.com](http://www.steviemarie.com)

35 minutes to chow

### Ingredients

4 medium-sized carrots (Or trade for broccoli. 1 head is more than enough.)  
1 lemon (Optional)  
1/4 cup breadcrumbs  
1/2 cup mozzarella cheese  
1 TBSP Italian seasoning  
1 TSP chili flakes (Make that 2 for you spice lovers, season to taste on this.)  
10 oz chicken cutlets  
1 TBSP sour cream  
1/3 cup couscous  
Chicken stock concentrate 2 packs (9.6g each) They look like ketchup packets and come in a box of 50 so it's good for doing this meal 25 times, so lots of sheet magic!

Optional secret ingredient! If you are local to Washington, this hidden spice gem is a must: Handcrafted Alder Smoked PT Blend - All Purpose Seasoning. Don't have it, I can't guarantee it will be

the right mix of all the spices, but you can add garlic salt and paprika to the Italian seasoning for a bit something extra. Add to taste, start with a pinch at a time.

The Regulars:

Have Salt available (A few pinches here and there.)

Pepper (Optional)

4 TSP Olive Oil

2 TBSP Butter (I prefer the unsalted sticks)

Peeler (For carrots)

Chopping Knife

Baking Sheet

Tin Foil (Optional- makes for easier clean up)

Paper Towels - to pat your chicken down

Small Pot

Medium Bowl

Cutting Board

Zester (Optional, if you bought the lemon.)

Prep: 5 minutes

Directions

Preheat oven to 425 degrees.

Wash and dry produce.

Trim peel, and cut carrots, no bigger than 1/2 inch thick, but if you do smaller you may need to pull the carrots before the chicken is done. Don't worry about it for now, we'll check on them later.

Optional: quarter your lemon, and use your zester to create some zest then set aside.

In bowl, combine the 1/4 cup bread crumbs, 1/2 cup

mozzarella, 1 tsp Italian seasoning (OR trade out the Italian for the PT BLEND, This is a little spicy, adds kick. Add 1 more 1 tsp to make it HOT! If you like your chicken on the wild side), 1 tbsp olive oil, sprinkle of salt (1 tsp if you want to be all exact), add pepper to taste if you so desire but doesn't need it if you used the PT blend. Set aside the bowl.

Roll out a sheet of baking foil on the baking sheet, and spread out the carrots on one half. It's okay if they overlap, we aren't going for perfection, but it'll taste awesome either way. Drizzle the olive oil over the carrots. I like to toss the carrots around the oil to coat em a bit more.

Then, sprinkle a pinch of salt over them, pepper is optional (I don't add pepper).

Then the magic... a pinch of chili flakes on the carrots or broccoli. Okay,

I'll be honest I do 4 pinches, do this step to taste.

Now, place the carrots in oven for 5 minutes while we prep the chicken, but if you take longer to prep things, then wait to put the carrots in the oven.

Set a timer so you know. If you're not done prepping the chicken when it goes off then remove the baking sheet with the carrots from the oven.

You may have to rush to wash your hands before you do that, don't spread uncooked chicken germs around your chicken. Pat the chicken dry with a paper towel.

Season the chicken generously all over with salt, and pepper to taste if you insist, but I don't.

Next, coat your chicken tops with the tbsp of sour cream across both cutlets. (Optional: blanket the

whole chicken. There really isn't a wrong way to do this step, but if you want to blanket the whole thing grab another tbsp of sour cream.)

Then, PILE on the concoction of cheesy seasoned goodness from the bowl we set aside earlier to the top of your chicken, or the whole thing, really that part doesn't matter. Just slather it with the seasoning and pile it on the top, letting the sour cream do its job of helping it stick.

Hopefully, that 5-minute timer is up now, or you were speedy and have to wait. But, if the timer already went off, please take the baking sheet out.

Place chicken on the empty side of the pan. Put back in the oven, roast for 15 minutes.



S.M. MCCOY

KINGDOM OF  
ACATALEC

## Ham and Leek Pie

M. Culler

[www.ghostsintheink.wixsite.com/mculler](http://www.ghostsintheink.wixsite.com/mculler)

(Also known as “What shall we do with the leftover ham before it goes off?” pie.)

### Pie Crust Ingredients

1 1/4 cups all-purpose flour

1/4 teaspoon salt

1/2 cup butter, chilled and diced

1/4 cup ice water

This makes ONE 9-inch pie crust.

### Directions

In a large bowl, combine flour and salt.

Cut in butter until mixture resembles coarse crumbs.

Stir in water, a tablespoon at a time, until mixture forms a ball.

Wrap in plastic and refrigerate for 4 hours or overnight.

### Ham and Leek Filling Ingredients

1-2 cups of chopped ham (leftovers from a roast ham work beautifully)

3 cups of thinly sliced leeks (white and tender green portion only)

1 cup of thinly sliced peeled potatoes

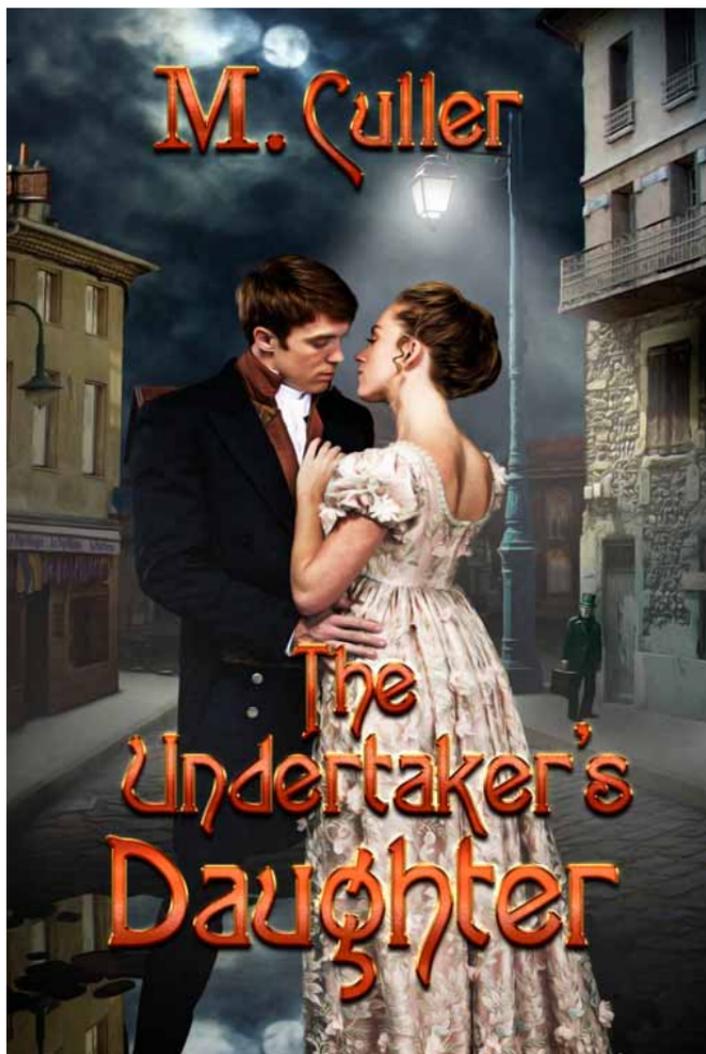
1/4 cup of cubed butter

½ cup of flour  
1 ¼ cup of milk or nondairy milk  
1 ¼ cup of vegetable or chicken broth  
Freshly ground black pepper  
Sprinkle of rosemary, parsley, and thyme to taste

### Directions

Heat butter in a large saucepan.  
Add leeks and potatoes and cook until they begin to soften (Note: This is an ideal time to get out the pie crust you made earlier.)  
Stir in flour until blended.  
Gradually stir in milk and broth.  
Bring to a boil over medium heat, stirring constantly until the mixture has thickened.  
Remove from heat and stir in ham, ground pepper, and herbs to your liking.

Preheat your oven to 400° F.  
Pour your mixture into a greased/buttered glass baking dish.  
Roll out your pie crust between two pieces of parchment paper until it is very thin and will cover your pie dish.  
Prick the top of the pie crust three-four times.  
Bake for about 20-25 minutes until you have golden brown crust and a bubbly filling!



M. Culler

The  
Undertaker's  
Daughter

## Happy Hour Crock-Pot Ribs

Sharon Shipley

### Ingredients

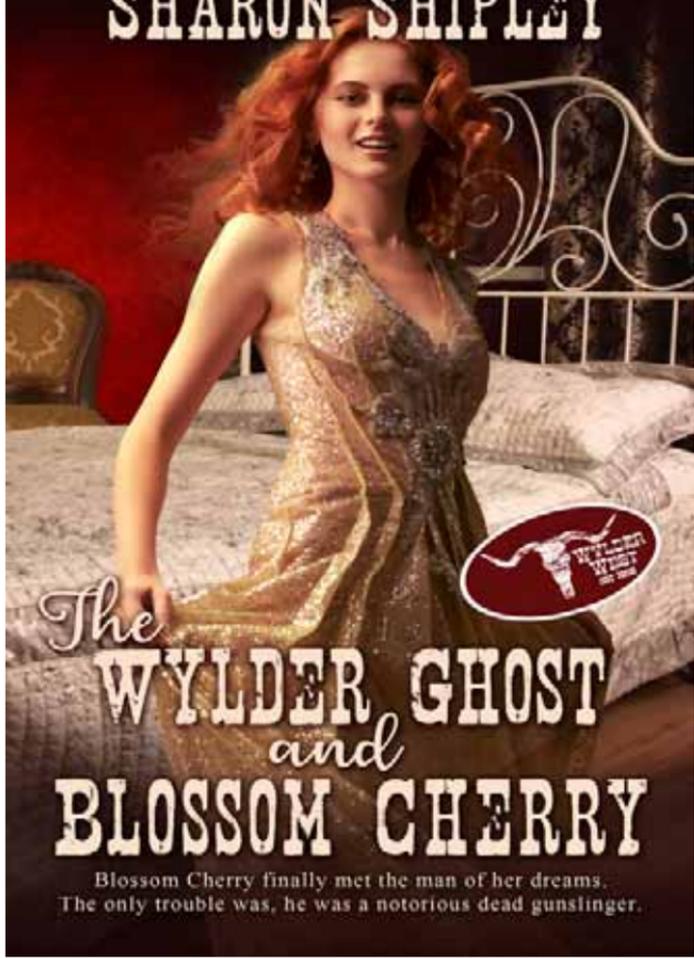
Pork or beef ribs. Enough for your family  
Salt and pepper to taste  
BBQ sauce. Enough to generously cover ribs  
1/4 cup Cointreau or Triple Sec  
1/4 cup grated orange peel  
1 large onion, or enough for your family, quartered  
Sweet potatoes quartered. Enough for your family  
Pepper flakes. Very few and optional

### Directions

Remove most fat from ribs.  
Place all ingredients in a Crock-Pot.  
Cover with BBQ sauce.  
Cook on low until tender. Usually, 6 hours.  
Add another splash of liquor before serving, if desired.  
Garnish with orange slices.

Also available by Sharon Shipley  
Danforth the Dragon  
Love Lust and Peril: A trilogy  
The Girl from Convict Lake

SHARON SHIPLEY



*The*  
**WYLDER GHOST**  
*and*  
**BLOSSOM CHERRY**

Blossom Cherry finally met the man of her dreams.  
The only trouble was, he was a notorious dead gunslinger.

## Lebanese Cousa Modernized

Mary Ann Jacobs

[www.maryannjacobsauthor.wordpress.com](http://www.maryannjacobsauthor.wordpress.com)

### Ingredients

One 8 or 16 oz. can tomato juice

Zucchini, your choice of number and size

### Filling

½ pound of ground lamb

1 or ½ cup long grain, uncooked rice

1 Tablespoon of tomato paste, less if using ½ cup rice

About a ½ teaspoon of salt

About ½ teaspoon of pepper

A sprinkle of cinnamon

### Directions

Brown all filling ingredients in a nonstick skillet.

Put cooked filling ingredients in a bowl and mix.

Cut zucchinis in half lengthwise.

With a spoon, scoop out the center of the zucchinis, leaving an indentation to fill.

Fill the zucchini halves with a generous scoop of the filling.

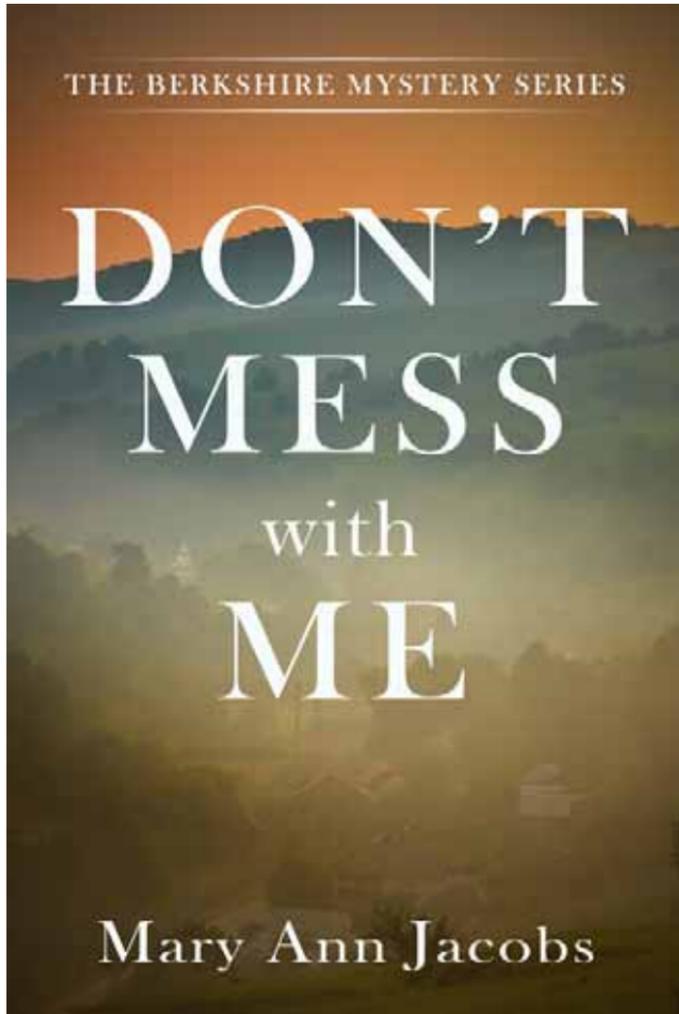
Place in a baking dish.

Cover the cousa with tomato juice and a sprinkle of cinnamon.

Cover dish with foil.

Bake at 350 degrees until rice is cooked.

Lebanese recipes use the taste test for seasonings. These recipes are passed down in the families from generation to generation. So the numbers given are approximations. Try out the taste test.



## Onion Quiche with Cumin seeds

Virginie Marconato

[www.virginiemarconato.com](http://www.virginiemarconato.com)

### Shortcrust pastry

#### Ingredients

3 onions

3 eggs

1 cup cream

1 cup milk

1 tsp cumin seeds

Olive oil

1 cup strong grated cheese (cheddar, gruyere for example)

Salt

Pepper

#### Directions

Preheat the oven at 180C.

Line the bottom of a pie dish with the pastry, keep in the fridge while you prepare the filling.

Slice the onions finely, and fry in the olive oil.

Cook on low heat for about 30 minutes, stirring very often, until softened and browned. Add salt, pepper, cumin seeds 5 minutes before they're ready.

In a bowl, beat together the eggs, cream and milk.

Add salt and pepper.

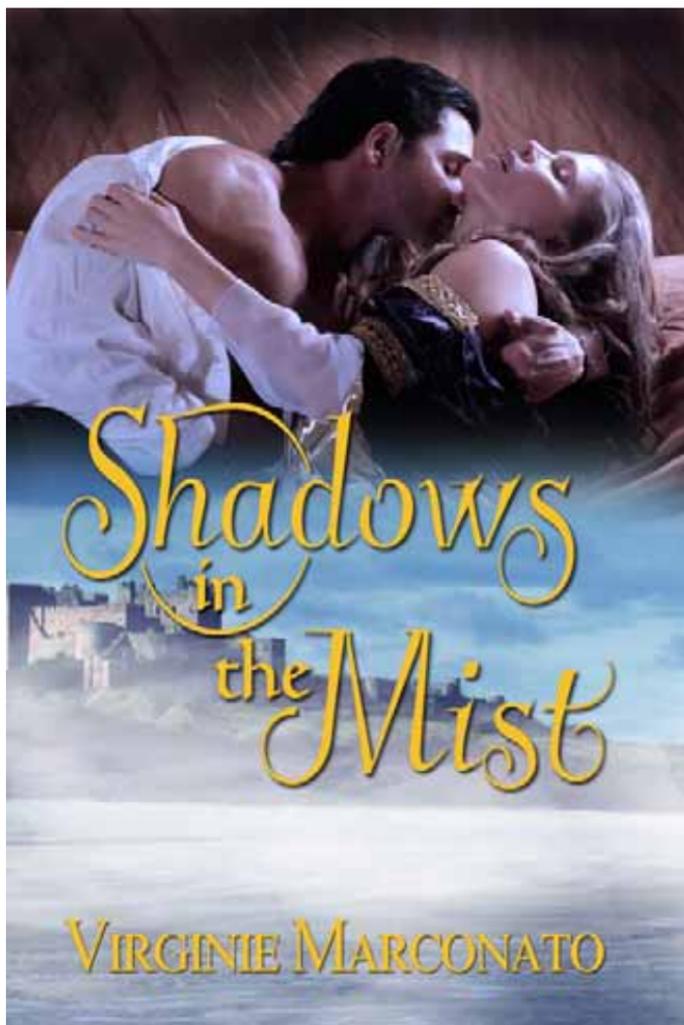
Add the onions to the mix, and pour into the pie dish.

Sprinkle the grated cheese all over.

Bake in the oven until set and browned, about 45 minutes.

Bon appétit!

(You can adapt it depending on your preferences and what you have at hand... Bacon would be a good addition, fresh herbs, or blue cheese. Or a layer of wholegrain mustard on the bottom of the dish and sliced tomatoes on top...)



Shadows  
in  
the Mist

VIRGINIE MARCONATO

Pasta Caprese  
Maria Paoletta Gil

Ingredients

8 ripe plum tomatoes  
6 large basil leaves  
3 anchovy fillets  
2 cloves garlic  
2 teaspoons capers  
1/4 cup olive oil  
2 teaspoons rice wine vinegar  
shaved Romano cheese  
salt and pepper to taste  
1 lb. cooked pasta.

Directions

In a large bowl, mix roughly chopped tomatoes, basil, anchovy fillets, and garlic with capers, olive oil, and rice wine vinegar. Cover and set aside for at least three hours. Toss with cooked pasta, drained but not rinsed, add salt and pepper to taste, and serve topped with shaved cheese.

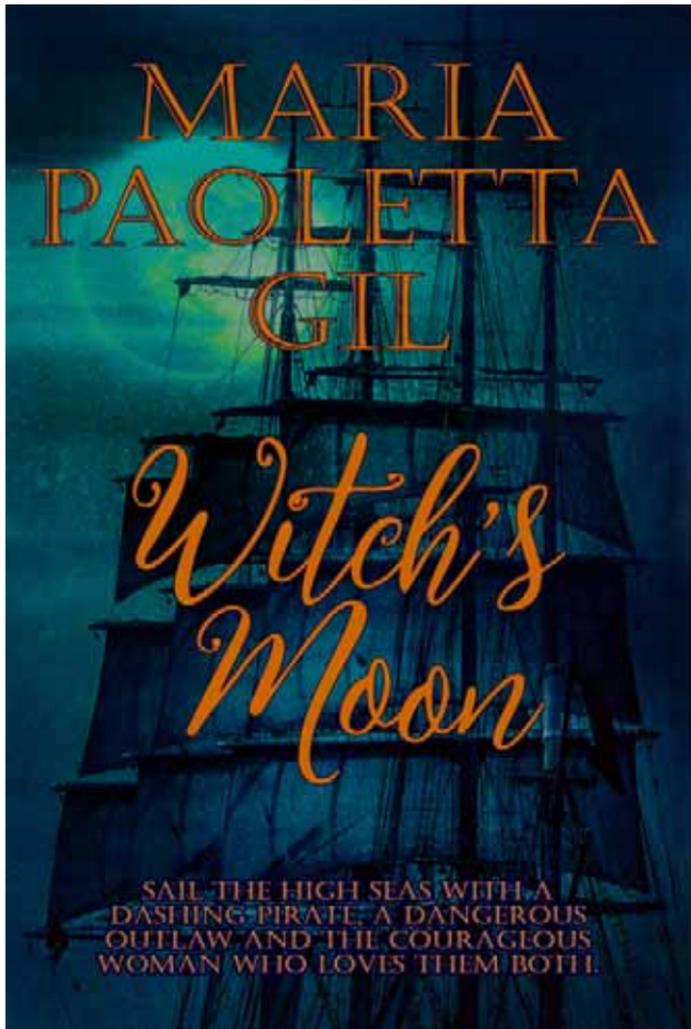
Best in summer with fresh-picked tomatoes and basil from the garden.

Sauce is raw but leaving it to "sit" on a warm summer day, essentially cooks in the flavors. The longer the better for amazing tasting pasta.

Orechiette and radiatore really soak up the sauce but any curly pasta will do.

You may add a little oil from the can of anchovies.  
Use jarred or bottled capers.

The ingredients blend but retain their distinct character. That's why the cheese must be shaved, not grated.



Pasta Florentine  
Jennifer Ivy Walker  
[www.jenniferivywalker.com](http://www.jenniferivywalker.com)

## Ingredients

2 cans Del Monte Stewed tomatoes Italian Recipe with basil, garlic, and oregano  
8 oz. medium shell pasta noodles  
1 16 oz bag fresh spinach  
1 can cannellini beans  
1 can sliced black olives  
8 ounces Monterey Jack cheese (to be grated, or purchase in package already grated)  
1 package fresh basil

## Directions

Preheat oven to 400 degrees.

Boil pasta on stovetop according to directions.

Wash, remove stems, and slice fresh basil. (I use two large clusters, but adjust amount according to preferred taste.)

In large glass or metal casserole dish, pour in two cans of Italian stewed tomatoes and slice into small sections.

Add chopped fresh basil to the Italian tomatoes in casserole dish and mix well.

Drain liquid from cannellini beans and add to tomato basil mixture. Stir well to combine.

Drain and rinse cooked pasta noodles. Add to tomato basil mixture in casserole dish. Blend well

and spread evenly in casserole pan.

Microwave fresh spinach for 1- 1 ½ minutes. Stir well to blanch, then add on top of tomato blend in casserole dish. Distribute spinach evenly across top of noodle mixture.

Grate Monterey Jack cheese and distribute all over the top of the spinach.

Drain liquid from sliced black olives and pour over top of cheese. Distribute evenly.

Bake in oven for 10 minutes or so to melt cheese and heat thoroughly.

Serve with fresh salad and garlic bread.

Optional: May add chopped onions, fresh garlic, and/or diced cooked chicken.

Also Available from Jennifer Ivy Walker

The Lady of the Mirrored Lake

The Emerald Fairy and the Dragon Knight

The  
Wild Rose  
and the  
Sea Raven

Jennifer Joy Walker

## Pollo con Olive Verde

Mary Georgina de Grey

[www.marygeorginadegreyauthor.com](http://www.marygeorginadegreyauthor.com)

### Ingredients for 4 people

4 chicken breasts, part-boned. Or use large, skinned chicken fillets

1 oz butter, 2 tbs olive oil

1 large onion, finely chopped

2 crushed garlic cloves

8 oz closed cup mushrooms, sliced

2 red peppers, cored. Deseed and chop into large pieces. Red looks great but green or yellow will work just as well with this recipe

5 oz tomatoes peeled and halved. Canned tomatoes do not work as well.

3 tbs cashew nuts (can be omitted for a more authentic Italian dish)

1 glass or ¼ pint dry white wine

5 oz pitted green olives

4-6 tbsp heavy cream

Salt and pepper

Chopped parsley to garnish

### Directions

Set oven at 180 C, 350 F, gas 4.

Season the chicken. Heat the oil and butter in the frying pan and fry chicken until browned all over. Remove from pan.

Add onion and garlic to the pan and fry gently until they begin to soften and turn yellow. Add peppers and mushrooms and fry a few minutes longer.

Add the tomatoes and plenty of seasoning and transfer the vegetables to an ovenproof casserole.

Place the chicken on the bed of vegetables.

Add the wine to the frying pan to pick up all the juices and bring to the boil.

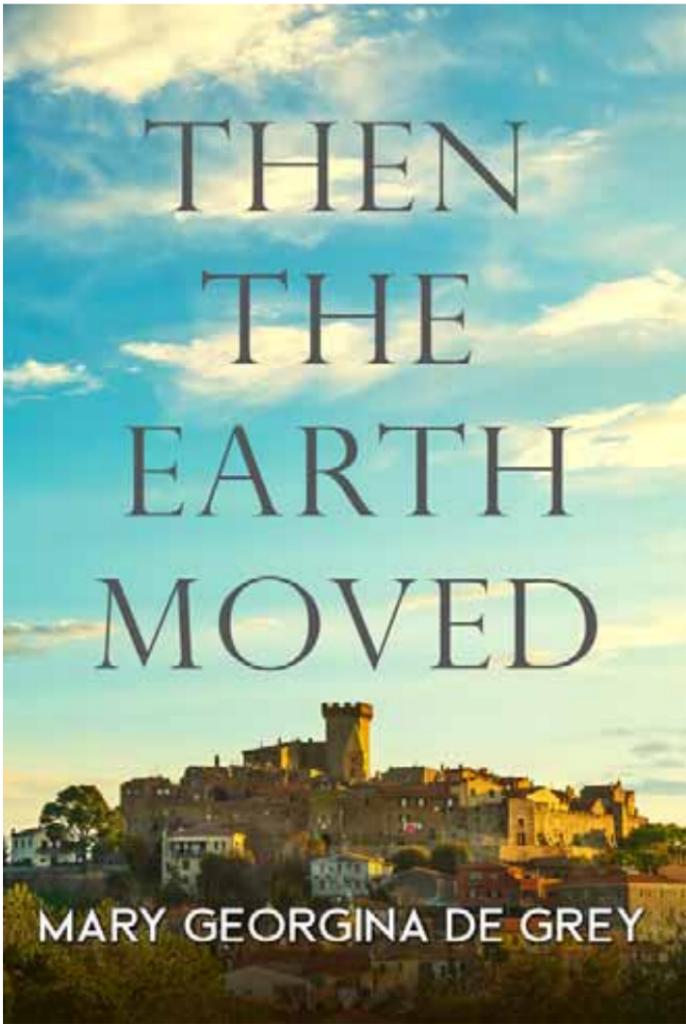
Pour over the chicken and cover tightly. Cook for 50 minutes.

Add the olives, mix lightly, and pour on the cream.

Cook for a further 15-20 minutes until chicken is very tender.

Season to taste and serve the chicken surrounded by the vegetables and sauce with pasta (I like to use tagliatelle) or tiny new potatoes. Sprinkle with parsley to garnish.

This is a great dish, delicious and filling, to share with friends.



THEN  
THE  
EARTH  
MOVED

MARY GEORGINA DE GREY

## Quirky Healthy Chicken Salad

DeDe Ramey

[www.subscribepage.com/dederamey](http://www.subscribepage.com/dederamey)

### Ingredients

1 breast or 1/2 lb. of chopped fully cooked chicken  
1 large ripe avocado peeled and coarsely chopped  
1 TBS heaping of chopped spicy bread and butter  
pickles (I use Mt. Olive Sweet Heat)  
2 TBS toasted pecans coarsely chopped  
1 tsp garlic powder  
1 tsp coarse pepper  
1 tsp salt

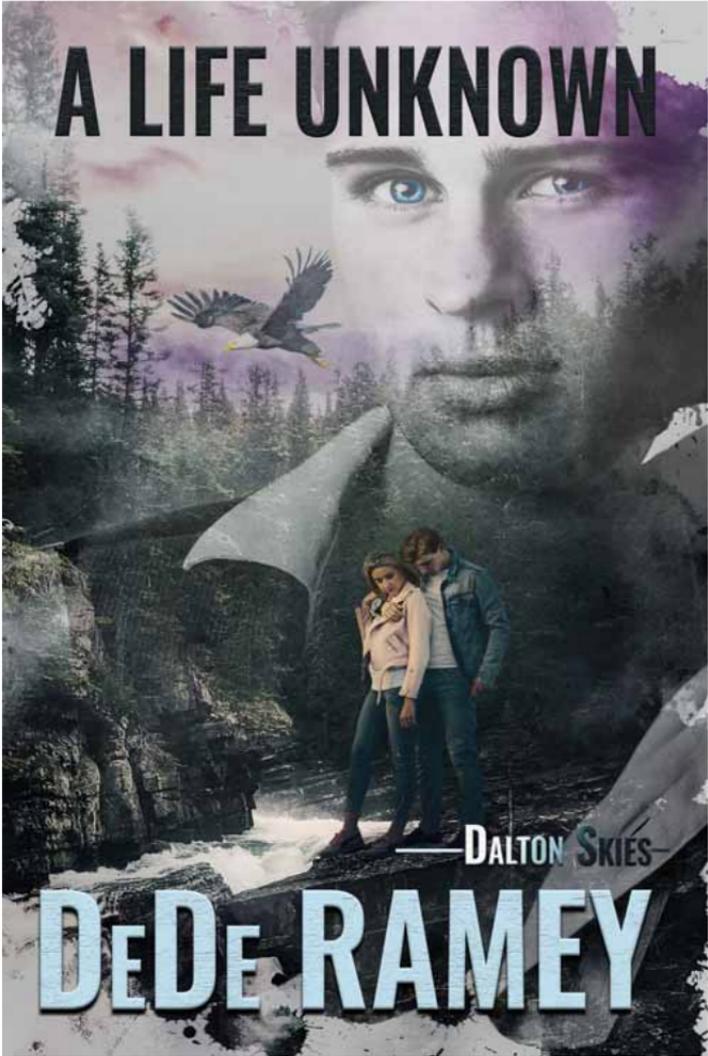
### Directions

In a medium bowl cream avocado  
Mix salt, pepper, garlic, chopped pickles, and nuts  
Fold in chopped chicken  
Great served with Pita chips or as a wrap

Also available from DeDe Ramey

24 to Life Dalton Skies Book 1

Life in the Limelight Dalton Skies Book 3



# A LIFE UNKNOWN

DALTON SKIES

DEDE RAMEY

## Renee's Overnight French Toast Casserole

Renee Canter Johnson

[www.reneejohnsonwrites.com](http://www.reneejohnsonwrites.com)

### Ingredients

#### For the casserole

1 ½ French baguette, cut into half lengthwise and then into rounds to make cubes

9 large eggs

1 ½ cup milk

1 cup half-and-half

½ cup pure maple syrup

¼ cup granulated sugar (can substitute brown sugar if desired)

2 tsp. pure vanilla extract (can substitute maple flavoring)

1 tsp. ground cinnamon

¼ tsp. salt

#### For the streusel

½ cup (1 stick) butter, softened

½ cup brown sugar

½ cup plain flour

1 tsp. ground cinnamon

¼ tsp. salt

#### For the crispy crème brulee topping

¼ cup melted butter

½ cup sugar

1 tsp. ground cinnamon

## Directions

### Casserole

Spray a 9 x 13-inch baking dish with nonstick baking spray and spread the bread cubes evenly throughout. In a large mixing bowl, whisk together the eggs, milk, half-and-half, maple syrup, sugar, vanilla, cinnamon, and salt. Pour over the bread cubes. Cover with plastic wrap and refrigerate overnight or 6 hours.

### Streusel

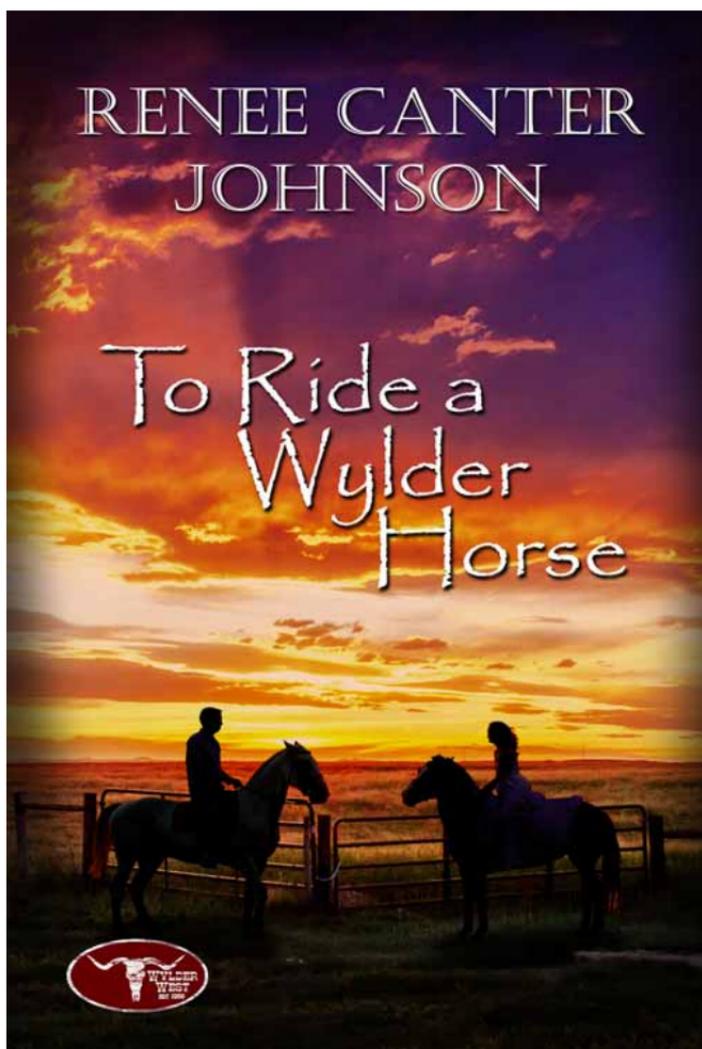
In the morning, or whenever you are ready to bake your casserole, preheat oven to 350 degrees F. Prepare the streusel by mixing all ingredients with a fork or pastry cutter until resembling coarse crumbs. Sprinkle over the top of the casserole. Bake for 40 minutes or until the mixture is set but not too brown.

### Brulee Topping

Remove the casserole from oven. Turn the oven up to 425 degrees F. Mix the sugar and cinnamon together. Lightly drizzle the top with the melted butter (you might not use it all). Sprinkle the cinnamon sugar over the melted butter. Return the casserole to oven for about 3 minutes, but watch it carefully.

The sugar will melt into a crunchy brulee topping that adds a lovely crackle to the French toast casserole. Serve warm by itself, or add your choice of condiments. My favorites are whipped cream, fruit or berries, powdered sugar, or maple syrup.

Also Available from Renee Canter Johnson  
Herald Angels  
Behind the Mask  
Reminiscing Over Rainbow Gelato



## Savory Meatloaf with a Twist

Tena Stetler

[www.tenastetler.com](http://www.tenastetler.com)

### Ingredients

2 pounds ground beef  
1 bunch of green onions, chopped and minced  
 $\frac{3}{4}$  cup firmly packed golden brown sugar  
 $\frac{1}{2}$  cup crushed Ritz crackers (I use a sleeve of the crackers)  
2 large eggs, lightly beaten  
 $\frac{1}{4}$  cup steak sauce (Heinz 57 works well)  
3 tablespoons ketchup  
1 teaspoon of salt  
 $\frac{1}{2}$  teaspoon garlic powder  
Mustard Sauce (see below)  
Tomato Sauce (see below)

### Directions

Combine first nine ingredients in a large bowl.  
Divide between two bread loaf pans.  
Brush top of meatloaves evenly with Mustard Sauce; pour Tomato Sauce evenly over meat loaf.  
Bake at 375 degrees for about 1.25 hours or until the loaf is no longer pink in center. Let stand 15 minutes;  
drain before serving.

### Mustard Sauce

$\frac{1}{2}$  cup firmly packed golden brown sugar

¼ cup prepared mustard (Dejon or regular yellow mustard work well)

Stir together sugar and mustard in a small bowl until smooth.

#### Tomato Sauce

1 cup canned, crushed tomatoes

1 (8 ounce) can of tomato sauce

¼ teaspoon salt

¼ teaspoon garlic powder

¼ teaspoon pepper

Stir together all ingredients in a small bowl until well blended.

Also Available from Tena Stetler

Meringue Snowflake Magic

A Witch's Quandary

A Magic Redemption

AN ANGEL'S

Wylder  
ASSIGNMENT



TENA STETLER

## Turkey Chili

Tracy Tripp

[www.tracytripp.com](http://www.tracytripp.com)

### Ingredients

1 T. oil  
2/3 c. green pepper  
3 garlic cloves  
1 med. onion  
1 lb. ground turkey  
1 lb. Italian sausage  
2 med. tomatoes  
1 (1 3/4 oz.) kidney beans (drained)  
2 (16 oz.) cans tomato sauce  
2 T. chili powder  
1/2 tsp. sage  
1/2 tsp. thyme  
1/2 tsp. cumin  
brown sugar

### Directions

In a large saucepan, heat oil over medium heat. Add green pepper, garlic, and onion. Stir and cook until the onion is wilted, about 1-2 minutes. Increase heat to high. Add turkey and sausage, and break it up with a spoon while cooking. Stir gently until it browns. Add the remaining ingredients. Stir well. Reduce heat, and simmer for 30 minutes. Sprinkle in the desired amount of brown sugar before serving.

White Noise Whispers

*The*  
*Wild Rose*  
*Press*



**Cover  
Coming  
Soon**

## *Salads and Soups*

- Cauliflower, Lima Bean, And Mushroom Salad
- Ellen's Black Bean Soup
- Hearty, Feed-a-Crowd Vegetable Soup
- Mama's Kidney Bean Salad
- Raspberry Marshmallow Frost
- Texas Chili
- Vegan or Vegetarian French Onion Soup
- Wedding Soup

## Cauliflower, Lima Bean, And Mushroom Salad

Jeanette Collins

[www.jeanettecollinshighdesertart.com](http://www.jeanettecollinshighdesertart.com)

### Ingredients

1 Fresh Cauliflower

1 Can Lima Beans

1 Box Mushrooms

### Directions

Slice and sauté mushrooms. Separate cauliflower into bite size florets. Drain lima beans, and combine all ingredients.

Dress with a clear French dressing and chill.

Here is mine.

½ Cup Oil

2 TB Wine Vinegar (I prefer red, although it tints the dish slightly pink)

2 TB Lemon Juice

1 TSP Sugar

½ TSP Salt

½ TSP Dry Mustard

½ TSP Paprika

Dash or Two of Cayenne

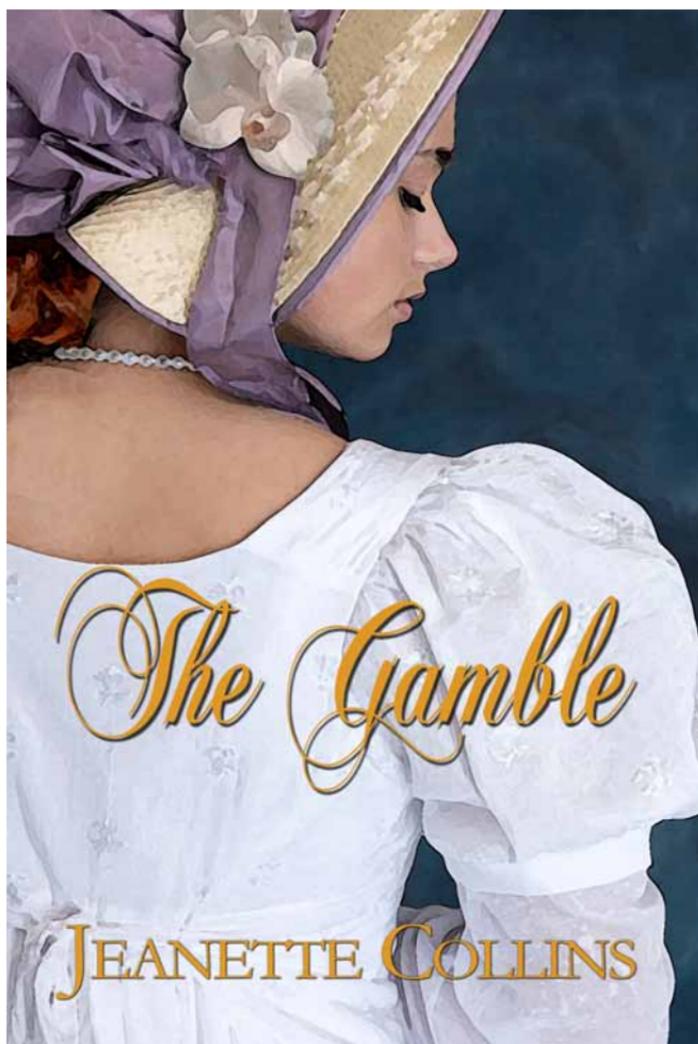
Shake it up. Makes ¾ cup.

Guests love this unusual salad, and you will, too.

Goes beautifully with any meat or stands alone.

Also Available from Jeanette Collins

Found Christmas



## Ellen's Black Bean Soup

Ellen Y. Mueller

[www.Ellenymueller.com](http://www.Ellenymueller.com)

### Ingredients

2 Tbs of avocado oil

½ cup of chopped yellow onion

½ cup of chopped fresh carrots

½ cup of chopped celery

¼ cup of chopped red bell pepper

1/8 teaspoon of ground cumin

1 can of low-sodium chicken broth

2 cans of Ro-Tel, mild is preferable unless you love spicy.

3 cans of Ranch Style Black Beans, undrained

1 small can of corn

Lime juice from 1 fresh lime

1 1/2 Tbs of fresh chopped cilantro

### Optional toppings

Fritos

shredded cheddar cheese

sour cream

avocado slices

### Directions

Heat oil in the pot and add carrots, celery, red bell pepper, and onion.

Cook about 15 minutes until tender.

Add half of the cilantro and the rest of the

ingredients, including the lime juice and cumin.

Mix all the ingredients together in the pot.

Bring it to a boil, stirring it so it doesn't burn.

Simmer for 20 minutes.

Use an immersion blender on low setting to blend half the mixture smooth.

Add the remaining cilantro and optional toppings before serving.



# Run Girl Run

*Even mothers are afraid of monsters*

**Ellen Y. Mueller**

## Hearty, Feed-a-Crowd Vegetable Soup

Helen C. Johannes

[www.helencjohannes.blogspot.com](http://www.helencjohannes.blogspot.com)

Takes about 3 hours altogether. You'll need a large stock pot and the following ingredients.

Beef soup bone

12 cups water

2 beef bouillon cubes

1 teaspoon seasoned salt

¼ teaspoon basil

¼ teaspoon pepper

2 tablespoons parsley flakes

½ to 2/3 cup medium pearly barley

1 28 ounce can of petite diced tomatoes (do not drain)

1 sweet potato, peeled and cubed

1 slice onion, finely chopped

2 stalks of celery, chopped

1 large potato, cubed.

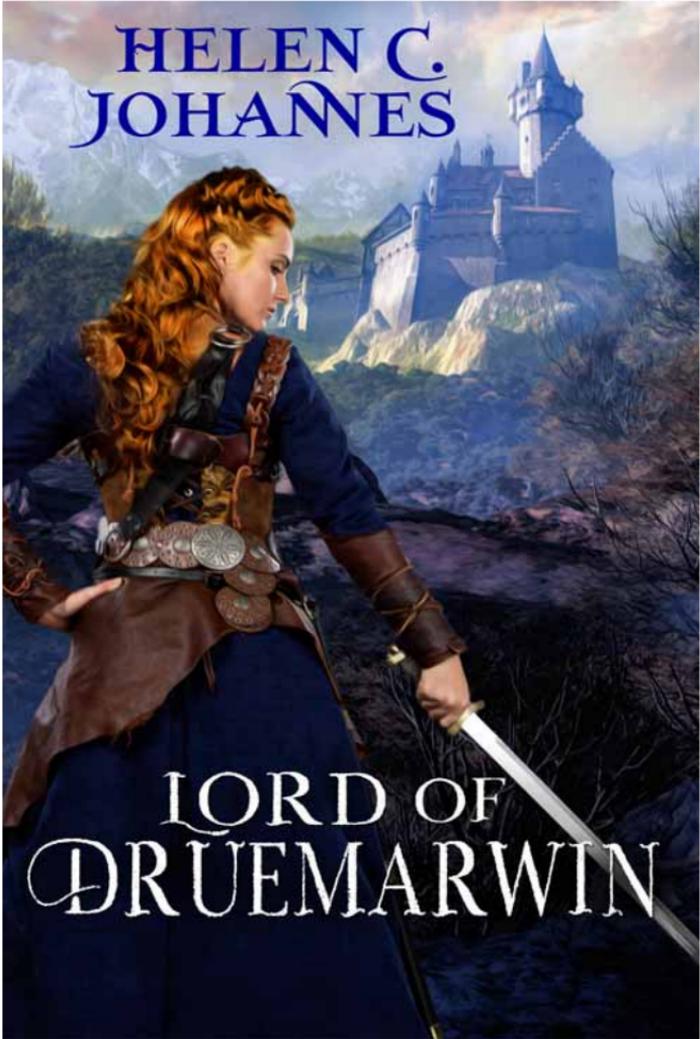
½ cup alphabet noodles (tiny star noodles will work if alphabets can't be found)

### Directions

Place the first 7 ingredients (soup bone, water, bouillon cubes, seasonings) in a stock pot and simmer. After 1 hour, add the barley and simmer, stirring occasionally. After another hour, remove soup bone and set aside to cool. Add the vegetables. Stir. Remove the edible meat from

the bone, dice the meat into small bits, and add to the soup. Discard the bone. Simmer, stirring occasionally, until vegetables are tender. Add the noodles and simmer until noodles are done. Serve and enjoy with a crowd or freeze portions to enjoy all winter long.

Also available from Helen C. Johannes  
The Prince of Val-Feyridge  
Bloodstone



HELEN C.  
JOHANNES

LORD OF  
DRUEMARWIN

Mama's Kidney Bean Salad  
Kathy Des Jardins  
[www.kathydesjardins.com](http://www.kathydesjardins.com)

Ingredients

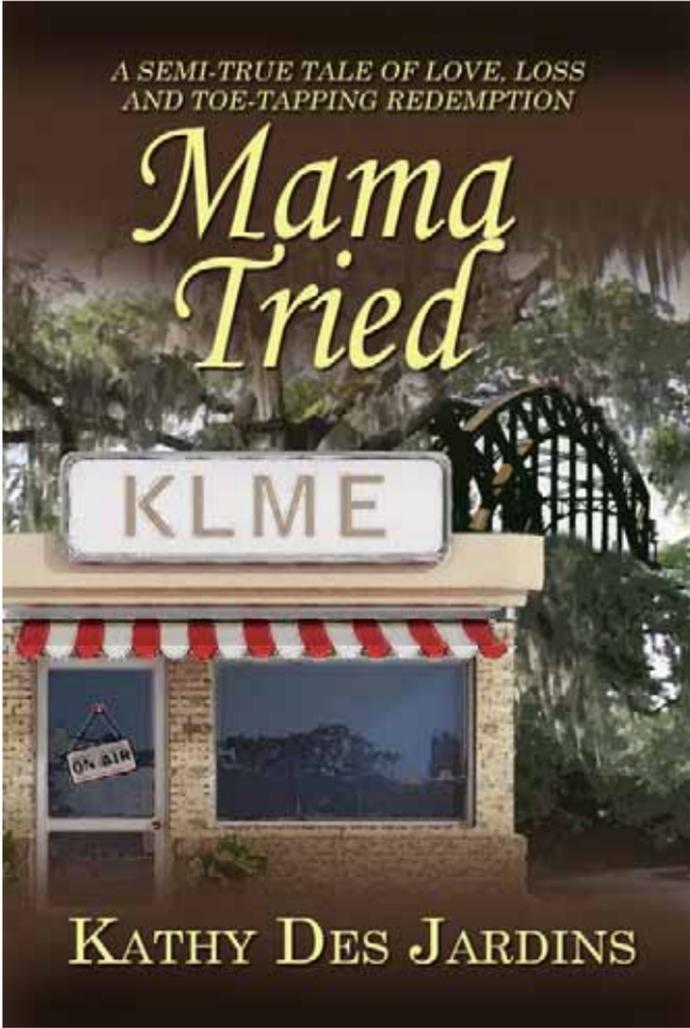
1 can (15-ounce) dark red kidney beans, drained  
2 hard-boiled eggs, chopped  
1 small green pepper, chopped  
½ small onion, chopped  
¼ cup mayonnaise, or to taste  
Salt and pepper, to taste

Directions

In a medium mixing bowl, combine all ingredients.  
Mix well.  
Serve, refrigerating leftovers.

A SEMI-TRUE TALE OF LOVE, LOSS  
AND TOE-TAPPING REDEMPTION

# Mama Tried



KLME

KATHY DES JARDINS

## Raspberry Marshmallow Frost

Ann M. Trader

[www.annmtrader.com](http://www.annmtrader.com)

### Ingredients

2 cups miniature marshmallows

1 12-ounce package frozen raspberries

¼ cup sugar

½ cup chopped walnuts

½ cup heavy cream, whipped (no substitutions please)

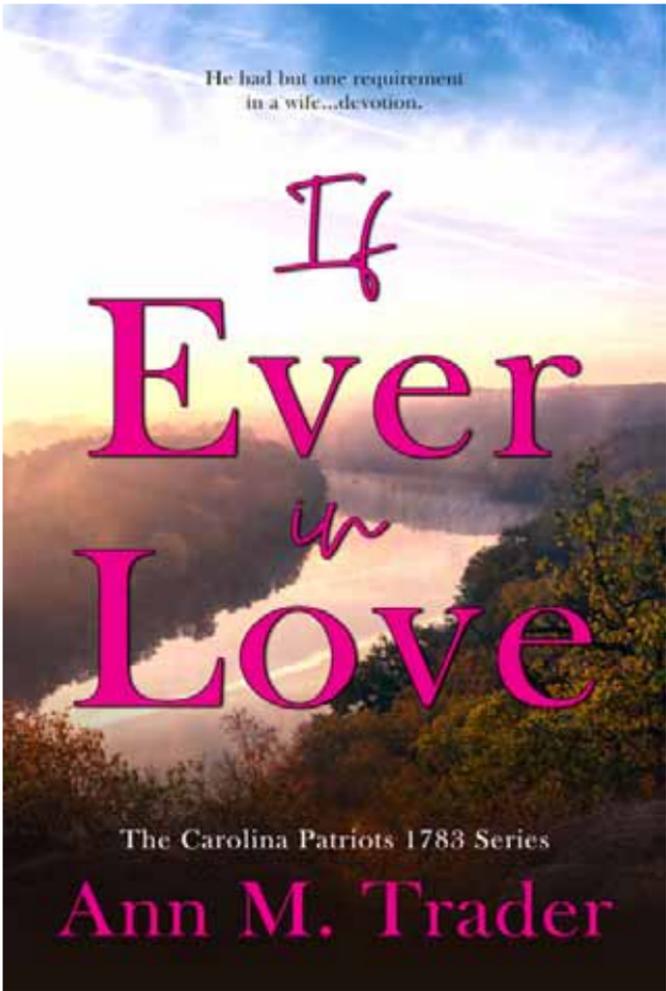
### Directions

Thaw berries and drain juice. Combine berries, marshmallows, sugar, and walnuts. Let stand for ½ an hour. Stir occasionally. Then fold in whipped heavy cream. Chill. Makes 6-8 servings.

Also Available from Ann M. Trader

Crinkles All the Way

The Gingerbread Cookie Code



He had but one requirement  
in a wife...devotion.

If  
Ever  
in  
Love

The Carolina Patriots 1783 Series

Ann M. Trader

Texas Chili  
Cynthia Breeding  
[www.cynthiabreeding.com](http://www.cynthiabreeding.com)

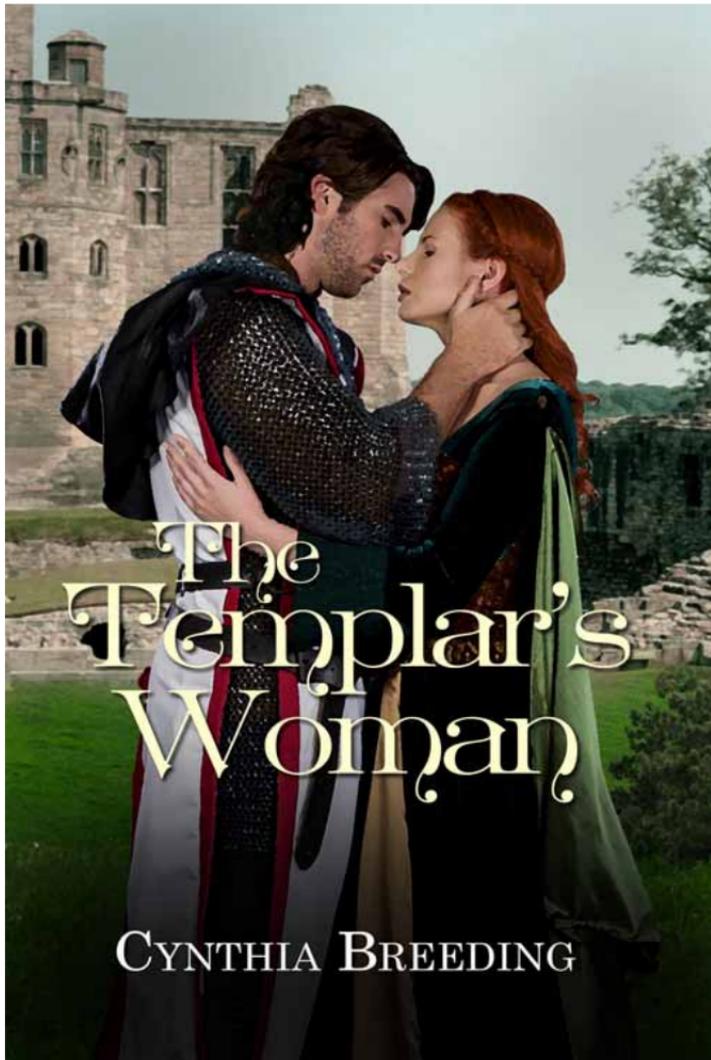
### Ingredients

2# ground chuck  
1 medium onion, chopped  
1 green pepper, chopped  
1 jalapeño, minced  
1 24 oz can diced tomatoes  
2 8 oz cans tomato sauce  
2 T (tablespoon) chili powder  
2 T cumin powder  
2 T garlic powder

Put everything into a soup pot, stir to mix ingredients, and cook over medium heat for one hour.

Serve with tortilla chips.

Also Available from Cynthia Breeding  
Knight of Rosslyn  
Bedroom Blarney



The  
Templar's  
Woman

CYNTHIA BREEDING

## Vegan or Vegetarian French Onion Soup

Pam Binder

[www.pambinder.com](http://www.pambinder.com)

### Ingredients

2 Yellow onions sliced

1 White onion sliced

1 Red onion sliced

1 Sweet onion sliced

3 cloves garlic diced

3 cups vegetarian broth

1 cup vegan butter or dairy butter

2 teaspoons salt

1 teaspoon pepper

1 cup dry white wine. Optional

### Directions

Saute onions and garlic in vegan or dairy butter until golden brown.

Add broth and wine and simmer.

Add salt and pepper to taste.

Simmer 30 minutes or more.

Serve with vegan or dairy grilled cheese sandwiches.

Also Available from Pam Binder

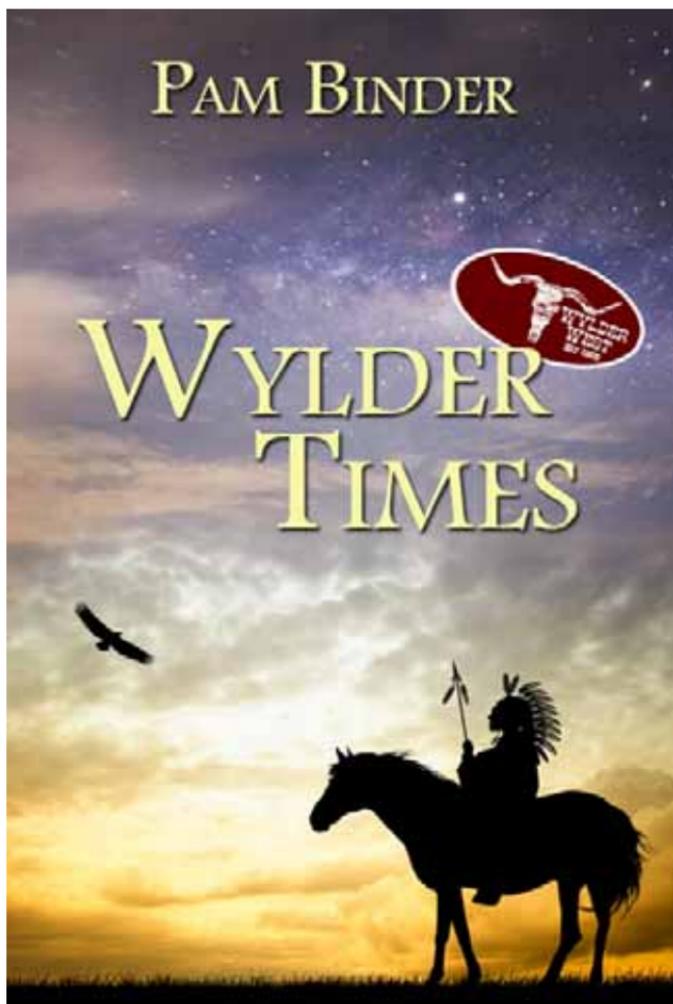
The Immortal

Christmas Knight

Christmas Deadline

PAM BINDER

WYLDER  
TIMES



## Wedding Soup

Judy Lynn Ichkhanian

[www.Judylynnichkhanian.com](http://www.Judylynnichkhanian.com)

### Ingredients

2 boxes Chicken Broth, 64 oz.

3 cloves Garlic

1 bag small baby Carrots chopped in 2-3 parts per carrot

1 bunch Celery chopped into bite sized pieces

1 large yellow Onion chopped into bite sized pieces

1 roasted Chicken stripped of meat into bite sized pieces, normally 2 breasts

1 pound Hamburger meat rounded into bite sized balls

1 pound of Pasta, either elbows, orzo, ditalini, or small shells

Salt to taste, normally two teaspoons

Pepper to taste, normally one teaspoon

Herbs de Provence to taste, normally one teaspoon

1 Lemon cut into slices and de-pitted

### Directions

Brown meat balls in olive oil, they will fully cook in the soup.

Bring chicken broth, carrots, celery, onion, salt, pepper, herbs de Provence, and garlic to a boil.

Reduce heat to simmer.

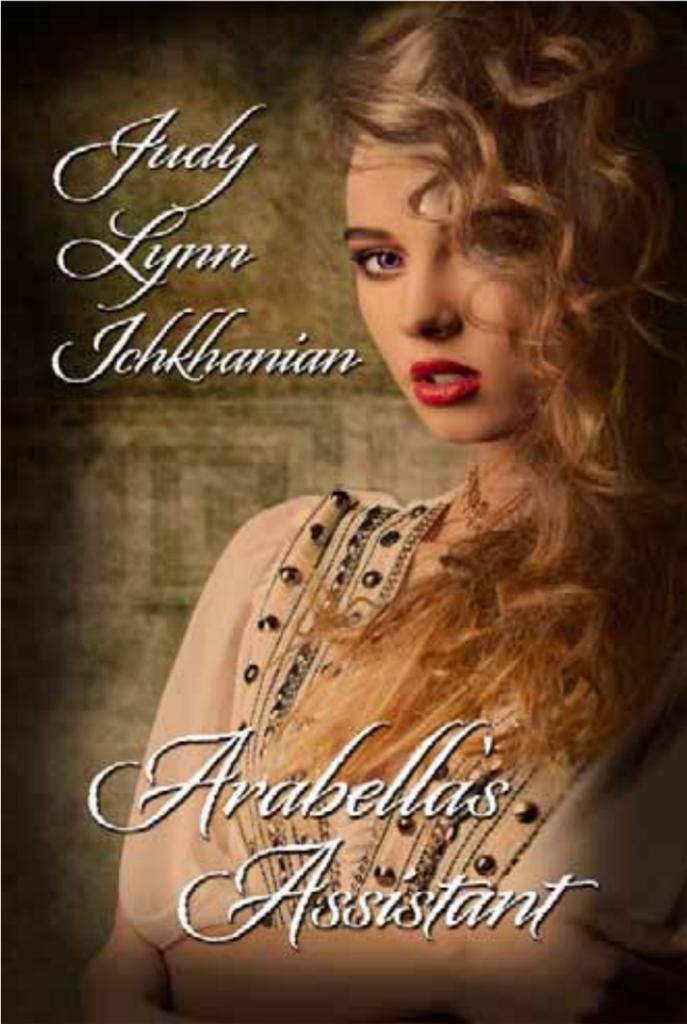
Approximately 30 minutes in, add meat balls and chicken.

Continue to simmer for another 30-45 minutes.  
While simmering soup, in a separate dish, add pasta to boiling water and cook to box's directions for firm.

Drain pasta. Add to each waiting individual bowl about 1/2 a cup to 1 cup, depending upon taste.  
When finished, serve with slices of lemon to be added by the individual diner.

Serves 4-6

Also Available by Judy Lynn Ichkhanian  
The Midnight Menace  
Primrose and Promises



*Judy  
Lynn  
Tchkharian*

*Arabella's  
Assistant*

## *Side Dishes and Vegetables*

- Cheese and Spinach Casserole
- Easy Zucchini Casserole
- German Potato Pancakes
- Pepper Peach Refrigerator Jam
- Super Easy Veggie Dish

## Cheese and Spinach Casserole

Peggy Chambers

[www.peggylchambers.com](http://www.peggylchambers.com)

### Ingredients

1 small carton of cottage cheese

3 eggs slightly beaten

½ stick margarine broken into course pieces

1/3 lb sharp cheddar cheese, grated

1 pkg frozen chopped spinach thawed and drained

3 T flour

### Directions

Combine and bake in a greased casserole for 1 hour  
at 350°

Also Available from Peggy Chambers

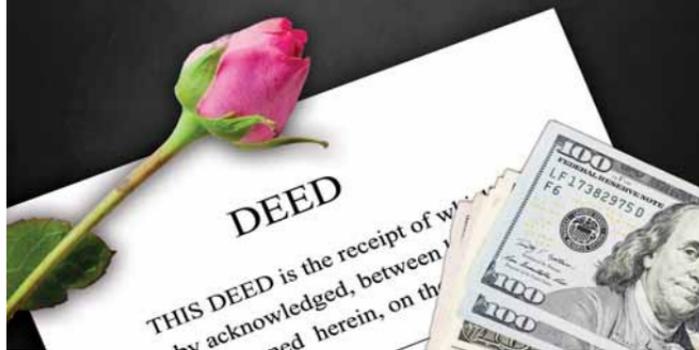
Blooming Justice

Secrets of Sandhill Island

Stones of Sandhill Island

# Blooming GREED

Peggy Chambers



## Easy Zucchini Casserole

Sarita Leone

[www.facebook.com/sarita.leone](http://www.facebook.com/sarita.leone)

### Ingredients

6-8 medium zucchini

Olive oil

2 c pasta sauce

2 c Parmesan

1 c breadcrumbs

Salt

Pepper

Sprinkle of Italian seasoning

### Directions

Remove ends of zucchini. Slice into thin strips lengthwise. Place each on a baking sheet, brush with oil, sprinkle with salt and pepper. Then place beneath broiler and lightly brown on both sides.

Preheat oven to 375 degrees.

Brush olive oil in a casserole dish. Spoon a layer of any good sauce on the bottom, then layer zucchini over sauce. Sprinkle some Parmesan over zucchini, then repeat until all zucchini is in the dish.

Cover with a layer of sauce. Mix the breadcrumbs with any remaining cheese and the Italian seasoning. Top sauce with this breadcrumb mixture.

Drizzle a bit of olive oil over crumbs.

Bake for about a half hour.

Also Available from Sarita Leone

Her Wylder Frontier

A Wylder Christmas

Tip-A-Canoe for Two

SARITA LEONE



*A Daisy*  
GROWS *in* WYLDER

## German Potato Pancakes

Elli Morgan

[www.ellimorgan.com](http://www.ellimorgan.com)

### Ingredients

3 lbs potatoes

1 onion

1 egg

½ tsp salt

¼ tsp pepper

¾ cup flour

2 tsp baking powder

vegetable oil

applesauce

### Directions

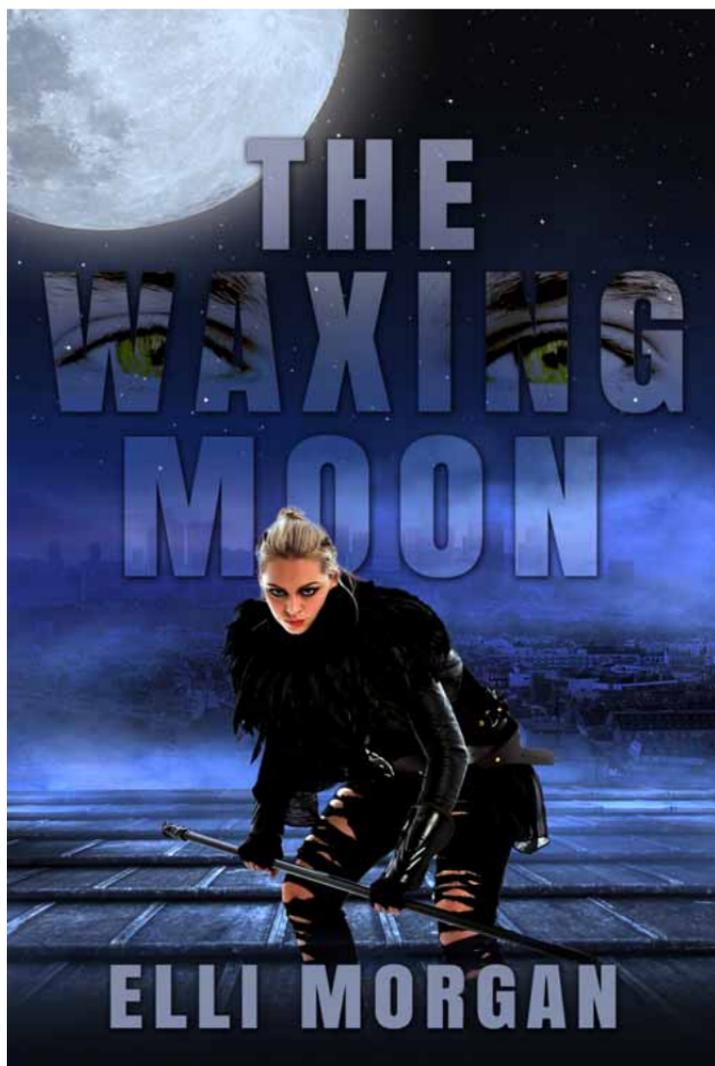
Peel and wash potatoes, then grate them finely into a bowl. Peel onion and grate it into the bowl as well. Drain any excess liquid.

Add egg, salt, and pepper into the bowl and mix it with a tablespoon. Then add flour and baking powder and mix until you get a mass of batter.

Heat oil in a pan, then add 2 tablespoons of batter and flatten it with the back of your spoon to make a 1/2-inch-thick pancake. Fill the pan with 3 or 4 of these small pancakes. Turn the pancakes after a while and fry at medium heat until they are golden brown on both sides. Repeat the process until

you've used up all the batter.

Serve potato pancakes with applesauce.



Pepper Peach Refrigerator Jam  
Meg Benjamin  
[www.MegBenjamin.com](http://www.MegBenjamin.com)

Ingredients

1 pound ripe peaches, thinly sliced  
1 cup sugar  
3 tablespoons bottled lemon juice  
1 large or 2 medium poblano chilies, diced small

Directions

Put a small plate in freezer to cool. In your jam pot (large saucepan), mash peaches with potato masher until fruit is in small chunks. Add sugar and lemon juice. Bring to boil over medium heat, stirring often.

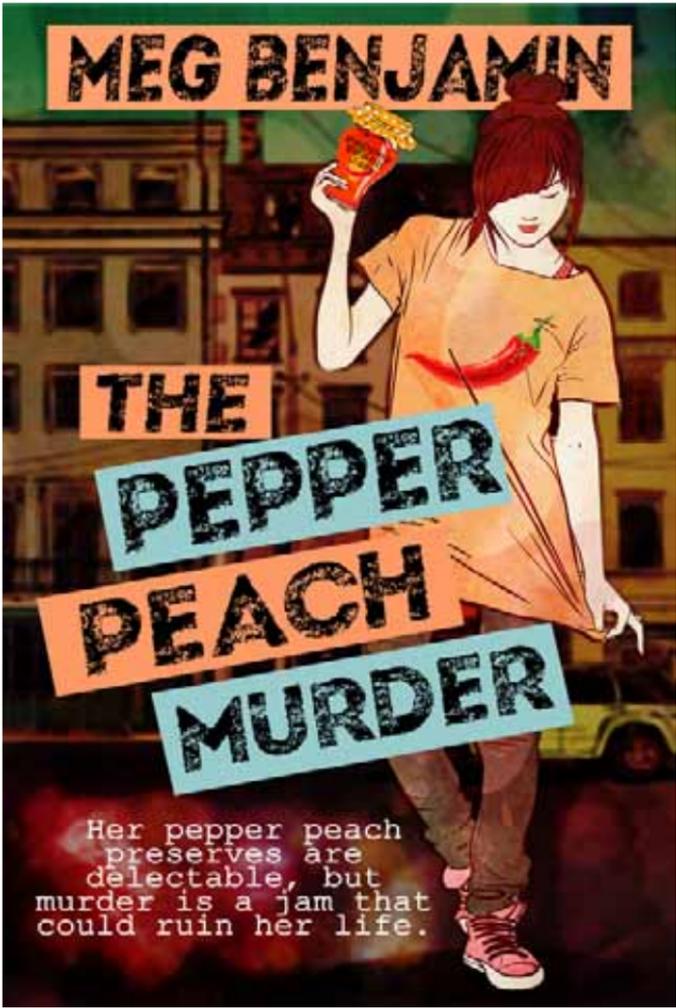
Once sugar is dissolved, let mixture boil, stirring occasionally, until it's thickened. Use instant read thermometer or candy thermometer to check temperature. It should read around 215 to 220 degrees. Note: that's for sea level. If you're cooking at altitude, like me, the temperature will be lower. This should take 15 to 20 minutes.

Add chopped poblano, stirring to mix it into jam.

Put 2 or 3 (half-pint) jam jars into bowl of hot water to warm them so they won't crack when you add hot jam. Remove plate from freezer and place teaspoon of jam mixture on plate. Return it to

freezer for 2 minutes. Run your finger through jam on plate; if it leaves a clear trail, your jam is thick enough. If it's still runny, let the jam boil for another five minutes or so.

Take jam pot off heat. Remove jam jar from hot water and shake it to remove excess moisture. Using wide mouth funnel and ladle, fill jar and set it aside. Fill as many jars as you need, leaving around a quarter inch of space at top. Let jam cool to room temperature, then cover with canning lids and rings. Refrigerate or place in freezer.



**MEG BENJAMIN**

**THE  
PEPPER  
PEACH  
MURDER**

Her pepper peach  
preserves are  
delectable, but  
murder is a jam that  
could ruin her life.

Super Easy Veggie Dish  
Mickey J. Corrigan  
[www.mickeyjcorrigan.com](http://www.mickeyjcorrigan.com)

(Serves 4)

Make this one for anyone who loves pasta but hates vegetables...or thinks they do.

Ingredients

2 large zucchini, peeled OR  
1 head broccoli OR  
1 head cauliflower  
1 cup thick tomato sauce  
2 tbsp. olive oil  
2 tsp. oregano  
salt and pepper to taste  
Parmesan cheese, grated

Directions

Preheat oven to 350 degrees.  
Clean vegetables and cut up in very small pieces;  
steam until fork tender.  
Line bottom of a deep casserole dish with olive oil.  
Spoon in vegetables and cover with tomato sauce.  
Sprinkle with seasonings. Stir gently until well  
mixed.  
Top with a generous amount of grated cheese, and  
bake until bubbling.  
Serve hot.  
Note: You can substitute a variety of other

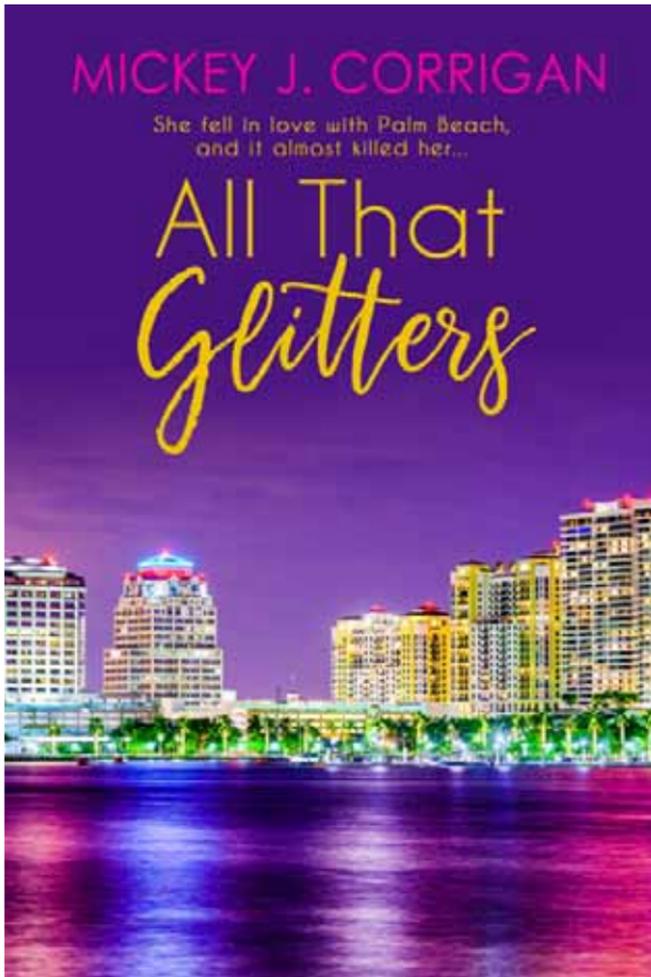
vegetables or use a mixture.

Also available from Mickey J. Corrigan

The Ghostwriters

The Physics of Grief

What I Did for Love





## **About this cookbook**

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contact us at  
[info@thewildrosepress.com](mailto:info@thewildrosepress.com).

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