

2016 Comfort Foods Holiday Garden Gourmet

by

Authors of The Wild Rose Press

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Breakfast

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Apple Oatmeal Ursula Renée www.ursularenee.com

1 cup Apple Juice 1/2 cup rolled oats 1 apple 1/2 tsp cinnamon 2 tbsp chopped walnuts

Directions:

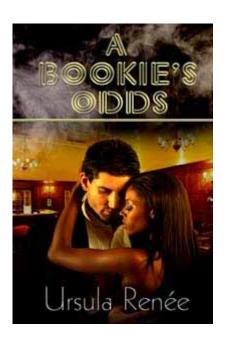
Peel, core and chop apple.

Pour apple juice in a small saucepan and bring to a boil.

Add the remaining ingredients and stir. Continue to boil over a low flame until the liquid is absorb.

Serve warm.

Enjoy these stories from Ursula Renée A Bookie's Odds Sweet Jazz



Gluten-Free Banana, Chocolate Zucchini Muffins

Kayden Claremont www.kaydenclaremont.com

1 ¼ c gluten-free flour
¼ c cocoa powder
½ tsp baking soda
½ tsp salt
½ c maple syrup
1 mashed banana
1 capful banana extract
¼ c vegetable oil
1 egg
1 c grated zucchini

Method

Preheat oven to 350 F Spray 12 muffin pan with non-stick vegetable

spray.

Sift dry ingredients into a small bowl.

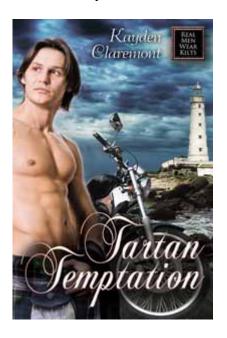
In a barge bowl, combine maple syrup mashed banana, banana extract, oil and egg. Add the dry ingredients. Mix well and then fold in zucchini.

Pour into muffin tins and bake 15 - 20 minutes or until a toothpick inserted in the center of a muffin comes out clean.

Cool on a wire rack.

Makes 12 muffins.

Enjoy these stories from Kayden Claremont Tartan Temptation Red Hot Timeless Passion Hell's Bounty



Banana Nut Muffins Ally Hayes www.allyhayes.blogspot.com

- 1/2 Cup softened butter
- 1/2 Cup Sugar
- 1 Cup Flour
- 1 Large Egg
- 1-2 Mashed bananas (the riper the better)
- 1/2 Teaspoon vanilla
- 3/4 Teaspoon baking powder
- 1/8 Teaspoon baking soda
- 1/4 Teaspoon salt
- 1/8 Teaspoon cinnamon
- 1/4 Cup chopped walnuts (optional)

Preheat oven to 350.

Coat muffin cups with cooking spray or use liners

Cream butter and sugar. Beat in egg, bananas and vanilla.

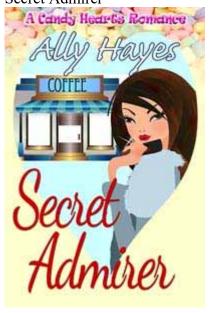
Combine flour, baking powder and soda, salt and cinnamon. Add to creamed mixture.

Add walnuts last.

Fill muffin cups 2/3 full with batter. Bake 25-30 minutes,
Makes 6 muffins.

Ally usually doubles the recipe.

Enjoy these stories from Ally Hayes Reality Re-Do Secret Admirer



Bewitching Blueberry and Banana Breakfast Sorchia DuBois www.sorchiadubois.com

½ Cup fresh or frozen blueberries

½ Cup fresh or frozen banana

1 Cup almond milk (you can use soy milk or coconut milk)

1 Tablespoon chai seeds

1 Tablespoon coconut oil

1 Tablespoon flax meal

Recommended amount of protein powder

Info and Instructions:

Use any kind of protein powder—whey, soy, etc. I use hemp protein powder and the serving size is 4 Tablespoons. All of these are relatively inexpensive--\$20 or less will get you a month or more of powder. If you are a woman of "a certain age," you need protein to build and maintain muscle and you need muscle so you can lose weight. I'm not a doctor (and I don't play one on TV,) but when I began concentrating on building and maintaining muscles, the weight began dropping off. It may work differently for you, but a high protein start to the day helped me lose nearly 20 pounds.)

Put everything in the magical blender and whiz it around for about 30 seconds. If you've used frozen fruits, the result will be a nice thick shake. If you use fresh fruit, the result will be a bit more fluid, but still good. Also the coconut oil will

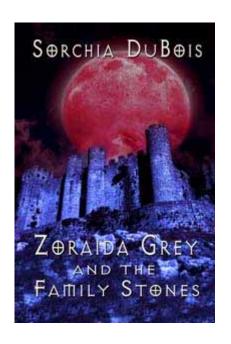
solidify if you use frozen fruits which will make the mixture seem grainy. Each little grain, however, is an itty bitty bit of coconut flavor.

You can also add a few drops of vanilla, though many brands of almond milk are vanilla flavored. You can change up the fruits—substituting cherries or berries for the blueberries. The banana supplies some important nutrients, so keep that. I'm not a huge banana fan, but the blueberries and vanilla make up for it.

The chia seeds are incredibly good for you—one of the most nutritious foods on the planet. Non GMOed, gluten free, and packed with Omega-3. Don't leave these out.

This is an easy, quick, nourishing way to start a busy day.

Enjoy this story from Sorchia DuBois Zoraida Grey and the Family Stones



Traditional Southern Cat Head Biscuits *
Jacki Moss
http://www.jackimoss.com

These are called "cat head" because they should be about the size of a cat's head. It's the biscuit mentioned in With A Bullet that Vivian made for Midge when she had morning sickness. They are wonderfully light and fluffy.

2 cups self-rising flour, preferably a traditionally southern flour like Martha White or White Lily

1/2 teaspoon salt

2 tablespoons room temperature shortening. If you're the hands-on type, a scoop about the size of a golf ball works nicely. Lard is the traditional shortening, but Crisco works for vegan/vegetarian folks.

1 cup real buttermilk – room temperature

Heat your oven to 400 degrees and make sure you have a rack smack dab in the middle.

Get a big, heavy bowl, preferably just like the one your great grandma used. One of those big, earthenware bowls that's heavy like an anvil is perfect, otherwise, something heavy, preferably in green with a vine pattern, is acceptable.

Place the flour in the bowl and sprinkle the salt

in it. Whisk for a couple of seconds to get the salt dispersed evenly.

Work the shortening into the flour until it's like coarse crumbs. Don't overwork it. Slightly lumpy is just right. A dinner fork does a nice job to do this.

Add the buttermilk and stir until it makes a ball in the bowl. Quit when you have a big doughy lump. Gently dump the dough on lightly floured board.

Treat your dough kindly because you're making fluffy biscuits, not door stops. Do not knead the dough. The less you handle it, the better off you both will be.

Grease your cast iron skillet with your shortening. A cast iron skillet is traditional but if you didn't inherit one, a round cake pan will suffice.

The dough is going to be super sticky, but don't add more flour to the dough. Just flour your hands as needed.

Either pinch and pull from the dough lump or gently hand-flatten the dough and cut the biscuits out.

Hands-on folks, pinch off a billiard ball size lump. Do not roll it to make it a perfect sphere. Just press it gently into your pan. It's okay for the biscuits to be imperfect, because imperfections make nice little crispy peaks and it looks more like a cat head. If you're OCD and just HAVE to have uniformity in your baked goods, gently, like you're patting a baby's bottom, pat the dough out to be about an inch and a half thick. Then cut the dough with a biscuit cutter. Traditional Grannies who had OCD used a condensed milk can to make these biscuits good size. Use something of a similar size.

Do this until the pan is cheek-to-jowl full of precious dough balls touching each other so they will rise upright, and when you pull them apart, the sides are light and airy, not hard.

Do not press, smush, or flatten the biscuits in the pan. Remember: fluffy catheads.

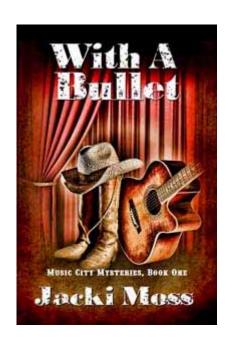
Bake on the middle rack for 15 to 20 minutes until brown on top. Brush with melted butter about half way through.

This recipe only makes eight or so biscuits, but keep in mind they got the name "cathead" because they are supposed to be as big as a cat's head!

Serve with butter, honey butter, or fresh jam. Or you can split them and ladle milk gravy over them. They are also good soppin' biscuits.

* No cats were harmed in the making of this recipe.

Enjoy these stories from Jacki Moss With A Bullet High Strung

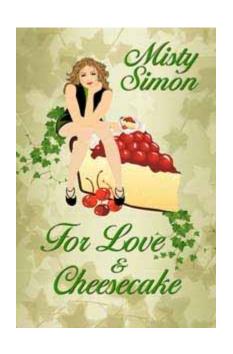


Cheesy Hash browns Misty Simon www.mistysimon.com

2 pounds frozen shredded hash browns, thawed ½ c butter, melted
1 can (10.75 oz) cheese sauce
1 pint sour cream
½ c onion chopped (optional)
2 c grated cheddar cheese (sharp is best)
1 tsp salt
½ tsp pepper

Preheat oven to 350, Spray 11x14 baking dish with cooking spray. In large bowl combine all ingredients and stir together. Spread evenly in prepared pan. Bake for 45 minutes until top is golden brown.

Enjoy these stories from Misty Simon What's Life Without the Sprinkles? Go Ahead, Make My Bouquet Poison Ivy The Wrong Drawers Desperately Seeking Salvage



Easy Brunch Strata Katie O'Sullivan www.katie-osullivan.com

7-8 slices of bread, cubed (I like to use multigrain, but white works too)

6-8 ounces fully cooked ham (leftover spiral cut or cryopacked ham steak, cut into chunks)

1 14 ounce can sliced pears, drained and chunked

1 cup cheddar cheese, grated

6 eggs, slightly beaten

2 1/2 cups skim milk

1/2 tsp salt, 1/4 black pepper

Prepare the night before and refrigerate overnight.

For example, I like to make this Christmas Eve to serve on Christmas morning, because it's easy to put together when you're tired from wrapping gifts, and it's even easier to throw in the oven the next morning amidst the chaos. Easy and delicious, and still "fancy" enough to impress your mother-in-law.

Directions:

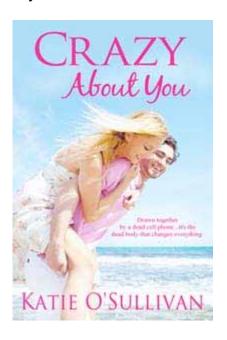
Make layers in a 9x13 baking dish. Spread break chunks on the bottom, layer ham on top, pears on top of that, and sprinkle the grated cheese on top of it all.

In a separate large bowl, whisk the eggs, milk

and nutmeg. Pour slowly and evenly into the dish. Cover and chill overnight.

Bake uncovered in 325 degree oven for about 45 minutes or until center is set and top is golden. Cut and serve hot along with muffins and fruit salad.

Enjoy these stories from Katie O'Sullivan Ghosts Don't Lie Crazy About You My Kind of Crazy Say Yes



Holiday Morning Strata Soufflé Casi McLean www.CasiMcLean.com

Prepare this dish the day before then pop it in the oven, sit back and relax. The perfect feast for Christmas morning.

6 slices thin bread

6 eggs

2 cups of milk

1/2 cup cheddar cheese or Monterey Jack

1/2 cup of melted butter

1 teaspoon salt

1 cup of diced bacon or sausage (optional)

Recipe directions:

Remove crust from bread and cut into 1-inch squares.

Grate the cheese.

Spray an 8-inch square casserole dish with butter spray or coat with coconut oil or butter.

In the 8-inch pan, alternate layers of bread and cheese to make three layers.

In a separate bowl, beat the eggs then add milk and salt.

Melt butter, then pour milk and egg mixture over the bread and cheese.

Generously drizzle with butter.

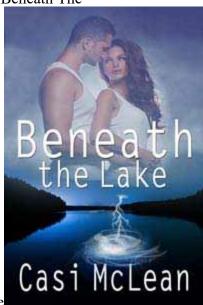
Refrigerate overnight.

Place the casserole dish in a pan of water in the

oven.

Bake at 400° for one hour for a decadent morning feast!

Enjoy this story from Casi McLean Beneath The



Lake

Jamie's One Pan Breakfast Casserole Maureen L. Bonatch http://www.maureenbonatch.com

Must Use Oven Ready Pan

1 lb. of Italian (or hot) sausage
8-10 eggs
½ chopped onion
½ chopped red pepper
2 red skin potatoes- cubed
8 ounces of grated sharp cheddar cheese salt & pepper to taste
1 T olive oil

Directions:

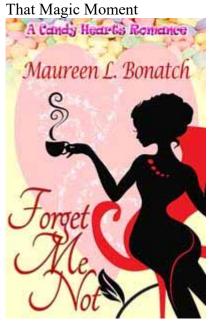
Preheat oven to 375 degrees. Heat oven-ready pan on top of the stove and then add olive oil. Brown sausage and then add the potatoes. Cook until potatoes are fork tender. Add onion and red pepper and cook for approximately 5 minutes. Remove from heat.

Salt and pepper to taste. Beat eggs and then stir them into the breakfast casserole and mix in ³/₄ of the cheese. Add the remainder of the cheese on top of the casserole prior to baking.

Bake for 20 minutes- 30 minutes until eggs are cooked through and the top of the casserole is lightly browned.

Optional: Add minced fresh herbs (i.e.: thyme, rosemary, parsley etc.) into egg mixture prior to adding to the casserole

Enjoy these stories from Maureen L. Bonatch Forget Me Not Grandma Must Die Destiny Calling



Omelet Wrap Emma Kaye www.emma-kaye.com

2 eggs

Choice of vegetables—diced bell peppers, onions, spinach, etc.

Choice of meat—ham, bacon, etc.

Choice of cheese—Colby, cheddar, American, etc.

Large tortilla
Butter
Guacamole
Sour cream

Directions:

Melt butter in frying pan.

Sauté vegetables in butter until tender.

Beat eggs in bowl. Add to vegetables.

Scramble eggs to desired consistency.

Place egg/vegetable mixture in center of tortilla. Add cheese.

Tuck in sides and roll like a burrito.

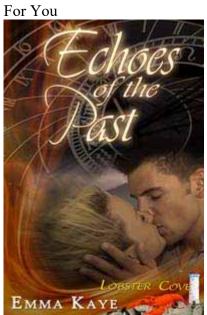
Melt butter in frying pan.

Put wrap in pan, seam side down first. Cook until golden brown. About 1 minute on medium to high heat.

Flip and cook other side until golden brown. Serve with guacamole and sour cream.

Enjoy these stories from Emma Kaye

Time for Love Echoes of the Past



Lunch

- Baked Squash and Veggie Casserole
- BCR Casserole (Broccoli/Cheese/Rice)
- California Wraps
- Corn Salad
- Grandma's Sloppy Joes
- Lunch Style Tuna Salad
- Low Calorie Macaroni and Cheese
- Paranormal Pizza
- Portuguese Stuffed Clams
- Spinach & Cheese Quiche
- The Only Way Jack Will Eat Zucchini Pie
- Tuna Macaroni Salad

Baked Squash/Veggie Casserole Stanalei Fletcher www.stanaleifletcher.com

1 can of cream of mushroom soup

½ cup cream cheese (optional)

½ cup sour cream (optional)

½ cup shredded cheddar cheese

½ cup chopped onion

½ tsp salt or garlic salt

¼ tsp pepper

¼ tsp fresh chopped parsley (optional)

1 egg whipped

2/3 cup crumbled crackers (I like Town House)

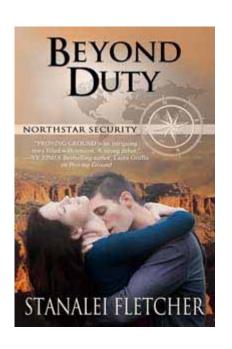
2 cups steamed summer squash and/or Zucchini

1 cup cut fresh green beans or sugar peas (steamed for about 5 minutes with squash)

(chopped in chunks)

Combine the wet stuff and ½ of the crackers then add vegetables and mix. Pour into a greased baking dish for 20/30 minutes at 350. Sprinkle with a few more crackers. Add some more cheese w/about 5 minutes left and bake until golden on top. Makes a square 9x9 dish.

Enjoy these stories from Stanalei Fletcher Proving Ground Dead Reckoning Beyond Duty Lightning Only Strikes Twice



BCR Casserole (Broccoli/Cheese/Rice) Joanne Guidoccio www.joanneguidoccio.com

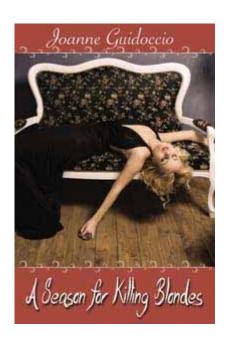
1 cup Arborio rice
1 cup grated cheddar cheese
1 tbsp. butter
1 tsp salt
1 tbsp. Romano cheese
1 cup milk
Cream of mushroom soup (10 ounces)
1 head broccoli

Directions

- 1. Preheat oven to 350 degrees Fahrenheit.
- 2. Parboil broccoli for 5 minutes and drain.
- 3. Cook rice for 10 minutes and drain.
- 4. Combine milk, soup, cheese and butter. Cook in a small pot for 5 minutes.
- 5. Combine broccoli, rice, salt, and soup mixture.
 - 6. Pour in a 9" x 13" greased rectangular dish.
 - 7. Sprinkle with Romano cheese.
 - 8. Cover dish with aluminum foil.
 - 9. Bake for 45 minutes.

Servings: 6

Enjoy this story from Joanne Guidoccio A Season for Killing Blondes



California Wraps Alicia Miller

1.5 pounds of Chicken Breast - diced small

1/2 stick of butter

1/2 cup of diced onions

8 oz sliced mushrooms

8 oz artichoke hearts diced

1 cup of fresh spinach leaves shredded

5 cloves of garlic diced

1 tsp of powered chicken bouillon

8 oz of Cream Cheese

2 TB shredded Parmesan/Romano

* Shredded Mozzarella optional Parsley, Salt and Pepper to taste

Favorite Wraps

Instructions

Place diced chicken breast and 1/2 of Butter in sauté pan with diced garlic and Parsley.

After chicken breast whitens up add diced onions, mushrooms, artichoke hearts, and spinach

When vegetables start to release water, sprinkle on bouillon and stir

Add the rest of the butter, Parmesan/Romano and cream cheese. Keep stirring until it is all incorporated in a creamy cheese sauce add salt and pepper to taste.

Wrap or put into buns.

* California Pizza option:

Spread on Boboli pizza or on French bread half. Sprinkle with mozzarella and toast in oven.

* Dip option

Omit chicken breast, blend after cooking, add bacon bits

Enjoy this story from Alicia Miller Shear Lunacy



Corn Salad Carolyn Rae www.carolynrae.com

1 pkg. Steam Fresh corn - 19 oz., cooked

1 Tbs. margarine or butter

4 large fresh mushrooms, sliced

2 Tbs. olive oil

1 Tbs. lime juice

1/4 tsp. salt

1/2 tsp. Lawry's lemon pepper

2 tsp. dried basil

1 1/2 cups grape tomatoes or fresh diced tomatoes

1/4 cup diced green pepper

1/4 cup sliced green onion stems

1/2 cup shredded cheddar cheese

Directions

Cook corn in microwave oven. Melt margarine or butter in frying pan. Brown mushroom slices slightly in melted margarine or butter. Mix olive oil, lime juice, salt, lemon pepper, and basil in medium sized bowl. Add mushrooms, green pepper, tomatoes, green onion stems, and shredded cheese. Mix. Chill. Keeps a day or two in refrigerator. Serves four. (Note: Carolyn is working on a cookbook, Healthy, Hearty, Cheap, and Easy.)

Enjoy this story from Carolyn Rae

Searching for Love



Grandma's Sloppy Joes Chrys Fey www.ChrysFey.com

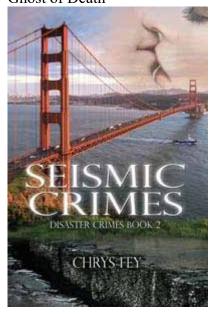
1-pound ground beef
1 medium onion, sliced
1 can condensed cream of mushroom soup
½ cup water
1 T. Ketchup
½ T. Mustard
Salt and pepper
Hamburger Buns

Recipe Directions:

- 1. Brown the ground beef, and drain the grease.
- 2. Add sliced onions to the beef.
- 3. Add one can (undiluted) condensed cream of mushroom soup, stir.
- 4. To the mix, add 1 tablespoon ketchup, ½ tablespoon mustard (more or less to taste), and ½ cup of water. Stir thoroughly.
 - 5. Season with salt and pepper to taste.
- 6. Cook until hot and thick. Approximately 20 minutes.
 - 7. Put mix in hamburger buns.
 - 8. ENJOY!
 - *Great with halved dill pickles.

Enjoy these stories from Chrys Fey Hurricane Crimes Seismic Crimes

30 Seconds 30 Seconds Before Ghost of Death



Lunch Style Tuna Salad Karyn Good www.karyngood.com

2 cans tuna (170 grams or 5 ounces), packed in water

½ cup of mayo (avocado mayo is extra delish)

- 2 tbsp minced red onion
- 2 tbsp minced dill pickles

1 tsp dill

1 tsp Dijon mustard

½ tsp salt

A couple of shakes of black pepper

7 or so cups of a salad blend of greens

1 apple (tart or otherwise) thinly sliced

½ cup sunflower seeds, or pumpkin seeds, or sesame seeds or a combination of each

A splash of whatever vinaigrette dressing you prefer

Or make your own vinaigrette dressing:

½ cup olive oil

2 tbsp apple cider vinegar

1 tsp lemon juice

1 tsp Dijon mustard

½ tsp salt

dash of black pepper

Directions:

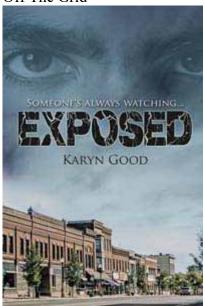
1. Drain the tuna and dump it in a bowl. Break it apart. Marry it with the mayo. Stir in the red

onion, pickles, dill, mustard, salt and pepper.

2. Divide the salad mix between two plates, add apple slices to each one. Toss on the seeds. Shake up the vinaigrette and add. Top with the tuna mixture and voila!

Or downsize on the greens and vinaigrette and turn it into a wrap!

Enjoy these stories from Karyn Good Backlash (Aspen Lake Series, Book 1) Exposed (Aspen Lake series, Book 2) Off The Grid



Low Calorie Macaroni and Cheese Rachael Richey www.rachaelricheybooks.weebly.com

4oz Macaroni or other short pasta
Four large closed cap mushrooms
1 red bell pepper
4oz 5% fat soft cheese
2oz reduced fat hard cheese (Cheddar or equivalent)

Preheat oven to 400F/200C. Chop the mushrooms and pepper into small chunks (half inch square). Place the pasta in a large pan of water and cook according to the directions on the packet. Add the mushrooms and peppers to the pan for the last five minutes. Drain and return the pasta and vegetables to the pan. Add the soft cheese and mix well until the pasta is coated. Pour into an ovenproof dish. Grate the hard cheese over the top and put in the oven until the cheese on the top has melted and is beginning to brown.

Serve with a green salad, or chunks of bread if you're not so worried about the calories! Serves 2

Enjoy these stories from Rachael Richey Storm Rising Rhythm of Deceit Cobwebs in the Dark The Girl in the Painting



Paranormal Pizza Amanda Uhl www.amandauhl.com

1- 11 oz. Tube of Pillsbury Thin Pizza Crust
2 T Olive Oil
4 oz Fresh Spinach
1 Small Onion, Chopped
1/2 Cup Fresh Sliced Mushrooms
2 Large Tomatoes, Sliced
Pizza Sauce

1 Cup Shredded Mozzarella Cheese

Spray a large casserole pan with cooking spray. Roll the pizza dough into the pan, making sure to press the dough about an inch up the sides. Heat oven to 425 degrees and bake for 10 minutes.

Meanwhile, cook the spinach, onions and mushrooms, in the olive oil until the spinach is wilted and the onions and mushrooms are soft.

Take the pizza crust from the oven.

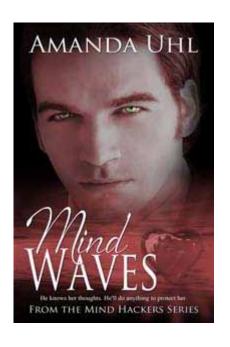
Spread pizza sauce over the crust.

Then add the spinach, mushroom and onion mixture.

Top with the tomatoes and sprinkle the cheese on top.

Place the pan back in the oven and bake for 10 minutes or until the cheese is melted.

Enjoy this story from Amanda Uhl Mind Waves



Portuguese Stuffed Clams Doreen Alsen www.doreenalsen.com

One quart chopped clams
One link linguiça, a mild Portuguese sausage,
chopped fine Can use Mexican chorizo in a pinch.

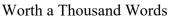
One small onion, chopped fine
One green bell pepper, chopped fine
One stick of unsalted butter
Italian bread crumbs, about a cup
Decorative large scallop shells

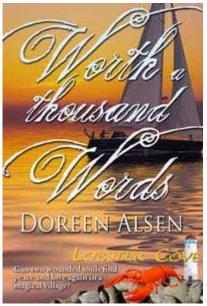
Directions:

Prep all the ingredients except the bread crumbs while you melt the butter in a heavy saucepan. Sauté the peppers, onions, and linguiça. Add the chopped clams, holding back some of the clam liquor. Mix well. Add the bread crumbs, adding the clam liquor if you need to moisten the mixture.

Fill the scallop shells with the mixture, about a quarter cup of clams into each shell. Put shells on a baking sheet and bake in a pre-heated 325 degree oven for 20 minutes.

Enjoy these stories from Doreen Alsen Mike's Best Bet Working My Way Back to You A Taste of Hope





Spinach & Cheese Quiche C. Chilove www.CChilove.com

1 9-inch deep dish frozen pie crust 1 tablespoon butter 1/2 cup thinly sliced onions (yellow) 4 large eggs 1-1/4 cups heavy cream 3/4 teaspoon salt

1/8 teaspoon pepper

1 cup grated White Vermont Cheddar (Sharp Cheddar is also good)

1 10-ounce package frozen chopped spinach, defrosted and drained free of water

Instructions:

Preheat oven to 400 degrees. Make sure pie crust is thawed and soft enough to easily prick with a fork. Prick bottom and sides of pie crust all over with a fork. Bake on center rack until fully cooked and lightly golden, between 10-15 minutes depending on the brand. Once done, set aside and turn oven down to 325 degrees.

Heat butter in a small pan over medium-low heat. Cook onions until soft and translucent, about 4 minutes. Add spinach and cook another 4 minutes. Set aside to cool.

In a medium bowl, whisk together eggs, heavy

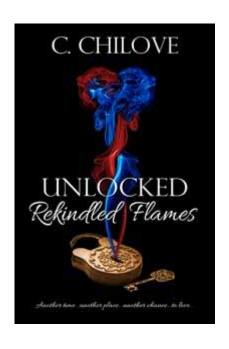
cream, salt, and pepper.

Place cooked pie shell on a baking sheet (this makes it easy to move in and out of oven). Spread about half of the onion-spinach mix over bottom of cooked crust, then sprinkle grated, White Vermont Cheddar over top. Scatter remaining portion of onion-spinach evenly over cheese (breaking up clumps as best you can), then pour egg mixture over top.

Bake at 325 degrees for 50-55 minutes until custard is set and top is lightly golden. Serve hot or warm.

***Make sure the spinach is completely dry, otherwise your quiche will be watery.

Enjoy this story from C. Chilove Unlocked: Rekindled Flames



(The Only Way Jack Will Eat Zucchini) Pie K.M. Daughters www.kmdaughters.com

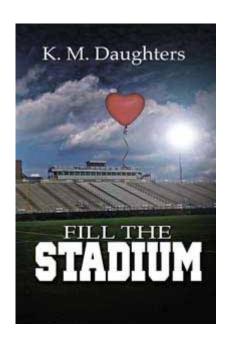
3 eggs 1 cup parmesan cheese ½ cup canola oil 1 garlic clove minced ¼ tsp salt 1/8 tsp pepper

3 cups sliced zucchini 1 cup Bisquick 1 small onion chopped

Directions:

In large bowl mix first 6 ingredients Stir in zucchini, baking mix and onion Pour into greased 9 inch deep dish pie plate Bake at 350 for 25-35 minutes Or until lightly browned ENJOY!

Enjoy these stories from K.M. Daughters The Sullivan Boys Series Fill The Stadium Reunion For The First Time



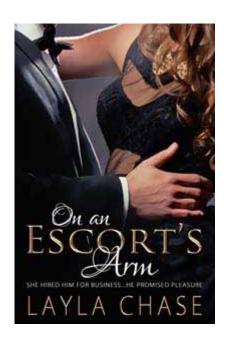
Tuna Macaroni Salad Layla Chase www.laylachase.com

1 pound spirelle or elbow pasta
1-1/2 cups chopped celery
1 cup mayonnaise (can be low fat)
½ cup milk (can be low fat or skim)
2-7 oz cans tuna
2 scallions, sliced
¼ cup lemon juice
½ cup chopped black olives
¾ teaspoon both salt and pepper
Cook macaroni according to package
directions. Drain and rinse with water until cool.
Add tuna, celery and scallions. Mix milk,
mayonnaise, lemon juice and seasonings. Add

olives and mix. Chill for at least one hour before serving.

Enjoy these stories from Layla Chase Heated Negotiation
Naughty in Norway

Wanton Words



Dinner

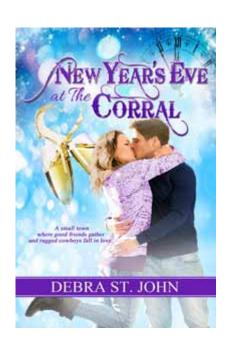
- Baked Mac-n-Cheese
- Balsamic Chicken Bake in a Pan
- Beef Brisket
- Burger Bean Bake
- Chicken in a Bag with Apricots
- Chicken Pot Pie
- Hamburger Casserole
- Mexican Lasagna
- My Family's Favorite Enchiladas
- Mum's Shepherd's Pie
- Savory Meatloaf with a Twist
- Sweet & Crunchy Honey Walnut Chicken

Baked Mac-n-Cheese Debra St. John www.debrastjohnromance.com

1 can cream of mushroom soup 1/2 c milk 1/2 t prepared (yellow) mustard generous dash of pepper 3 c cooked macaroni 2 c cheddar cheese 1 c French fried onions

In 1 1/2 quart casserole, blend soup, milk, mustard, and pepper. Stir in macaroni and 1 1/2 cups cheese. Bake at 400 for 25 minutes or until hot. Stir. Top with onions and remaining cheese. Bake 5 minutes more or until cheese melts.

Enjoy these stories from Debra St. John Christmas at The Corral Valentine's Day at The Corral Fourth of July at The Corral Halloween at The Corral New Year's Eve at The Corral



Balsamic Chicken Bake in a Pan Sandra Masters www.authorsandramasters.com

4 medium size chicken breasts
3/4 lb uncooked green beans
20-25 small cherry peppers- red or yellow
1 cup of honey

6 cloves of crushed garlic (in a press)

2 Tbsps. dried Thyme

2 Tbsps. dried Rosemary

Extra Virgin Olive Oil to coat pan and vegetables.

Smidge of salt and pepper 1 Tbsp. Red pepper flakes (OPTIONAL)

In a large sized baking pan, drizzle extra virgin olive oil, and let it coat the bottom. Then aid small fingerling potatoes or red potatoes, cut in half, face down. Add enough cherry tomatoes, red or yellow, to fill in the pan spaces. Add salt and pepper and blend them with the other vegetables.

Bake in a 425 degree oven for 25 minutes.

Marinade -

While waiting, get a baggie and use 2-1/2 cups of Balsamic Vinegar.

Add dried thyme, two tablespoons.

Add dried rosemary, two tablespoons.

Add one cup of honey

Add salt and pepper.

Add pepper flakes (if desired)

Place 4 medium sized chicken breasts in the bag and mix together with your hands, after you closed the bag.

Marinate for 30 minutes.

When the 25 minutes expires, remove pan with vegetables from oven.

Place 3/4 lb uncooked green beans over the potato, cherry tomato pan.

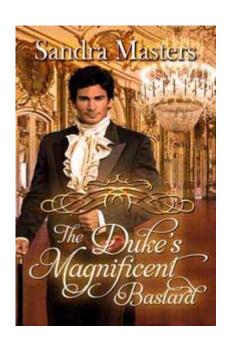
Add the contents of the marinade bag (chicken and juices) to the top of the pan.

Spread the marinade over the top of everything.

Cook for another 30-40 minutes until the chicken is done.

Enjoy with a fruity white wine or a light Merlot.

Enjoy these stories from Sandra Masters Once Upon a Duke My Divinely Decadent Duke Thorn, Son of a Duke The Duke's Magnificent Bastard



Holiday Beef Brisket Marilyn Baron www.marilynbaron.com

1 fresh beef brisket (4 to 5 pounds makes 10-12 servings) (Use 2 pounds for two people)

2 tablespoons of canola oil

1 can (14 ounces) whole-berry cranberry sauce

½ cup beef broth (Swanson's)

½ cup light-bodied red wine (Pinot Noir) or additional beef broth

1 envelope of onion soup mix

One onion chopped

Grated or shredded carrots

Mushrooms sliced

Rosemary Sprig

One Bay Leaf

Worcestershire sauce

Salt, Pepper

Garlic Powder

Onion Powder

Recipe Directions:

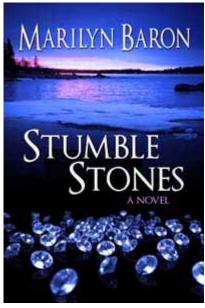
Heat oil in a large cast iron skillet or a heavy pan. Wash and dry brisket and put on a large plate. Sprinkle on garlic powder, onion powder, salt, pepper, and a few shakes of Worcestershire sauce. Sear the brisket in oil on both sides in the pan.

Transfer to a greased roasting pan. In a small bowl, combine the remaining ingredients; pour over

the beef.

Cover and bake at 350 degrees for 3-4 hours or until the meat is tender.

Enjoy these stories from Marilyn Baron Landlocked Sixth Sense The Widows' Gallery Significant Others Under the Moon Gate



Burger Bean Bake C.B. Clark www.cbclarkauthor.wordpress.com

1 pound lean ground beef

1 cooking onion-chopped

1 can tomato soup

2 cans brown beans

1 T Worcestershire sauce

3 T prepared yellow mustard

3 T brown sugar

Directions:

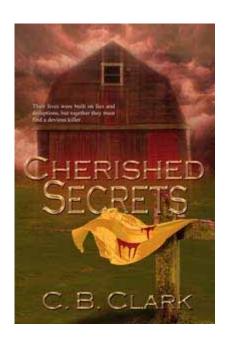
- 1. Brown beef and chopped onion in frying pan. Drain off fat.
- 2. Mix in 2 quart casserole dish the tomato soup, brown beans, Worcestershire sauce, mustard and brown sugar.
- 3. Add cooked beef and onion mixture and stir well.

Bake, uncovered at 350 degrees for 45 minutes. Let sit 10 minutes before serving.

A simple, but delicious, family pleaser. Serve with warm bread and a green salad.

Enjoy!

Enjoy these stories from C.B. Clark My Brother's Sins Cherished Secrets



Chicken in a Bag with Apricots Anni Fife www.annifife.com

I love this recipe. It is easy-peasy, can be prepared the day before, and never ever fails! Divinely delicious and comforting—and when you serve it to friends and family, it looks like you slaved for hours.

(Adapted it from a demo I watched on Australian Master Chef.)

10 x Large chicken thighs on the bone (or your favorite chicken pieces)

25 x Dried Apricots (try and find the soft ones)

6 x Cloves garlic (finely sliced)

24 x Sicilian olives (de-pipped) – If you can't find Sicilian, use Kalamata or any type you like, just don't forget to take out the pips

24 x Caper Berries (try and find the fresh ones in a bottle)

2 or 3 x Strips of orange zest (use a potato peeler, don't include the white pith)

1 x Heaped tablespoon Oregano (preferably fresh)

8 x Sprigs Thyme

2 x Bay leaves

Juice from 1 x Orange

Juice from 1 x Lemon (I also add some grated zest)

120ml Sherry Vinegar

120ml Olive Oil 1 Teaspoon salt Black pepper

Add ONLY when you are ready to roast: 1 x Cup White wine 1 x Tablespoon Honey, drizzle over the chicken

Directions

Mix the marinade in a bowl. Place the chicken pieces in a zip-lock plastic bag and pour the marinade over it. Marinade overnight. If you are worried about leaks, put the bag in a pan so it can lay flat, or double up the bag. Turn the bag before you go to sleep and again when you wake up.

When you are ready to roast, empty the contents of the bag into a roasting pan, and add the white wine and honey.

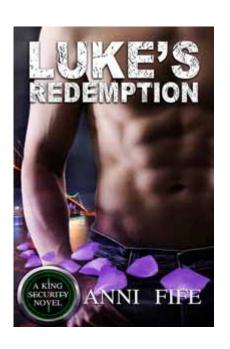
Roast for approximately 60 to 90 minutes (depending on amount) – turn the chicken as needed.

I add butter to the sauce at the end.

Garnish with fresh herbs: Coriander or flat-leaf parsley

Serve with fluffy rice or couscous ... and lots of wine! Enjoy, Love Anni xx

Enjoy this story from Anni Fife LUKE's Redemption



Chicken Pot Pie
Karen Ginther Graham
www.karenginthergraham.blogspot.com

1 can mixed vegetables
1 can cream of potato soup
1 can cream of chicken soup
1/2 cup milk
1 roasted chicken cut into pieces (Walmart

offers a good one)

Salt and pepper to taste 2 9"deep dish unbaked pie crusts

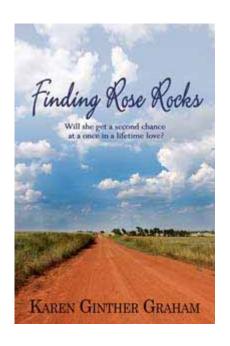
Pre-bake one shell

Sauté chicken, add chicken to the first four ingredients

Mix together and pour into baked pie crust. Put top crust on pie, cut four slits in tip, brush with beaten egg wash

Bake at 375 degrees on cookie sheet for about 45 minutes

Enjoy this story from Karen Ginther Graham Finding Rose Rocks



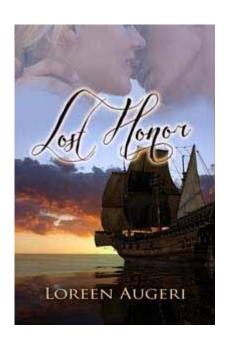
Hamburger Casserole Loreen Augeri www.loreenaugeri.com

1 box elbow macaroni, casserole size1 pound hamburger1 onion chopped9 slices fat free American white cheese1 can stewed tomatoes

Recipe directions:

Preheat oven to 350 degrees. Cook macaroni according to the directions on the box. Drain. Cook the hamburger and onion in a skillet until no pink remains. Add the hamburger and onions to the macaroni. Stir. Break up one slice of cheese and add it to the macaroni and hamburger mixture. Stir. Add another slice and stir. Continue until you have used 8 slices. Pour the mixture into a round casserole dish. Break up the last slice of cheese and place it at even intervals on the top. Pour the can of stewed tomatoes over the macaroni mixture. Cook for 30 minutes or until heated through.

Enjoy these stories from Loreen Augeri Tormented Hearts Lost Honor



Mexican Lasagna Renee Canter Johnson www.reneejohnsonwrites.com

1 pound ground beef

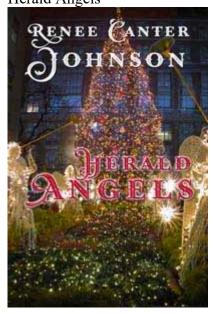
1/4 cup chopped onion
1 pkg taco seasoning mix
1/2 cup water
1 can (14 oz.) diced tomatoes
1 can (10 oz.) Rotel diced tomatoes and chilies
1 egg
1 (15 oz.) container of ricotta cheese
1/4 cup chopped cilantro or parsley
12 oven ready lasagna noodles
2 cups shredded cheddar cheese
Optional: sour cream, sliced black olives,
chopped green onion

- 1. Preheat oven to 375 degrees.
- 2. Brown ground beef together with onion. Drain. Add seasoning mix and water. Stir. Add canned tomatoes and tomatoes and chilies. Simmer.
- 3. In medium bowl, beat egg. Add ricotta and cilantro or parsley.
- 4. Spray 9 x 13 baking dish with nonstick spray. Top with ½ cup of ground beef mixture to prevent noodles from sticking.
- 5. Add 4 of the lasagna noodles, slightly overlapping them.
- 6. Top with ½ the ricotta mixture, 1/3 of the beef mixture, and repeat.

- 7. Add last 4 noodles and remaining sauce, then top with the cheddar cheese.
- 8. Bake covered for 45 minutes. Uncover to slightly brown the cheese for 5 minutes.
 - 9. Lest rest for ten minutes.
- 10. Top with optional garnishes. I like sour cream, olives, and green onion. But fresh tomato, guacamole, jalapenos, even a nice roasted corn salsa would be delicious. Enjoy!

Enjoy these stories from Renee Canter Johnson Acquisition

The Haunting of William Gray Herald Angels



My Family's Favorite Enchiladas RE Mullins

1lb hamburger - browned and drained
2 cans mild Enchilada sauce
1/4 cup diced onion
1 small can of mild, diced green chilies
1 cup shredded Monterey jack cheese
1 cup shredded cheddar cheese
1 small can sliced black olives
3 hardboiled eggs - coarsely chopped up
soft flour tortilla wraps

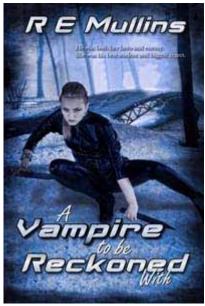
Brown hamburger. When only a little pink is remaining, toss in onion until transparent. Drain hamburger mixture. Add black olives, green chilies, chopped hardboiled eggs, 1/2 c of Jack and Cheddar cheese or more to taste. (I often use premixed Mexican blend shredded cheese). Stir in 1/2 to 1 can of mild Enchilada sauce. Use enough sauce that mixture sticks slightly together but is not soupy. Divide mix onto tortilla wraps and roll/fold them. (ends can be open or folded up) Place seam side down in baking pan that has been coated with a thin layer of Enchilada sauce on bottom. Spoon more Enchilada sauce over top of Enchiladas and sprinkle rest of cheese over it.

Bake, uncovered, 375 F, 30-40 minutes or until cheese is bubbly and beginning to brown.

Play with recipe. Add jalapenos to increase heat. Top with sour cream or thin tomato wedges as

desired. Replace beef with chicken. It's all good.

Enjoy these stories from R E Mullins A Vampire To Be Reckoned With Vampire in the Scrying Glass It's a Wonderful Undead Life



Mum's Shepherd's Pie Cindy James www.cindyjamesauthor.com

2 lbs potatoes
1 cup shredded cheddar cheese
1/2 cup sour cream
A bit of milk or cream
1/3 stick of butter
2 lbs. ground lamb
1 can crisp corn
1 sm can tomato paste
1 12 oz. can of tomato sauce
1/2 onion diced small
2 cloves garlic chopped small
1/4 cup brown sugar
1/4 cup Worcestershire Sauce
Salt and Pepper to taste

Instructions: Peel and dice potatoes into 1 inch square pieces. Boil until soft and drain.

Whip with cheese, sour cream and butter until fluffy. Add a little milk if too thick. It should be the thicker than cake icing. Salt and pepper to taste

Brown the lamb. Add garlic, onion, tomato paste, tomato sauce, brown sugar, Worcestershire sauce and salt and pepper to taste. Cook until thick.

Get a 13" x 9" pan and grease if desired. Layer first the ground lamb mixture, then spread the corn evenly over it. Spread the potatoes over the top.

Bake at 350 until browned and bubbly - usually

about 30 minutes.

*Note: If the price of lamb is too high, it is possible to substitute half ground beef and half ground lamb. If you use all ground beef, it is called Cottage Pie and tastes good too. YUM!! Pure comfort food!

Enjoy this story from Cindy James Their Highland Trust



Savory Meatloaf with a Twist Tena Stetler www.tenastetler.com

2 pounds ground beef
1 bunch of green onions, minced
3/4 cup firmly packed golden brown sugar
1/2 cup crushed Ritz crackers (I use a sleeve of the crackers)

2 large eggs, lightly beaten
½ cut steak sauce (Heinz 57 works well)
3 tablespoons ketchup
1 teaspoon of salt
½ teaspoon garlic powder
Mustard Sauce (see below)
Tomato Sauce (see below)

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 each 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:

½ 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

1/4 teaspoon salt

1/4 teaspoon garlic powder

1/4 teaspoon pepper

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

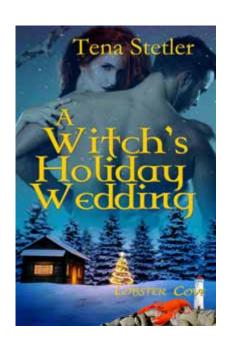
Enjoy these stories from Tena Stetler

A Demon's Witch

Charm Me

A Witch's Journey

A Witch's Holiday Wedding



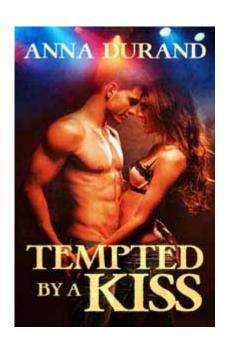
Sweet & Crunchy Honey Walnut Chicken Anna Durand www.annadurand.com

2 eggs
1/2 cup honey
1 tsp. Worcestershire sauce
1/2 cup walnuts, chopped
2 tbsp. butter, melted
3 chicken breasts
salt
paprika

Directions:

Whisk together eggs, honey, and Worcestershire sauce. Dip chicken breasts in egg mixture, roll them in the nuts until coated, and then lay them out in a baking dish. Drizzle the butter over the chicken. Finally, sprinkle a little salt and paprika on top. Bake at 350 for 45 minutes.

Enjoy this story from Anna Durand Tempted by a Kiss



Soups and Stews

- Beer, Onion, and Cheddar Soup
- Carol's Guinness Stew
- Chicken Gnocchi Soup
- Easy Crock Pot Chili
- Italian Wedding Soup
- Jana's Busy Day Stew
- Potato Soup
- Shrimp and Corn Chowder (Cajun style)
- Tuscan Chicken Stew
- Zucchini Soup

Beer, Onion, and Cheddar Soup Mary Morgan www.marymorganauthor.com

2 tablespoons butter
2 tablespoons olive oil
4 large yellow (quartered and sliced)
2-3 garlic cloves, chopped
Leaves from 3 thyme sprigs
1 cup Irish stout beer
4 cups vegetable stock
2 teaspoons Worcestershire sauce
1 tablespoon dark brown sugar
1/8 teaspoon of red pepper flakes (optional)
1 cup grated sharp cheddar cheese

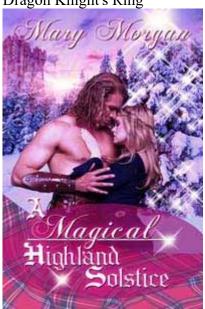
Melt the butter with the oil in a heavy saucepan, add the onions, garlic, herbs, and red pepper flakes, if using. Season with salt and pepper. Cover and cook over a low heat for 45 minutes until the onions are translucent.

Stir in the Irish stout beer, vegetable stock, Worcestershire sauce, and sugar and bring to a boil. Reduce the heat and simmer, uncovered for 20 minutes.

Ladle the soup into bowls and top with cheddar cheese. Serve with warm sourdough bread.

Enjoy these stories from Mary Morgan

Dragon Knight's Sword Dragon Knight's Medallion Dragon Knight's Axe Dragon Knight's Shield Dragon Knight's Ring



Carol's Guinness Stew Carol Henry www.carolhenry.org

- 4-5 pounds beef stew meat, cut in small chunks
 - 3 Teaspoons Olive Oil
 - 2 Tablespoon Butter (or substitute Olive Oil)
 - 2 Medium Onions diced
 - 4 Garlic Cloves, minced
 - 1/4 Cup Tomato Paste
 - 1/3 Cup Flour
 - 3 4 Cups Chicken Broth
 - 1 12 oz. bottle of dark beer
 - ¹/₄ Cup Brown Sugar, packed
 - 1 Teaspoon Thyme
 - 1 Teaspoon Tarragon
- 2 Pounds Potatoes, peeled and cut in small pieces

1 Pound Carrots, peeled and cut in small pieces

1 Pound Parsnips, peeled and cut in small pieces

Parsley

Salt

Pepper

Directions:

Sauté beef in large skillet with olive oil, and salt and pepper to taste, until brown. Place in slow cooker

In same skillet with left over flavors from beef, add bitter and sauté onions and garlic until tender.

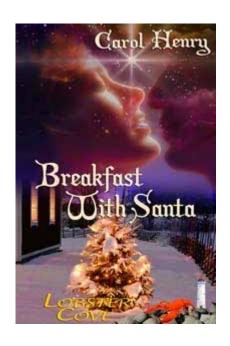
Add tomato paste, stir until blended; then add flour. Mixture will be very thick and dry. Gradually whisk in the chicken broth, the dark beer, sugar, parsley, thyme, and tarragon until blended. Simmer for at least five minutes—broth will start to thicken slightly. Add to slow cooker.

Cut and peel vegetables, dice into small chunks, then add to crockpot.

Set control for 6 to 8 hours.

Author's Note: I like mine a bit on the sweet and Guinness side, so I'm apt to add a bit more of each. And I always double my recipe so I can enjoy—it truly is one of my favorite comfort foods. Always do a taste test, and adjust to fit your own taste. Serve with warm rolls.

Enjoy these stories from Carol Henry
Breakfast with Santa (Lobster Cove)
Juelle's Legacy (Lobster Cove)
Nothing Short of a Miracle
The 'Connection Series': Amazon Connection,
Shanghai Connection, Rio Connection
Ribbons of Steel



Chicken Gnocchi Soup Nancy Fraser www.nancyfraser.ca

3 -4 chicken breasts, cooked and diced 4 cups chicken stock 2 cups half-and-half 1 stalk celery, diced 1 garlic clove, chopped 1/2 carrot, shredded 1/2 onion, diced 1 cup fresh spinach, chopped 1 tablespoon olive oil 1 teaspoon thyme salt and pepper to taste 16 ounces potato gnocchi 1 tablespoon cornstarch (optional)

Directions:

- 1. Sauté the onion, celery, garlic, carrot in oil over medium heat until onion is translucent.
- 2. Add chicken, chicken stock, half and half, salt and pepper, thyme. Heat to boiling, then add gnocchi. Gently boil for 4 minutes, then turn down to a simmer for 10 minutes.
- 3. Add spinach and cook for another 1-2 minutes until spinach is wilted.
- 4. Heat to boiling and add cornstarch dissolved in 1-2 Tbsp water at this point if you want a thicker soup.

5. Ladle into bowls and serve with crusty rolls!

Enjoy these stories from Nancy Fraser Bewitched Only Yours Play It Again Time and Again



Easy Crock Pot Chili Cj Fosdick www.cjfosdick.com

1-2 lbs. ground beef or chili meat
4 cans tomato soup
1 can bean soup
1 can diced tomatoes
1 can chili beans
1 can garbanzo beans (optional)
1 env. dried onion mix
1-2 cans water
1/2 c. chopped carrots
Chili powder & seasonings

Brown Ground beef in saucepan and transfer to crockpot. Add soups, tomato, beans, onion mix, water to thin, carrots and seasonings to taste. Cook for several hours, stirring a few times. I often add more tomato soup and carrots, sometimes chopped onions and chicken bouillon cubes. Makes enough to serve 8-10. Great next day!

Enjoy these stories from Cj Fosdick The Accidental Wife The Accidental Stranger Hot Stuff

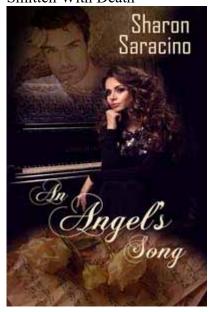


Italian Wedding Soup Sharon Saracino www.sharonsaracino.com

1/4 lb lean ground beef
1/4 lb ground pork
1 egg, slightly beaten
2 tablespoons breadcrumbs
2 tablespoon parmesan cheese
1 teaspoon dried basil
1/2 teaspoon onion powder
2 Tbsp. olive oil
5 3/4 cups chicken broth
2 cups chopped spinach
3/4 cup ditalini pasta, uncooked
1/3 cup finely chopped carrot
1/4 cup finely chopped celery
1/2 cup ketchup
grated parmesan cheese

In medium bowl combine, meat, egg, bread crumbs, parmesan cheese, basil& onion powder; shape into small meatballs. In large sauce pan or stock pot, sauté carrots and celery in olive oil until slightly tender. Add broth and heat to boiling; stir in spinach, ditalini, ketchup, and meatballs. Return to boil; reduce heat to medium. Cook at slow boil for 10 minutes or until ditalini is tender. Stir frequently to avoid sticking. Serve with additional Parmesan cheese sprinkled on top.

Enjoy these stories from Sharon Saracino
If You're Haunted Flaunt It
Death Benefits
Her Executive Protector
Angel in Waiting
Smitten With Death



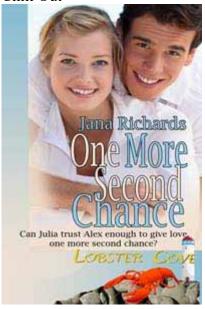
Jana's Busy Day Stew Jana Richards www.janarichards.net

1 1/2 lbs. stewing beef
2 medium carrots, in 1" slices
2 medium onions, diced
1 c. sliced celery
4 medium potatoes, cubed
1 (10 1/2 oz.) can tomato soup
1/2 c. water
1 tbsp. sugar
1 tsp. salt
1/4 tsp. pepper
2 tbsp. tapioca (I use Minute Tapioca)

Mix all ingredients together in a large ovenproof casserole dish and cook for 5 hours at 250 degrees F. I sometimes substitute or add other vegetables, like mushrooms or turnips, depending what I have on hand.

This is one of my go-to recipes, especially in the fall and winter. I love this stew because it's easy and delicious, and I can assemble it in the morning, leave it in the oven all afternoon, and come home to a delicious dinner, ready to eat. Enjoy!

Enjoy these stories from Jana Richards Burning Love Flawless One More Second Chance Chill Out



Potato Soup Sandra Tilley www.SandraTilley.com

10 white potatoes cut into small pieces

- 36 ounces of chicken broth
- 2 cans cream of celery soup
- 2 cans cream of onion soup
- 1 (8 oz) package of Monterey Jack cheese with jalapeño peppers cut into cubes

1 pint Half and Half

COOKING DIRECTIONS:

Cook potatoes in chicken broth (do not add water) until tender. Add soups and cheese. Stir until cheese is melted. Remove from heat and add Half and Half. Salt and pepper to taste.

For a hearty chowder, add a can of corn (drained) and shredded ham.

Makes enough for a LARGE family—plus leftovers!

Enjoy this story from Sandra Tilley The Ghost and Mrs. Miller



Shrimp and Corn Chowder (Cajun style) Lori Leger www.LoriLegerAuthor.com

4 to 6 cups peeled and cubed Yukon Gold (or Red) potatoes

- 2 cups chopped onions
- 1 cup chopped celery
- 2 cups sliced mushrooms
- 2 cloves garlic, minced
- 1 cup butter
- 2 cans diced tomatoes with chiles (Rotel or equivalent)
 - 1 can cream style corn
 - 1 can regular yellow corn
 - 2 cans white tender corn
- 2 pounds cleaned, peeled and de-veined shrimp (or crawfish)
 - 2 cans cream of mushroom soup
 - 1 jar cheese dip (any brand)
 - 2 cups shredded colby/jack cheese

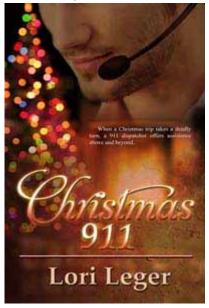
Cajun seasoning to taste, or salt and pepper

Milk for thinning, if necessary

Cover potatoes in water, add a little salt, and boil until tender. Make sure you reserve the liquid. While potatoes are boiling, sauté onions, garlic, celery and mushrooms in the butter until tender. Add the tomatoes, corn and potatoes, along with the liquid. Cook 10 minutes on a low boil. Add shrimp and cook another 10 to 15 minutes until shrimp are

pink and cooked. Add cream of mushroom soup and stir well until heated through. Add cheese dip and shredded cheese. Stir until melted and fully incorporated into chowder. Add seasoning to taste at this point. Thin with milk if preferable, but this is supposed to be thick. I serve with a green salad and crispy slices of cheese topped French bread for dipping. It's our book club's favorite, but works just as well for a large Super Bowl crowd!

Enjoy this story from Lori Leger Christmas 911



Tuscan Chicken Stew Joy Smith www.joysmith.net

Bon Appetit magazine liked my recipe well enough to publish it, so maybe your crowd will enjoy it too. Leftovers freeze well. Makes 2 1/2 quarts and serves 8.

2 pounds chicken breasts, skinned (boneless, or bone-in)

4 cups chicken broth

1 14.5-ounce can stewed tomatoes

1 large yellow onion, chopped

1 clove garlic, minced

1 10 ounce package frozen green beans or spinach

2 teaspoons salt

1 tablespoon dried oregano

2 tablespoons dried parsley

1 tablespoon dried basil

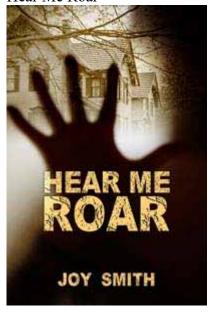
1 15-ounce can cannelloni beans

1/2 cup red wine

Place all ingredients except the cannelloni beans in a large stockpot or Dutch oven. Bring to a boil over medium heat. Drain and rinse the cannelloni beans and set them aside to add to the stock later. Reduce heat to low, and then cover and simmer for about 40 minutes or until chicken is cooked and falls away from the bone. Remove

chicken breasts from broth and break meat up into large chunks, de-boning breasts if necessary, then return chicken to the broth and add the cannelloni beans and the wine. Continue cooking another 10 minutes. Ladle into soup bowls and serve with crusty bread and a crisp green salad.

Enjoy this story from Joy Smith Hear Me Roar

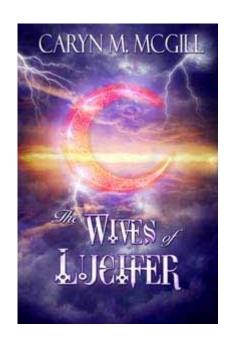


Zucchini Soup Caryn M. McGill www.thewivesoflucifer.com

6-8 small zucchini, sliced
1 large onion, chopped
1/4 stick butter
3 cans chicken broth, enough to cover zucchini salt and pepper to taste
2T lemon juice
2 tsp dried dill

Sauté onion in butter until golden, add zucchini and salt. Cover and cook 15 minutes. Add broth and simmer covered for 1 hour or until very soft. Puree until smooth. Add lemon juice, dill and pepper. Freezes well.

Enjoy this story from Caryn M. McGill The Wives of Lucifer



Breads, Biscuits and Muffins

- Baking Powder Biscuits
- Banana Muffins
- Emily's Banana Bread
- English Muffin Bread
- Grandma's Zucchini Bread
- Millie's Secret Pumpkin Cranberry Muffins
- Mexican Cornbread
- Oatmeal Muffins
- Pull-Apart Cheesy Mushroom Bread
- Swedish Coffeebread

Baking Powder Biscuits

J. C. McKenzie

www.jcmckenzie.ca

2 cups flour (can substitute wholewheat flour)

1/2 cup butter

1 cup milk

pinch salt

4 teaspoons baking powder

Extra flour for surface

Recipe Directions:

- 1. Preheat oven to 450F
- 2. Mix all dry ingredients together (flour, salt and baking powder).
 - 3. Cut butter into dry ingredients.
 - 4. Stir in milk.
 - 5. Form into a ball.
 - 6. Place on floured surface. Flatten.
- 7. Cut out into small circles with a small can or glass.
 - 8. Bake for 12-15 minutes.

Enjoy these stories from J. C. McKenzie

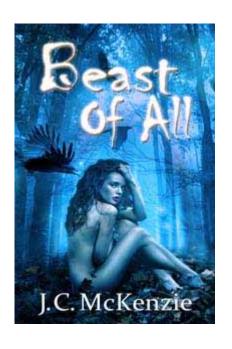
Shift Happens

Beast Coast

Carpe Demon

Shift Work

Beast of All



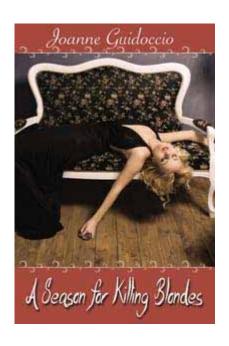
Banana Muffins Joanne Guidoccio www.joanneguidoccio.com

3 large bananas
3/4 cup white sugar
1 egg
1 tsp baking soda
1 tsp baking powder
½ tsp salt
1½ cups all-purpose flour
1/3 cup melted butter

- 1. Preheat oven to 375 degrees Fahrenheit.
- 2. Grease muffin tins.
- 3. Mash bananas.
- 4. Add sugar and slightly beaten egg.
- 5. Add melted butter.
- 6. Add the sifted dry ingredients.
- 7. Bake for 20 minutes or until a toothpick inserted in the center comes out clean.

Makes 12 muffins

Enjoy this story from Joanne Guidoccio A Season for Killing Blondes



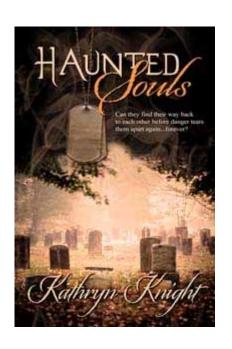
Emily's Banana Bread Kathryn Knight www.kathrynknightbooks.blogspot.com

2 cups flour
1 + 1/2 cup sugar
1/4 t salt
1 t baking soda
2 eggs
1/2 c vegetable oil
1/2 c buttermilk
1 t vanilla extract
2 very ripe bananas, mashed

Sift together dry ingredients: flour, sugar, salt, and baking soda. In a separate bowl, combine eggs, oil, buttermilk, vanilla extract, and bananas. Add the liquid ingredients to the dry ingredients and stir until evenly mixed. Pour into a greased and floured 9x5 loaf pan. Bake at 350 degrees for an hour and 15 minutes or until a knife comes out clean. Remove from pan and wrap loosely in foil to cool.

(1/2 T vinegar or lemon juice in 1/2 cup milk can be substituted for buttermilk)

Enjoy these stories from Kathryn Knight Silver Lake Gull Harbor Haunted Souls



English Muffin Bread Sophia Kimble www.sophiakimble.com

5 cups all-purpose flour 2 packages rapid-rise yeast 4 tsp sugar 1 ½ tsp salt ¼ tsp baking soda ½ cup cold water 2 cups milk

Directions:

Grease two bread loaf pans and sprinkle with corn meal.

Combine half of the flour (2 ½ cups), yeast, salt, baking soda, and sugar in mixing bowl.

Heat milk and water until 120-130 degrees. (I use a candy thermometer)

Add to bowl with flour mixture. Use electric mixer and beat for 2 minutes scraping the sides occasionally. (if you have a bread hook it's easier, but not imperative).

Slowly add the rest of the 2 ½ cups of flour.

Cover your hands with flour as the dough will be sticky. Tear dough apart into two loaves and place in bread pan. Press down into loaf shape in pan.

Cover with damp dish cloth and put in Unheated oven for 45 minutes until dough has

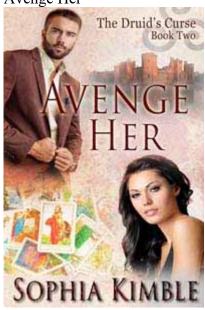
doubled in size.

Remove from oven and preheat to 400 degrees.

Remove towel, and bake for about 25 minutes or until done. Tap on bread and it will be hard and sound hollow when done. Let cool on wire rack.

Slice and toast.

Enjoy this story from Sophia Kimble Avenge Her



Grandma's Zucchini Bread Katie O'Sullivan www.katie-osullivan.com

3 eggs
1 cup vegetable oil
1 1/2 cups white sugar
2 cups grated zucchini
2 tsp vanilla
2 cups flour
1/4 tsp baking powder
2 tsp baking soda
2 tsp cinnamon
1 tsp salt
chocolate chips (optional) **

Beat eggs.

Stir in oil, sugar, zucchini, vanilla. Add all other ingredients.

Pour into 2 well-greased and floured loaf pans. Bake at 350 degrees for one hour (or until firm.)

** My kids like this best if I add semi-sweet chocolate chips, either poured on top before baking or mixed in. But then again, everything is better with chocolate!

Enjoy these stories from Katie O'Sullivan My Kind of Crazy Crazy About You Ghosts Don't Lie Say Yes



Millie's Secret Pumpkin Cranberry Muffins Casi McLean www.CasiMcLean.com

Here's a recipe from Millie's Diner in Beneath The Lake. Your children will love these and the secret is, they're healthy!

2 cups canned pumpkin

1 1/2 cups of applesauce

1/2 cup of olive oil – I prefer coconut oil but I warm it first

2 eggs

1 3/4 cup flour

1 teaspoon salt

1/4 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon cloves

1/2 teaspoon cinnamon

1/2 teaspoon nut Meg

1/2 teaspoon allspice

1 teaspoon pumpkin pie spice

1/2 cup of cranberries

1/2 cups of nuts (optional) I use pecans.

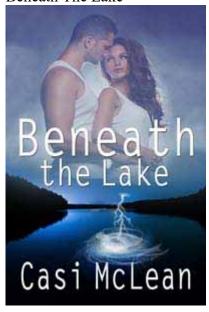
Preheat oven to 350°

Beat eggs, add applesauce, and oil, and mix well. Add dry ingredients and stir. Add pumpkin and stir.

Pour mixture into greased muffin tins. (Do not fill more than 2/3 full) Bake for 20 minutes.

Makes 12 muffins

Enjoy this story from Casi McLean Beneath The Lake



Mexican Cornbread Allie Fisher www.alliefisher-author.vpweb.com

2 eggs

1/4 cup corn oil

1 cup buttermilk

1 1/2 cups shredded Cheddar cheese

1 (8 ounce) can cream-style corn

1 large red onion, chopped

2 fresh jalapeno peppers, seeded and minced

1 cup cornmeal mix

1 tsp garlic powder

1/2 teaspoon Black pepper

1/2 teaspoon salt

2 TBLS of ricotta cheese if you want it more cake like

If making this in a skillet I pre heat skillet on stove top with about 3 TBLS of oil when hot pour in cornbread mix and place in preheated oven.

Preheat oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking dish or a cast iron skillet.

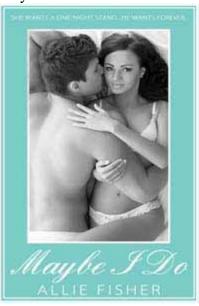
In a small bowl, beat eggs, Mix in corn oil and buttermilk. Stir in 1 cup shredded cheese, creamed corn, onion, and jalapenos.

In a large bowl, whisk together cornmeal, and salt. Stir the egg mixture into the dry ingredients. Mix well. Pour batter into prepared pan. Sprinkle

remaining 1/2 cup cheese on top.

Bake for 30 to 35 minutes until center is set and top is golden brown.

Enjoy this story from Allie Fisher Maybe I Do

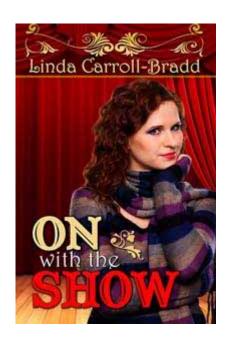


Oatmeal Muffins Linda Carroll-Bradd www.lindacarroll-bradd.com

1 cup rolled oats
1 cup buttermilk
1 cup flour (can use ½ whole wheat)
½ teaspoon salt
½ cup brown sugar, packed
½ tsp baking soda
1-1/2 teaspoon baking powder
¼ cup vegetable oil
¼ cup applesauce
1 egg, beaten

Combine oats and buttermilk and soak for 30 min. Measure flour, salt, soda & powder into bowl. Add oil, applesauce, sugar and egg to oatmeal mixture and blend thoroughly. Stir in dry ingredients and mix enough to moisten. Spoon into greased muffin tins (or paper-lined tins) and bake at 350° for 25 minutes. Yield: 12 muffins.

Enjoy these stories from Linda Carroll-Bradd Dipping In a Toe Dreams of Gold Only For One Night Stepping Out of Line Unlocked Treasure



Pull-Apart Cheesy Mushroom Bread Nell Castle www.nellcastle.com

1 unsliced loaf Italian or French bread

8 oz. Swiss cheese, cubed

8 oz. fresh mushrooms, sliced

1/4 c. butter

1 small onion, finely chopped

2 garlic cloves, minced

1/2 t. salt

1/2 t. ground mustard

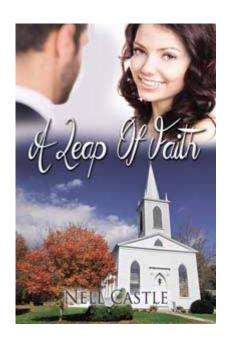
1/2 t. lemon juice

1 t. Worcestershire sauce

1 T. poppy seeds or sesame seeds (optional)

Heat oven to 350 degrees. Place loaf on wide sheet of aluminum foil (enough to swaddle the loaf). Cut bread diagonally into 1-inch slices to within 1 inch of the bottom, then repeat the cuts in the opposite direction. Place cheese cubes and mushrooms in each slit. Sauté onion in butter until translucent; add garlic and cook for one more minute. Stir in remaining ingredients and heat through. Spoon over bread. Wrap loaf in foil and bake 40 minutes or until cheese is melted. Yield: 10 servings

Enjoy.
Enjoy this story from Nell Castle
A Leap of Faith



Swedish Coffeebread M. S. Spencer www.msspencertalespinner.blogspot.com

My Swedish mother-in-law taught me to make this coffeebread, although I increased the amount of cardamom (she was so stingy) and made it first in a food processor and then in a KitchenAid mixer. In a moment of weakness, she admitted that mine was the best she'd ever had.

2 packages dry yeast (4 ½ teaspoons)
1/3 cup warm water
1 cup milk (2% or more)
3/4 cup white sugar
1/2 cup butter
1 1/2 teaspoons salt
5 to 5 1/3 cups all-purpose flour
2 eggs
1 tablespoon cardamom pods
Shortening to grease rising bowl

For the glaze:

4 tablespoons butter

4 tablespoons sugar

Directions:

You will need a spice grinder, a small cup, a small saucepan, a large mixing bowl, a food mixer or food processor (optional), a large cookie sheet, cooling rack.

A bread machine is not recommended for this recipe.

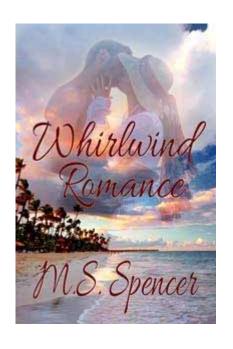
- 1. Grind cardamom pods very fine. Set aside.
- 2. In a small cup dissolve yeast in the warm water.
- 3. Scald milk: heat either in a pot or in the microwave (about 4 minutes) until foam forms on the milk. Allow to cool slightly.
- 4. Combine milk, sugar, butter, and salt in a large bowl. Cool to lukewarm. Stir in 2 cups of the flour. Beat well.
 - 5. Add eggs. Beat well.
- 6. Stir in yeast, cardamom, and remaining flour to make a soft dough.
- 7. If using a food processor or food mixer: using the kneading arm, knead 8-10 minutes.
- 8. Remove dough from machine and place it in a large greased bowl. Cover with oiled wax paper and set in a warm spot away from drafts. Let rise until doubled in bulk, about 2 hours.
- 9. Remove dough from bowl and place on floured board. Punch down and divide into 3 equal parts. Let rest 10 minutes, covered with a damp kitchen towel.
- 10. Take one of the sections and cut into 3 equal pieces. Roll each piece between your palms until you have a rod about 12 inches long. Lay the three rods side by side. Pinch three ends together, then braid loosely, pinching the ends and folding them under. Repeat with the other 2 sections. Place braids on a greased cookie sheet, cover lightly with

wax paper or plastic wrap and let rise until doubled in bulk (about 1 hour).

- 11. Fifteen minutes before you're ready to bake, preheat oven to 350°.
- 12. Melt butter and keep warm until you take the bread from the oven.
- 13. Bake the loaves for 20 minutes or until golden and you hear a hollow sound when rapped on the bottom.
- 14. While still hot, brush the loaves with butter and sprinkle with sugar and any leftover cardamom. Makes 3 loaves; freezes well.

Enjoy these stories from M. S. Spencer Whirlwind Romance Artful Dodging: The Torpedo Factory Murders The Mason's Mark: Love and Death in the Tower

The Penhallow Train Incident



Salads and Sides

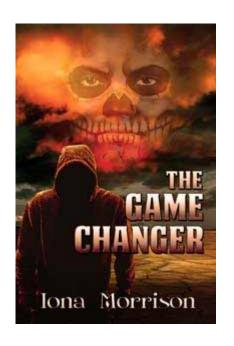
- Broccoli Salad
- Cheesy Zucchini Bake
- Cider-Baked Potatoes
- Corn Chip Salad
- Frozen Cranberry Salad
- Kale-Brussel Sprout Salad
- Mamaw's Sweet Potato Casserole
- Pineapple Jello Salad
- Pureed Cauliflower
- Ranch Pretzels
- Sheriff's Spuds
- Stuffed Mushrooms
- Tex-Mex Layered Dip
- Zucchini 15th Street

Broccoli Salad Iona Morrison www.ionamorrison.com

6 cups of fresh broccoli florets
1/3 cup of red onions
1 cup of diced celery
2 cups of red seedless grapes, halved
8 slices of bacon
1/2 slivered almonds
1 cup of mayonnaise
1/3 cup of sugar
1 T of apple cider vinegar

- 1. Cook bacon until crispy and drain.
- 2. Combine broccoli, onion, grapes and celery in a large bowl.
- 3. In another bowl mix mayonnaise, sugar, and vinegar.
- 4. Crumble 7 slices of the bacon into the broccoli mixture. Crumble the remaining slice into the mayonnaise mixture.
- 5. Pour mayonnaise mixture into the broccoli mixture and toss until coated. Yummy!
- 6. Add slivered almonds. Cover and chill for at least two hours.

Enjoy these stories from Iona Morrison The Game Changer Not for Sale The Harvest Club



Cheesy Zucchini Bake Susabelle Kelmer www.journal.celestialchicken.com

This light and tasty side dish takes minutes to put together and 30 minutes in the oven. There are never any leftovers in our house!

4 slices fresh white bread, cut into cubes

1/4 c. melted butter (not margarine)

1/2 c. finely chopped onion

2 c. zucchini chunks (can use any type of summer squash)1/2 tsp. garlic powder

1/2 tsp. onion powder

1/4 tsp. Hungarian or smoked paprika

Salt and white pepper to taste

2 eggs, beaten

2 c. grated sharp cheddar cheese

Preheat oven to 350 degrees. Lightly grease a glass 9 x 12 baking dish with butter, making sure you get the sides completely.

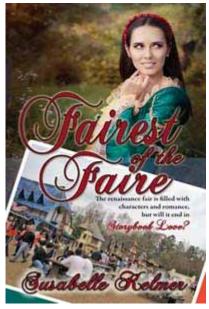
Place bread cubes in a large bowl. Pour in melted butter and toss gently until butter is absorbed into the bread. Add in the zucchini, onion, and all spices. Mix gently until all is incorporated. Mix in the beaten eggs.

Place the mixture into the greased baking dish. Top with cheese and spread to cover evenly.

Cover dish with foil and place in preheated

oven for 30 minutes. Remove foil and bake for 30 minutes more. Dish is done when the cheese is browned, but not burn. Serves 6.

Enjoy this story from Susabelle Kelmer Fairest of the Faire

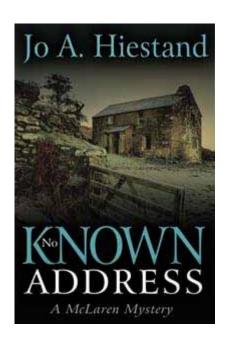


Cider-Baked Potatoes Jo A. Hiestand www.johiestand.com

1 lb new potatoes
1/2 cup grated cheddar cheese
2 TBSP butter
2/3 cup apple cider or apple juice
1 tomato
Salt and pepper

Cut the potatoes into thin slices. Put half the potatoes into a lightly buttered 2-qt ovenproof dish. Season and sprinkle half the cheese on top. Cut the tomato into slices and place half the slices on top. Repeat until the dish is full. Dot with the butter and pour the cider (or juice) over the potato mixture. Cover. Bake at 350F for two hours.

Enjoy these stories from Jo A. Hiestand Cold Revenge Last Seen Shadow in the Smoke An Unfolding Trap No Known Address



Corn Chip Salad KyAnn Waters www.kyannwaters.com

2 (15 ounce) cans whole kernel corn, drained
1 cups sharp grated cheddar cheese
1 cup mayonnaise
1/2 cup green pepper, chopped
1/2 cup red pepper, chopped
1/2 cup onion, chopped
1 (10 1/2 ounce) bag crushed Fritos chili cheese
corn chips

For added kick, add two strips of crispy crumbled bacon

Mix first 6 ingredients (and bacon if used) and chill.

Stir in corn chips just before serving.

Enjoy these stories from KyAnn Waters Taking Command Johnny Loves Krissy Mercy Of The Dragon Going Down Hard Hot Blooded Double Bang!



Frozen Cranberry Salad Pam Binder www.pambinder.com

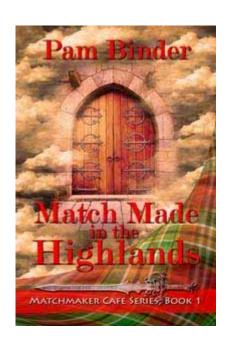
1/2 Cup Mayonnaise 8 oz Plain Cream Cheese cubed at room temperature

1/2 cup powdered sugar1 - 20 oz can crushed pineapple1 cup whipped cream

Mix first four ingredients in blender, or food processor. Add syrup from can of crushed pineapples until ingredients are smooth. Whip cream. Turn into a bowl and fold in the can of whole cranberries and whipped cream. Spoon into a foil lined pan.

9x5x3. Freeze overnight. Right before your guests are ready to sit down for dinner, flip the foil lined pan over and peal back the foil. Cut the salad like bread slices. This was my mother's recipe and is a family favorite.

Enjoy these stories from Pam Binder Match Made in the Highlands A Bride for a Day



Kale-Brussel Sprout Salad Jess Russell www.jessrussellromance.com

10 or so Kale leaves washed and dried 10 or so Brussels Sprouts washed and dried 1/2 cup dried cranberries 13 cup chopped nuts (almonds are generally what I use)

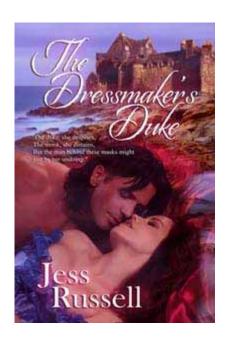
1/4 cup shaved Parmesan cheese

Dressing: juice of one lemon 4 Tablespoons good olive oil drop of honey

Finely chop raw kale (and stems) put in large bowl. Use mandolin (or grater, or knife) and thinly slice raw Brussels sprouts, add to bowl. Dump in cranberries, cheese and nuts. Toss with salad dressing (or not) Sometimes the salad looks prettier not tossed.

You can substitute just about anything in this colorful, and healthy salad! Best enjoyed while reading a steamy romance.

Enjoy this story from Jess Russell The Dressmaker's Duke



Mamaw's Sweet Potato Casserole Neely Powell www.NeelyPowell.com

2 cups mashed sweet potatoes (not canned!)-peel, boil and mash

1 cup granulated sugar

3 eggs

1/2 milk (whole)

1 stick butter (not margarine) room temperature-do not soften in microwave

1 tsp cinnamon

1 tsp vanilla flavoring

Cream all together and put in 8 x 8 casserole dish. If you double, which is recommended for family gatherings, put in an 8 x 11.

Topping:

1 cup brown sugar

1 cup chopped pecans

3/4 stick butter, room temperature

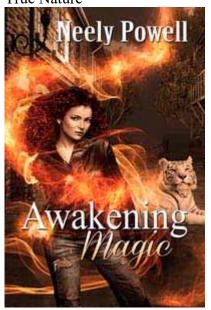
1/2 flour

Cream together and spread on top of potato mixture.

Bake at 300 F for 30 minutes (35-to 40 minutes if you double recipe)

Pure Southern goodness-the perfect complement to a baked ham. The magic is in the caramelized topping, or maybe mamaws all over the South cast a spell that this would always turn out just right.

Enjoy these stories from Neely Powell Awakening Magic True Nature

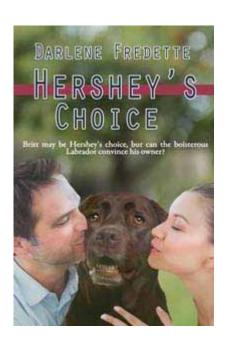


Pineapple Jello Salad Darlene Fredette www.findingthewritewords.blogspot.com

1 tin crushed pineapple1 tin nestle cream8 oz cream cheese1 package lemon jello

Dissolve jello powder in 1 cup of boiling water. Stir in nestle cream and cream cheese (make sure nestle cream is well shaken in tin before using). Add crushed pineapple. Let set in fridge. Enjoy! This makes a perfect salad for a cold plate or side dish.

Enjoy these stories from Darlene Fredette Hershey's Choice Twist of Faith Law of Attraction

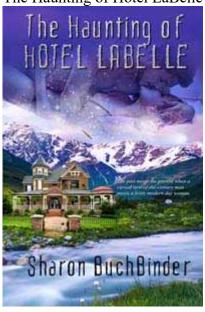


Pureed Cauliflower Sharon Buchbinder www.sharonbuchbinder.com

For anyone on a paleo or low carb diet, the urge for mashed potatoes can become overwhelming—especially at the holidays. My heroine in The Haunting of Hotel LaBelle, Tallulah Thompson, is a hotel inspector, but she is also a culinary institute trained chef. This is one of her favorite comfort foods.

Pureed Cauliflower One large head of cauliflower (or 2 small ones) ¹/₄ Cup of cream or liquid nondairy creamer 1/4 stick of butter, sliced into pats of butter Place cauliflower florets in microwavable dish. Get the thick stems out and no greens. Microwave on high until florets are soft, but not mush. Time will vary with your microwave. Haul out the food processor. Yeah, the big one, with that big blade on the bottom. You know the one. Place cooked cauliflower in bowl of food processor on top of the blade. Drop in pats of butter. Pour in cream or creamer and let her rip until it has the consistency of mashed potatoes. You may have to stop it once in a while to push the florets down. Add salt, pepper and MORE butter to taste. Serve with meatloaf, roasted chicken or turkey for maximum comfort food enjoyment!

Enjoy these stories from Sharon Buchbinder Some Other Child Obsession Kiss of the Silver Wolf Kiss of the Virgin Queen The Haunting of Hotel LaBelle



Ranch Pretzels Krista Ames www.kristaames.com

2 1lb. Bags Pretzels (sticks, rounds, twists)2 pkts dry Ranch Dip mix1 16oz. Orville Reddenbacker buttery popcornoil

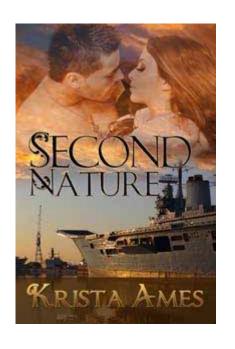
Dill Weed Garlic Powder Onion Powder Very Large Lidded Bowl

Directions:

In large bowl, put in pretzels and popcorn oil. Shake up well. Shake off & on for a half an hour until oil is soaked into pretzels. Add dry ranch packets, 1/4 teaspoon dill weed,1/2 teaspoon garlic powder, 1/2 teaspoon onion powder.

Shake well until pretzels are coated. Enjoy! Great snack for the kids Best when served warm

Enjoy this story from Krista Ames Second Nature



Sheriff's Spuds DeeDee Lane www.deedeelane.com

The recipe below is featured at the Cowboy and Western Museum in Idaho Falls, Idaho. The heroines in my Slip in Time series each go back in time to find their true love. Though it's a fictional museum and a fictional museum café, this featured dish is decidedly real. Enjoy!

3 large IDAHO baking potatoes (about 12 ounces each)

½ cup milk

½ cup or ½ block of cream cheese (about 4 ounces)

1 ³/₄ cups shredded sharp cheddar cheese, divided (about 7 ounces)

1/4 teaspoon salt

1/4 teaspoon fresh finely ground black pepper

1-2 cloves of chopped garlic depending on your preference

10 ounces fresh spinach leaves

1 or two sliced green onions again depending on your preference

Olive oil to sauté

Directions

1-Preheat oven to 400 degrees – Wash potatoes, pierce skin with a fork and bake at 400 degrees for an hour and 15 minutes or until tender.

Cool.

- 2-While potatoes are baking. Cook spinach on the stove top. Coat a sauté pan with about 1 tablespoon olive oil, add chopped garlic and sliced onion, sauté on medium for 3 minutes. Add spinach, cover and wilt together for another five minutes. Remove from heat and set aside.
- 3-After potatoes have cooled, neatly cut each potato in half length wise, scoop out pulp, leaving a ¼ inch thick shell. Mash the potato pulp with a potato masher so the pulp is smooth with very few chunks.
- 4-Whisk together milk and cream cheese. Then add potato pulp, 1 cup cheddar cheese, salt, pepper, and the spinach mixture. Stir well.
- 5-Spoon potato mixture into shells, sprinkle each half with 2 table spoons cheddar cheese. Place stuffed potato on backing sheet. Bake at 400 degrees for 15 minutes or until heated.

Shortcuts or Cut the Fat!

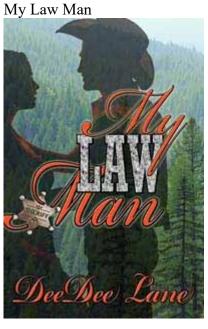
For fresh spinach substitute 1 package frozen chopped spinach, thawed, drained and squeezed dry (10 ounce package) – then also use garlic powder instead of fresh garlic and use the sliced green onions for a garnish.

Microwave whole potatoes for about 15 minutes on high, rearrange and turnover over at 5 minute intervals. Then let stand for another 5 minutes to finish baking. Cool before cutting!

Use low fat milk, light cream cheese, and reduced fat sharp cheddar cheese for a low fat alternative.

Make it ahead; cover stuffed, cheese topped potatoes, refrigerate overnight and do the step 5 baking process on the next day. 400 degrees for about 30 minutes or until heated through.

Enjoy these stories from DeeDee Lane My Mountain Man My Gambling Man



Stuffed Mushrooms K.K. Weil www.KKWeil.com

16 ounce package white mushrooms 2 garlic cloves, chopped finely 1/2 stick of butter Italian seasoned bread crumbs Grated Parmesan cheese

Directions:

Remove stems from mushrooms and chop in food processor or chop finely by hand. Melt butter in skillet, sauté chopped garlic in butter and add chopped mushroom stems. Cook until stem pieces are soft. Remove from heat. Add bread crumbs, a little at a time, until all the butter is absorbed and mixture gets thick. Sprinkle with parmesan cheese to taste.

Stuff mushroom caps generously with the mixture. Coat baking sheet with nonstick cooking spray. Bake at 350 degrees until caps turn brown and are soft. Enjoy!

Enjoy these stories from K.K. Weil Shatterproof Better to Give



Tex-Mex Layered Dip June Summers www.junesummersauthor.weebly.com

1 can refried beans
1/2 lb. ground beef
2 c shredded cheese (Colby-Jack)
1 8 oz. tub sour cream
1 can chili with beans
1/2 jar jalapeno peppers
1/4 lb. Velveeta cheese (approx.)

1 bag tortilla chips for dipping

Procedure

Drain jalapeno peppers. Fry ground beef in jalapeno juice. Drain ground meat.

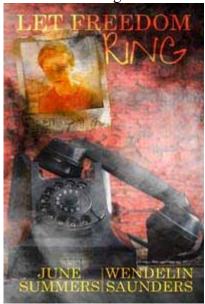
Slice Velveeta cheese to about one-fourth inch slices.

In a 9x9x2 inch square glass pan, layer in this order: refried beans, ground beef, chili, Velveeta cheese slices, jalapeno peppers, and sour cream. Sprinkle shredded cheese over the top. Place in oven at 350 degrees for about 15 or 20 minutes. The dip is done when the cheese is melted and the other ingredients are gooey.

Note: Green chilies may be substituted for the jalapeno peppers if they are too spicy for your taste.

Enjoy this story from June Summers

Let Freedom Ring



Zucchini 15th Street M. S. Spencer www.msspencertalespinner.blogspot.com

1 medium zucchini
¹/₄ cup Greek-style plain yogurt (preferably full
fat)

1 Tablespoon dried mint1 Tablespoon extra-virgin olive oil

1/4 cup olive oil
1/4 lb. feta cheese, crumbled
1 teaspoon dried thyme
Salt, pepper to taste

1/4 cup toasted bread crumbs

Preheat oven to 400° F.

Julienne zucchini.

Microwave covered in 1/4 cup water for 3 minutes on High.

Drain.

In medium gratin dish, mix yogurt, mint and the tablespoon of olive oil.

Add and mix remaining oil, feta, and thyme.

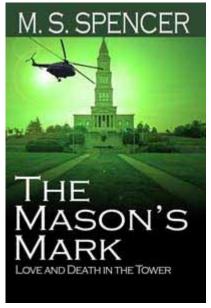
Add drained zucchini and mix thoroughly.

Sprinkle with bread crumbs.

Bake 30 minutes or until bubbly.

Enjoy these stories from M. S. Spencer Whirlwind Romance

Artful Dodging
The Penhallow Train Incident
The Mason's Mark



Desserts

- Apple Cake
- Baked Apples With a Kick
- Baked peaches with Pernod
- Bliss Bits
- Carrot Cake with Cream Cheese Frosting
- Cinnamon Cream Cheese Rollups
- My Grandmother's No-Bake Chocolate Ice Box Pie
- Old Fashion Divinity
- Oleo Cookies
- Oreo Balls
- Peanut Butter Pie
- Ricotta Pie
- Slow Cooker Rice Pudding
- Southern Pecan Pie

Apple Cake Judy Ann Davis www.judyanndavis.blogspot.com

6 TBSP butter or margarine

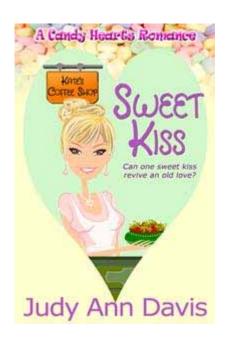
- 2 cups sugar
- 2 eggs
- 1 tsp cinnamon
- ½ tsp salt
- 2 tsp baking soda
- 2 cups sifted flour
- 6 cups diced apples
- ½ cup chopped nuts
- 2 tsp vanilla

Cream margarine, sugar and eggs; Sift dry ingredients together and add to creamed mixture

Stir in diced apples, nuts and vanilla Pour into greased 9x13 pan.

Bake: 350 degrees for 40-45 minutes

Enjoy these stories from Judy Ann Davis Key to Love Under Starry Skies Sweet Kiss



Baked Apples with a Kick Laura Strickland

Four large apples

½ Cup golden raisins

½ Cup Bourbon, Rum or Scotch (your choice!)

4 Tablespoons brown sugar

1/4 teaspoon cinnamon

Place raisins in a small bowl or measuring cup. Pour on your choice of Bourbon, Rum or Scotch and let soak for 20 minutes.

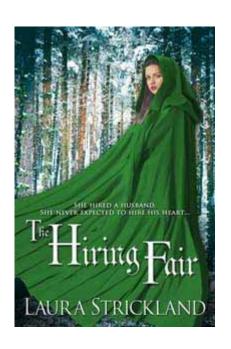
Preheat oven to 375 degrees.

Wash and core out apples, making sure NOT to core all the way through. Leave about 1/8 apple at the bottom. Divide raisins equally among the four apples, packing them into cored space and sprinkling in brown sugar and cinnamon in layers. Place apples in baking dish and pour any remaining liquid from raisins in bottom. Cover with foil and bake approximately 30 minutes, depending on size of apples. Enjoy as a side dish or as a dessert with cream. A comforting taste and aroma!

Enjoy these stories from Laura Strickland The Hiring Fair Awake on Garland Street Honor Bound: A Highland Adventure Sheer Madness: A Buffalo Steampunk

Adventure

Mrs. Claus and the Viking Ship



Baked peaches with Pernod Madeleine McDonald

Allow one extremely ripe peach per person Slice peaches in half and remove stone Grease a baking dish with butter Place peaches in dish skin side down Put one small teaspoonful Pernod and one generous knob butter in hole

Sprinkle one dessertspoonful brown sugar over flesh of peach

Bake in hot oven (180 to 200 degrees) for half an hour

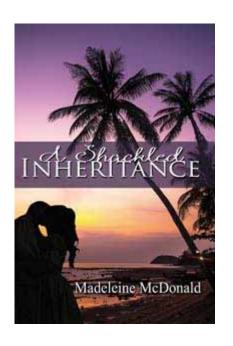
Have a look halfway through cooking time. Ripe peaches sweat a lot of juice but you might have to add a tablespoonful of water to stop the juice/butter/sugar mixture from caramelising.

Serve with ice cream or thick yoghurt.

I learned to cook in France, which means I slosh alcohol into everything. The French add red wine to beef stew, white wine to fish dishes, and brandy to almost everything. The traditional French recipe of oven-baked peaches with brandy is perfect for when summer is drawing to an end and the evenings are a touch chilly but peaches are still in glut. The basic recipe lends itself to many variations. Whatever else you do, do not use a butter substitute. You can make it with nectarines or plums. You can add a pinch of ground cinnamon or ginger to the sugar. You can sprinkle almond flakes

or chopped nuts over the cooked fruit just before serving. You can replace brandy with a fruit liqueur or a spicy white wine such as Gewurztraminer. Outside France, you can replace brandy with whisky or rum. I find whisky and chopped stem ginger in syrup a delicious topping, but my preferred personal touch is to replace brandy with Pernod, giving the dish an unusual aniseed flavour. Be warned, Pernod is meant to be drunk diluted, never neat, and a little goes a long way. I add a dessertspoonful of brandy or whisky, but only a teaspoonful of Pernod.

Enjoy these stories from Madeleine McDonald The Rescued Heart A Shackled Inheritance



Bliss Bits
Judith Sterling
www.judithmarshallauthor.com

1/4 cup salted butter, softened
3/4 cup shortening
1/2 cup powdered sugar (plus more to coat bits after baking)
2 cups flour
1/2 cup ground walnuts
1 tbsp. vanilla extract
1 tsp almond extract
1/2 tsp salt

Slice the butter into cubes; once it's soft (room temperature), you're ready to begin.

Cream the butter, shortening, and powdered sugar.

Blend in the vanilla and almond extracts.

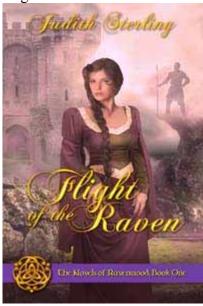
Gradually add the flour and salt. Finally, add the ground walnuts.

When all is combined, shape into balls (using 1 to 2 tsp at a time). Place on ungreased cookie sheets. Bake at 325 degrees for 20 - 25 minutes.

As soon as they come out of the oven, roll the balls in powdered sugar and place aside to cool.

Pop those babies in your mouth, and enjoy the bliss!

Enjoy this story from Judith Sterling Flight of the Raven



Carrot Cake with Cream Cheese Frosting Kathy Hendrickson www.kathyhendricksonauthor.com

2 cups sugar
1 1/2 cups vegetable oil
4 eggs
2 cups sifted flour
1 tsp. cinnamon
2 tsp. baking soda
1 tsp. salt
3 cups grated carrots
1/2 cup chopped pecans

Using electric mixer combine sugar and vegetable oil- add eggs and beat until well mixed.

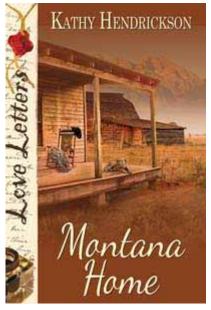
Mix in flour which has been sifted with the cinnamon, soda, and salt. Slowly mix in the carrots and pecans.

Pour into 2 greased and floured 9-inch pans. Bake for 30-40 minutes in 350 degree oven.

Cream Cheese Frosting 1 pkg. 8 oz. cream cheese 1 lb. confectioner's sugar 1/4 lb. butter or margarine 1/2 cup flaked coconut 2 tsp. vanilla

Soften cream cheese. Blend in the butter or margarine, then all remaining ingredients.

Enjoy this story from Kathy Hendrickson Montana Home



Cinnamon Cream Cheese Rollups Krista Ames www.kristaames.com

White Bread 1 8oz cream cheese, softened 1/2 c. powdered sugar 3/4 c. sugar 1 Tbsp. Cinnamon 1/2 c. butter, melted

Directions:

Mix Cream Cheese& Powdered sugar, set aside.

Mix sugar & cinnamon, set aside.

Cut off crusts from bread and flatten with rolling pin

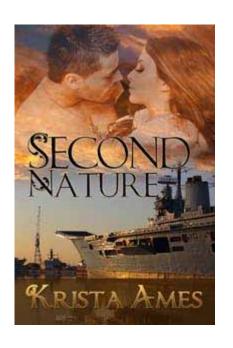
Spread cream cheese mix on flattened bread.

Roll up. Dip roll in butter, then generously roll in cinnamon & sugar.

Repeat for all slices. Place on cookie sheet.

Bake @ 350 deg. for 16 - 20 min. until golden brown

Best when served warm Enjoy this story from Krista Ames Second Nature



My Grandmother's No-Bake Chocolate Ice Box Pie

Pamela Woods-Jackson

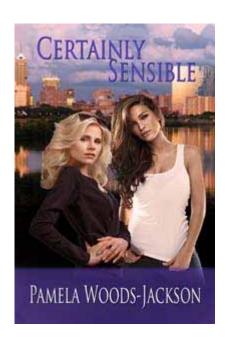
1 box vanilla wafers, crumbled
3 eggs, separated
1/3 cup powdered sugar
1 container Cool Whip (Lite or Fat-Free okay)
1 cake German Sweet Chocolate (melted in microwave or double boiler)

1 tsp vanilla

Beat egg yolks till lemon colored. Fold in Cool Whip, powdered sugar, vanilla, and melted chocolate. Mix well. In separate bowl, beat egg whites till stiff. Add egg whites to egg yolk mixture. Fold in. Line 9x13 pan with 1/2 box crushed vanilla wafers. Pour mixture in pan and sprinkle remaining vanilla wafers on top. Cover and put in fridge at least 8 hours or overnight.

Enjoy these stories from Pamela Woods-Jackson

Certainly Sensible Confessions of a Teenage Psychic Teenage Psychic on Campus



Old Fashion Divinity Tena Stetler www.tenastetler.com

2 ½ cups sugar ½ cup light corn syrup (karo) ½ cup water Add later: 2 teaspoons of vanilla 2/3 cup chopped nuts (Optional)

Combine ingredients in a sauce pan, stir until it bubbles, making sure the sugar is dissolved.

Then cook without stirring to 245 degrees on a candy thermometer (for altitude over 4,000 feet)

225 degrees (for under 4,000 feet) or until it spins a thread. (Take spoon full and pour slowly back into pan if it spins a thread from spoon to pan its ready)

While you are waiting for the mixture to reach temp, beat two egg whites until stiff.

SLOWLY pour ½ of the (sugar, water, syrup) mixture over two beaten egg whites. Make sure you continue beating while pouring hot syrup in a very thin stream into egg whites or you'll cook the egg whites (this would be a bad thing).

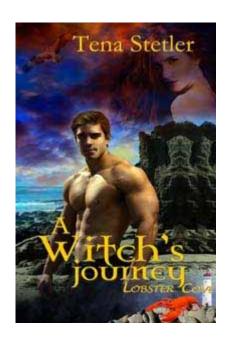
Cook the other half of the mixture (sugar, water, syrup) a few minutes longer until it forms a hard ball in a cup of very cold water (take a teaspoon of mixture, drop it in a cup of cold water it should form a hard ball.) If it doesn't you need to

cook another few minutes until it does.

Combine the rest of the syrup mixture with the egg white mixture. Add 2 teaspoons vanilla and beat until creamy and holds it shape. Mixture may be too stiff for a mixer. Then fold in nuts if you desire. (Note: Divinity will not set up if you add nuts before candy is stiff.)

Butter a spoon and knife. Drop stiffened mixture from tip of buttered spoon on to waxed paper. You may need to use buttered knife to push candy from spoon without sticking. Enjoy!

Enjoy these stories from Tena Stetler A Demon's Witch Charm Me A Witch's Journey A Witch's Holiday Wedding



Oleo Cookies Sara Ackerman www.seackerman.com

This was my great-grandma's recipe.

1 lb. oleo

1 C chopped almonds

1 C brown sugar, packed

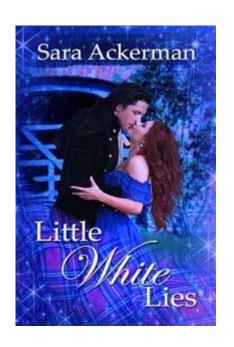
1 C sugar

1½ tsp. baking soda- dissolved in a little water

41/4 C flour

Cream oleo; add all other ingredients, using a little water to soften the dough if necessary. Work dough into 3 or 4 long rolls. Wrap each roll in plastic wrap and refrigerate overnight. Preheat oven to 375°. Lightly grease cookie sheets. Slice and bake cookies for 8-10 min.

Enjoy.
Enjoy this story from Sara Ackerman
Little White Lies



Oreo Balls Heather McCollum www.HeatherMcCollum.com

These balls have won my neighborhood Cookie Exchange five years in a row!

Ingredients:

1 Package of Oreos

8 oz brick of cream cheese (I add a little more for extra creaminess)

Chocolate to melt (I used semi-sweet chocolate chips melted in a cast iron pot on LOW)

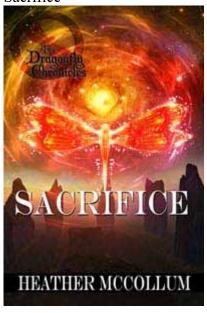
White chocolate to decorate

Tip: This is an easy recipe, but it takes time. Don't rush, or they won't look as pretty. I place them on a platter with red sour cherry candies in between to add a festive balance of color. Or you can place them in individual mini cupcake liners and wrap individually. I refrigerate them to keep them firm before giving out. Happy Holidays!

- 1. Crush Oreos
- 2. Soften cream cheese and mush together with crushed Oreos (I wear disposable gloves)
- 3. Make Oreo "meatballs" and refrigerate for 10 minutes (keep them small, big ones don't work as well)
- 4. Dip "meatballs" in melted chocolate and refrigerate

5. Melt white chocolate and drizzle over top

Enjoy these stories from Heather McCollum Prophecy Magick Masquerade Surrender Sacrifice



Peanut Butter Pie Dee Gatrell

1 Graham cracker pie crust

Put into sauce pan:

1/2 cup light brown sugar

1/2 cup sugar

1/2 cup chunky peanut butter

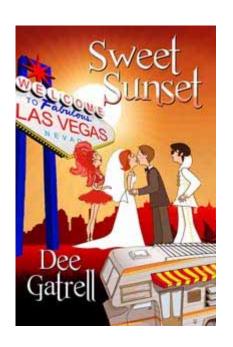
2 eggs

2 tablespoons flour

Gradually stir in 1 1/2 cups milk while cooking over moderate heat. Stir constantly, do not boil. Cook until thick. Remove from heat and stir in 1/2 teaspoon of vanilla. Refrigerate.

This is an old recipe. I have no idea where it originated from.

Enjoy this story from Dee Gatrell Sweet Sunset



Ricotta Pie Diana Rubino www.dianarubino.com

Butter

1 ³/₄ cups fresh ricotta 2/3 cup granulated sugar ¹/₂ cup candied grated orange zest ¹/₂ orange, zested 3 eggs separated

Preheat oven to 300 F
Lightly butter a 9-inch cake pan
In a large mixing bowl, combine ricotta, sugar,
candied orange zest, orange zest, and all 3 egg yolks
Mix thoroughly with a wooden spoon

Add egg whites singly, mix well after each is added

Pour ricotta mixture into the prepared cake pan and bake 30 minutes until light golden brown

Enjoy these stories from Diana Rubino Dark Brew Fakin' It A Bloody Good Cruise For Love and Loyalty The New York Saga



Slow Cooker Rice Pudding Rhonda Penders Editor-in-Chief

Perfect cold a chilly afternoon or an evening in front of the fire.

Grease the inside of the slow cooker with butter.

Add

6 cups of milk (for creamiest rice, use whole milk)

2 cups white rice

1/2 cup sugar

1/4 tsp salt

Stir until sugar dissolves

Cover and cook on high until rice is cooked and the pudding is creamy. 3 1/2 to 4 hours

Stir in

1 cup milk

1/2 tsp cinnamon

1/2 tsp vanilla

Optional add ins

1/4 cup raisins

1/4 cup craisins

Add Additional milk if needed for creaminess

Serve immediately sprinkled with brown sugar

Southern Pecan Pie Linda Nightingale www.lindanightingale.com

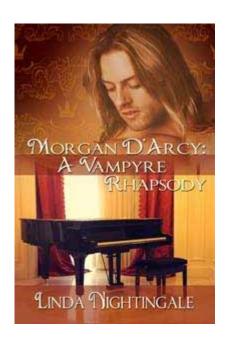
Ingredients: Sugar, Flour, Eggs, Karo syrup, Vanilla, Butter, Pecans

Recipe directions:

Mix 1 cup sugar with 1 tablespoon of flour Add 3 unbeaten eggs, 1 cup white Karo syrup 1 teaspoon vanilla, ¼ lb. margarine, mix well. Do not heat – place pecans in pie crust and pour mixture over pecans

Bake in oven at 375 degrees for 15 minutes, reduce heat to 325 for 45 – 60 minutes (do not overcook)

Enjoy these stories from Linda Nightingale Morgan D'Arcy: A Vampyre Rhapsody Love For Sale Gambler's Choice



Cookies and Bars

- Aching for Apricot Bars
- Biscochitos
- Blonde Brownies
- Crack Rolls
- Dream Bars
- Gooey Layer Bars
- Hershey Kiss Peanut Butter Cookies
- Jessica's 1886 Chocolate Chippers
- Perfect Cream Scones
- Pumpkin Roll

Aching for Apricot Bars DeeDee Lane www.deedeelane.com

2/3 cup dried apricots, cut them up
1 stick or ½ cup butter, softened
¼ cup sugar
1 1/3 cups flour, divided
3/4 cup walnuts, chopped
1 cup brown sugar
2 eggs, beaten
½ teaspoon baking powder
¼ teaspoon salt
½ teaspoon cinnamon and or ½ teaspoon
vanilla

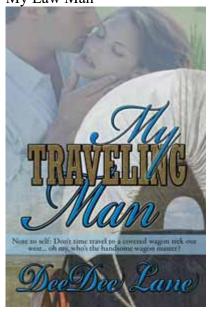
Directions:

- 1. Cover dried apricots with water, heat on stove top in small sauce pan, simmer for 10 minutes until softened. Drain off excess water, let cool.
- 2. Make bottom crust by combining butter, white sugar and 1 cup of flour, mix until crumbly. Pat firmly into bottom of greased 8X8 cake pan. Bake at 375 degrees for 18-20 minutes.
- 3. Make top layer by stirring brown sugar together with the beaten eggs. Add baking powder, salt and remaining flour (1/3 cup). Mix well.
- 4. Add vanilla, cinnamon, nuts and apricots. Stir together and spread over baked layer.
 - 5. Bake this at 350 degrees for 20 25 minutes.
 - 6. For extra comfort you may dust with

powdered sugar OR Take 2 tablespoons apricot jam and mix with 1 tablespoon water, heat jam mixture in microwave for 30 seconds and then press through sieve so you have a simple syrup. Sprinkle syrup over top of bars while still warm.

7. Put on a pair of stretchy yoga pants, your favorite sweatshirt and enjoy with a cup of vanilla rooibos tea and conversation with your best friend or a new friend! Last, make the friend take the rest of the bars home with them!

Enjoy these stories from DeeDee Lane My Mountain Man My Gambling Man My Law Man



Biscochitos Kathleen Buckley www.writing-on-el-camino-real.blogspot.com

6 cups flour

1 lb. lard (you may use shortening—but lard's better and more traditional)

2 cups granulated sugar

4 eggs

3 tsp. baking powder

1 oz. bottle of brandy extract (or 1 oz. brandy) Pinch of salt

Preheat oven to 400 degrees. Grease baking sheet(s).

Blend lard or shortening and sugar together, blend in the eggs and brandy extract or brandy. Add the baking powder and salt to the flour and stir in, then add it all to the lard/sugar/egg/extract mixture.

Form the dough into balls about the size of a walnut. Dip the bottom of a water glass in sugar (additional sugar) and flatten each ball to about ¼ inch thickness. Bake for 10 to 12 minutes.

This is the traditional New Mexico cookie (in fact, it's the state cookie). Some people use sherry instead of brandy, and some add ground anise seed or cinnamon. This recipe makes a pretty big batch, perfect for having some to give away and some to eat with your hot chocolate or coffee.

Enjoy these stories from Kathleen Buckley An Unsuitable Duchess



Blonde Brownies Barbara Barrett www.barbarabarrettbooks.com

- 2 3/4 c. flour
- 2 1/2 t. baking powder
- 1/2 t. salt
- 2/3 c. shortening (not butter-flavored)
- 2 1/4 c. light brown sugar
- 3 eggs
- 1/2 to 1 c. chopped walnuts (can also be omitted)
 - 12 oz. pkg. semi-sweet chocolate chips
- 6 oz. either butterscotch, white chocolate or mint chocolate chips (optional, but these will add more chocolate flavor)

Mix flour, baking powder and salt in separate bowl. Set aside.

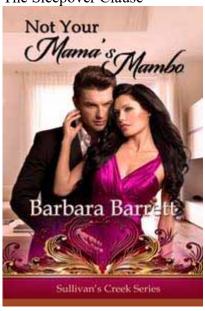
Melt shortening. Add brown sugar. Stir until well mixed. (Allow to cool as eggs will be added.)

Pour into large mixing bowl. Add eggs, one at a time, beating well after each addition.

Add flour mixture. Incorporate all but don't overmix. Add chocolate chips and nuts.

Place mixture in 9 x 12" baking pan. (May need to pat down using waxed paper.) Bake at 350 degrees for 25-27 minutes. When almost cool, cut into squares.

Enjoy these stories from Barbara Barrett Not Your Mama's Mambo Keeping It Casual Tough Enough to Tango Seduction on Wheels The Sleepover Clause



Crack Rolls Nancy Fraser www.nancyfraser.ca

1 loaf (16 ounces) thinly sliced white bread, crusts removed

1 package (8 ounces) cream cheese, softened

2 tablespoons fruit jam (optional -- for a fruity taste)

3/4 cup confectioner sugar

1 cup sugar

1-1/2 teaspoon ground cinnamon

3/4 cup butter, melted

Flatten bread with a rolling-pin.

In a bowl, combine cream cheese and confectioners' sugar. Add jam if you decide to use.

In another bowl, combine sugar and cinnamon; set aside.

Spread about 1 tablespoon of cheese mixture on each slice of bread.

Roll up, jelly roll style.

Dip in melted butter, then in cinnamon-sugar.

Place on an ungreased baking sheet. Bake at 350° for 20 minutes or until golden brown.

Yield: 16 roll-ups. Good warm or cold.

ADDICTING!

Enjoy these stories from Nancy Fraser Bewitched Only Yours Play It Again Time and Again A Saved Woman



Dream Bars Joyce Palmer www.joycepalmer.net

½ c. butter
1 c. graham cracker crumbs
1 (6 oz.) pkg. semi-sweet chocolate pieces
1 (6 oz.) pkg. butterscotch pieces
1-1/3 c. flaked coconut
½ c. chopped nuts
1 (15 oz.) can sweetened condensed milk

Melt butter in 13" x 9" x 2" pan. Sprinkle graham cracker crumbs evenly on bottom. Layer with chocolate pieces, butterscotch pieces, coconut, and nuts. Pour milk over all.

Bake in 300-degree oven for 30 minutes. Cool. Cut into bars.

Enjoy this story from Joyce Palmer Conquering Logan



Gooey Layer Bars Cassandra Bella www.cassandrabella.net

1/2 cup butter 2 cups Oreo Chocolate Wafers (smashed to crumbs)

1 can sweetened condensed milk 1 cup semi-sweet chocolate chips 1 cup peanut butter chips

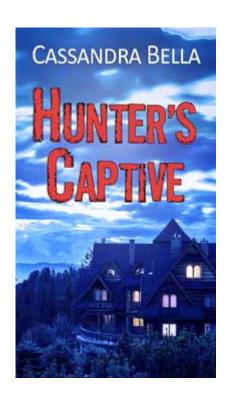
1 1/2 cups coconut

Preheat oven to 350. In 13x9 pan, melt butter in pan in oven while preheating.

Sprinkle Oreo crumbs over melted butter in pan. Pour sweetened condensed milk evenly over crumbs. Sprinkle with chocolate and peanut butter chips then coconut and press down firmly.

Bake 25 to 30 minutes or until lightly browned. Cool and cut into squares.

Enjoy this story from Cassandra Bella Hunter's Captive



Hershey Kiss Peanut Butter Cookies Claire Marti www.clairemarti.com

1 3/4 cup flour 1 teaspoon baking soda 1/2 teaspoon salt 1/2 cup butter 1/2 cup peanut butter 1/2 cup sugar 1/2 cup brown sugar 1 egg 2 Tablespoons milk

1 teaspoon vanilla

Mix the flour, baking soda, and salt. Set aside. Blend the butter, peanut butter, sugar and brown sugar together, then add the egg, milk and vanilla.

Add in the flour mixture until all blended.

Shape into balls.

Roll in sugar.

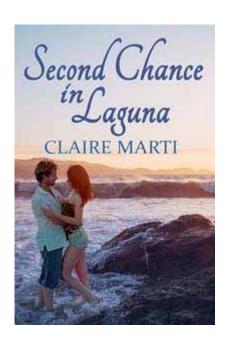
Place on an ungreased cookie sheet.

Bake at 350 degrees for 8-10 minutes.

Remove from oven and immediately press one Hershey kiss into each ball.

Allow to cool and enjoy!

Enjoy this story from Claire Marti Second Chance in Laguna



Jessica's 1886 Chocolate Chippers Cj Fosdick www.cjfosdick.com

Since Chocolate chips were not invented until 1937, time-traveler Jessica Brewster in Cj Fosdick's "The Accidental Wife" improvises this recipe-found in her ancestor's 1886 cookbook--to use them as ante in a poker game!

1 C. butter

1 1/2 C. sugar

3 eggs

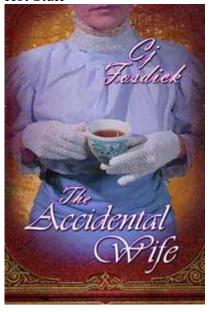
1/2 t. baking soda dissolved in a little warm water

2 1/2 C. flour few drops vanilla Pinch of salt & nutmeg 3 or more chocolate bars (raisins optional)

Cream lst two ingredients, then add the rest in order, Break up chocolate bars into about half the size of a fingernail and fold in. Refrigerate dough for a couple hours.

Spoon teaspoonfuls on parchment-covered cookie sheet and bake about 10 min. @ 350 degrees until edges brown. These freeze well.

Enjoy these stories from Cj Fosdick The Accidental Wife The Accidental Stranger Hot Stuff



Perfect Cream Scones Katie Baldwin www.katiebaldwinauthor.com

Bethany's Scone Recipe

2 cups of unbleached all-purpose flour

1 tablespoon of baking powder

5 tablespoons of sugar (plus another tablespoon to sprinkle on top prior to baking)

1/2 teaspoon of salt

5 tablespoons of unsalted butter, chilled and cut into 1/4-inch pieces

1/2 cup currants

1 cup heavy cream

Adjust rack to middle position, turn on oven to 425 degrees

Place flour, baking powder, sugar, five tablespoons of butter and salt in large bowl. You can use a food processor fitted with steel blade or just get your hands in there and mix the butter with the flour. Blend together or pulse six times or until mixture resembles coarse meal. Keep on pulsing until it is really blended but don't over pulse either! Add currants and with a wooden spoon mix the currants into the dough. Transfer dough to large bowl.

Stir in heavy cream with spatula or fork until dough begins to form, about 30 seconds. Transfer dough to your countertop and knead dough by hand

just until it comes together into a rough, slightly sticky ball, 5 to 10 seconds. Cut out 8 rounds (use biscuit cutter - the original scone was round not a square like at coffee shops.) and place on ungreased baking sheet. Sprinkle with a dusting of sugar on top. Bake until scone tops are light brown - around 12 to 15 minutes. Serve warm with a nice dark tea - preferably from Ireland!

Enjoy this story from Katie Baldwin A Kiss to Build a Dream On



Pumpkin Roll Anita Philmar www.anitaphilmar.com

Who doesn't like a quick roll that's sensual and delicious?

Preheat oven to 375 F. Grease a 15x10 inch pan or a jelly roll pan, line it with wax paper. (This will make it much easier to roll the cake.)

Take:

3 eggs

1 cup of granulated sugar

Beat together until thick.

Then add 3/4 cup of can pumpkin

Beat until smooth.

Now add dry ingredients: (I put everything in then beat it together)

3/4 cup all-purpose flour

1/2 tsp. baking power

1/2 tsp. backing soda

1/2 tsp. ground cinnamon

1/4 tsp. salt

1/2 cup raisins (roughly chopped)

Pour into prepared pan and spread evenly.

Bake for 13 to 15 minutes until done. Immediately, loosen and turn cake onto a large

towel. Remove wax paper. Then roll towel and cake together and allow to cool on wire rake.

Once cool. Carefully, unroll cake.

Spread (store bought icing over cake. I've used Whipped Buttercream frosting or Cream cheese frosting.)

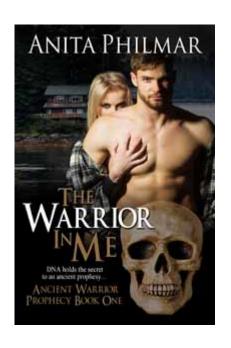
Reroll the cake. This time using the towel to create a perfect roll. Wrap in plastic wrap and refrigerate for about an hour.

I like to then icing the outside with the frosting. Some prefer powdered sugar.

(The only problem with this roll is waiting for it to cool. So good.)

Hope you enjoy

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