

2019
Holiday
Garden
Gourmet



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

2019
Holiday
Garden
Gourmet

by

Authors of
The Wild Rose Press

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Contact Information: info@thewildrosepress.com

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The Wild Rose Press, Inc.
PO Box 708
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Table of Contents

Beverages - - - - -	Page 1
Breads and Rolls - - - - -	Page 16
Desserts - - - - -	Page 37
Meats and Main Dishes - - -	Page 73
Salads and Soups - - - - -	Page 124
Side Dishes and Vegetables and Appetizers - - - - -	Page 149

Beverages

- A Classic Mojito
- EJ's Gimlet
- Hazelnut Chocolate Banana Smoothie
- Magical Mistletoe Martini
- Spiced Apple Cider
- The Club Green Juice
- Vodka Mojito

A Classic Mojito
Mickey J. Corrigan
www.mickeyjcorrigan.com

It's easy to make a mojito if you know how to muddle. I didn't but I looked it up: you use a muddler, a kitchen tool made from bamboo or metal, to press fruit or herbs against the side of the cocktail glass. This releases the flavors so that they can bind with the alcohol. In this case, you muddle the limes and the mint, then garnish with both.

Mojito
(serves 1)

Ingredients:
10 fresh mint leaves
1 key lime cut in 4 wedges
1 tsp sugar
ice cubes
1-2 oz white rum
club soda

Make your drink:
Place 9 of the mint leaves in a glass. Muddle.
Add 3 of the lime wedges; muddle.
Stir in sugar.
Fill a cocktail glass with ice. Pour in rum.
Add club soda to taste.
Garnish with a mint sprig and 4th lime wedge.

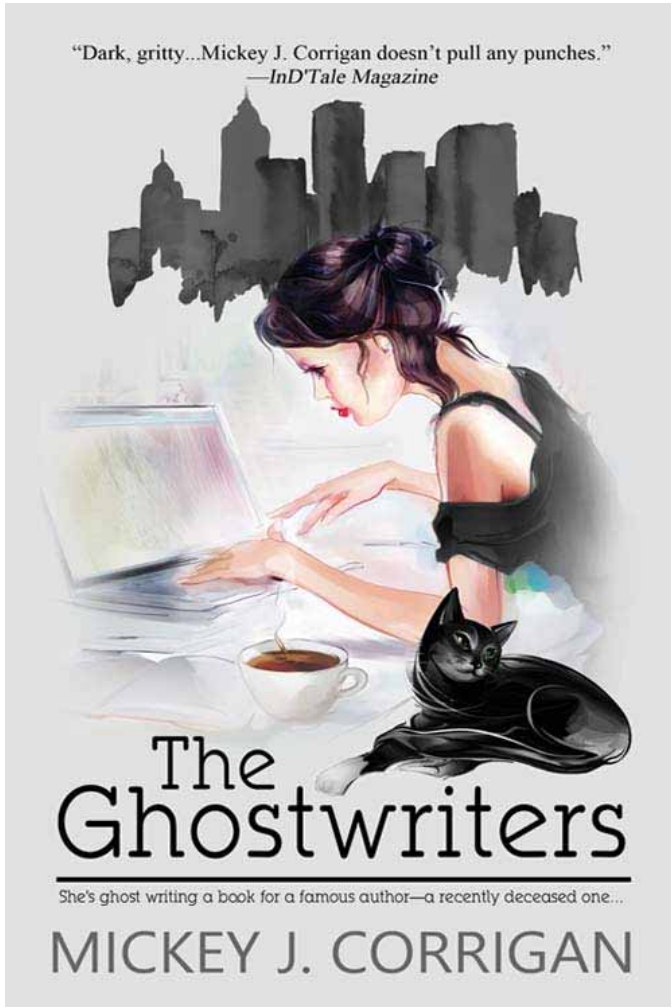
Also available from Mickey J. Corrigan:

Garden Gourmet

Ex-Treme Measures

The Blow Off

The Hard Stuff (series)



Cassie Laelyn

www.cassielaelyn.com

EJ's Gimlet

Ingredients:

2 parts top shelf vodka (EJ uses Grey Goose)

Half a lime (cut into wedges)

2-3 basil leaves

Directions:

Add 2 lime quarters to a glass tumbler and muddle.

Add vodka and 1-2 basil leaves.

Fill with cubed ice.

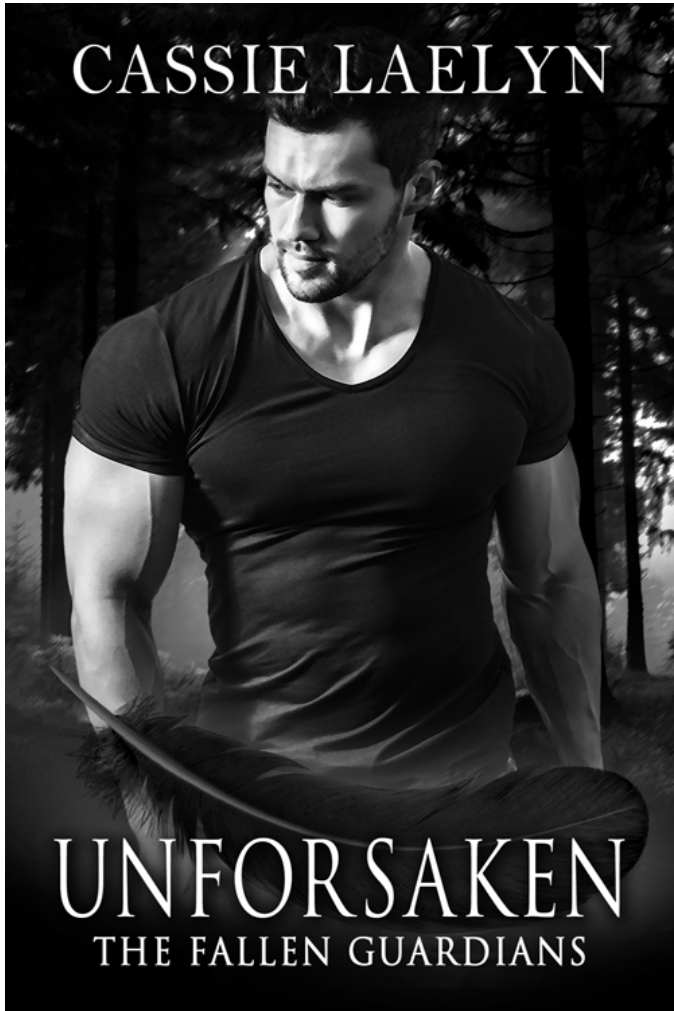
Stir.

Garnish with another basil leaf.

Also available from Cassie Laelyn:

Unforgotten

Garden Gourmet



C. Becker

www.cbeckerauthor.wixsite.com/cbeckerauthor

Hazelnut Chocolate Banana Smoothie

Ingredients:

- 1 1/2 cups skim milk
- 1 medium banana
- 2 tablespoons hazelnut spread
- 1 tablespoon peanut butter
- 1 teaspoon cocoa powder
- 6 large ice cubes

Directions:

Add the ingredients in a blender and blend for 1 minute.

Pour into glass and enjoy!

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



THE SEARCH IS AS DEADLY AS THE HIGH

Maureen L. Bonatch
www.maureenbonatch.com

Magical Mistletoe Martini

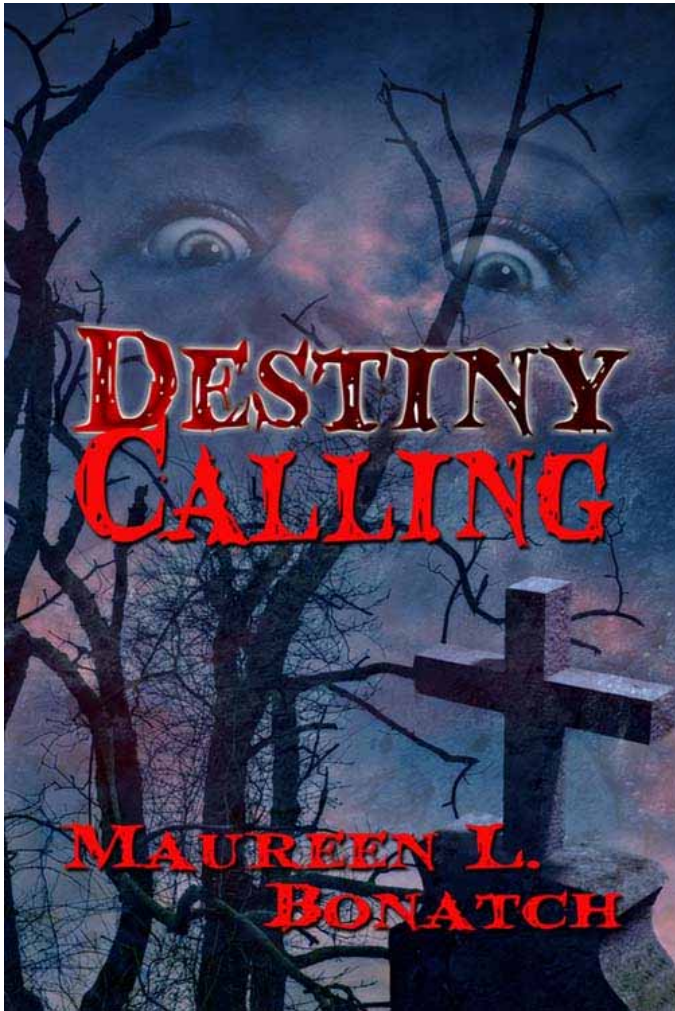
Ingredients (per drink):

1.5 oz coconut rum
4 oz orange juice
1 oz cranberry juice
Pineapple slice
Scoop of crushed ice

Directions:

Add a scoop of crushed ice into a cocktail shaker.
Measure and add remaining ingredients into the cocktail shaker except for pineapple slice.
Shake and strain through the ice into martini glass, leaving ice in the cocktail shaker.
Garnish with a pineapple slice.

Also available from Maureen L. Bonatch:
Evil Speaks Softly
Grandma Must Die
Not A Chance



Donna Hatch

www.donnahatch.com

Spiced Apple Cider

1 gallon of apple cider

1 can of apricot juice

4 whole cinnamon sticks

1/2 tsp nutmeg

2 cloves

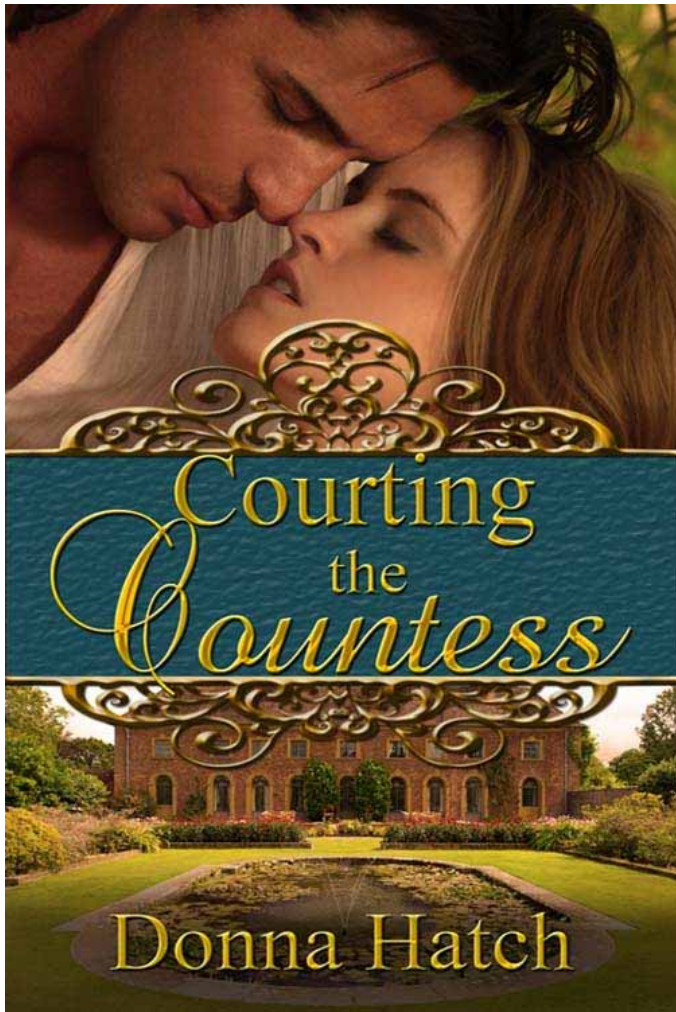
1 orange, sliced thinly to float on top

Combine all ingredients into a large pan. Simmer on very low heat for at least 30 minutes or up to 8 hours. If you prefer it sweet, add brown sugar. If you like it a bit tart, float lemon slices on top as well as orange. If you want the alcoholic variety, add your favorite rum.

Also available from Donna Hatch:

Courting the Country Miss

A Christmas Reunion



Jacqueline Kang
www.jacquelinekang.com

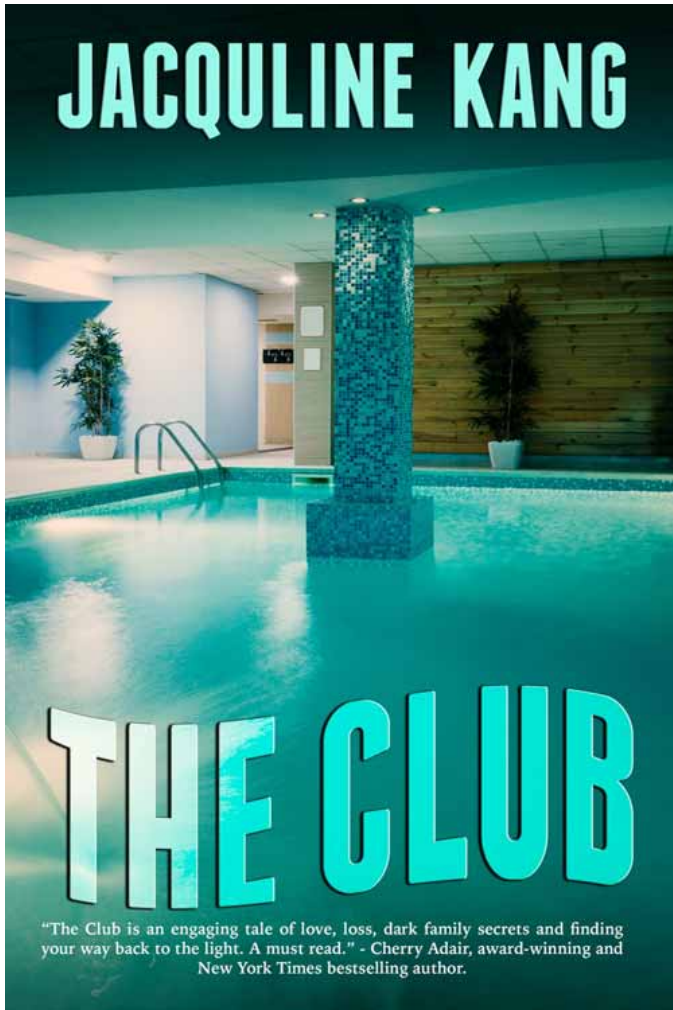
The Club Green Juice

1 cup kale
1 cup baby spinach
1 cup frozen pineapple
1 cup frozen mango
1 whole banana
1 tbsp fresh chopped ginger
1 cup coconut water

Place all the above ingredients into a blender.
Blend on high for 1 minute or until well blended.
Pour and enjoy!

Yields four 8 oz glasses

Garden Gourmet



Paula C. Scardamalia
www.diviningthemuse.com

Vodka Mojito

Ingredients:

12 large mint leaves

Juice of 1/4 lime

1 1/2 ounces citron vodka

Sierra Mist

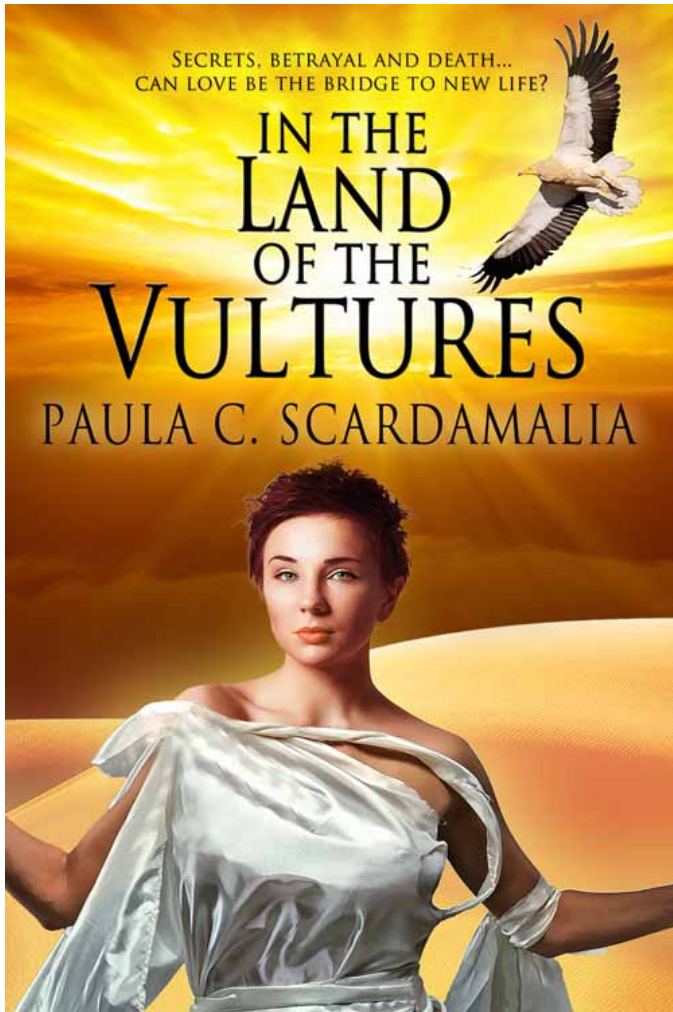
Directions:

In a large tumbler, put 12 large mint leaves with the juice from 1/4 of a lime.

Crush or bruise mint in lime juice, and then fill glass with crushed ice.

Add 1 1/2 oz citron vodka (optional if you want a virgin version).

Fill glass with Sierra Mist and gently stir.



Breads and Rolls

- Brazilian Pão de Queijo with Jalapeño
- Carrot Apple Tea Bread
- Chocolate Chip Banana Bread
- Magic Cheesy Bread
- Mincemeat Bread aka Reindeer Bread
- Pumpkin Bread
- Pumpkin Cranberry Bread with Oats
- Sauerkraut Rye Bread

C. Hofsetz

www.hofsetz.com

Brazilian Pão de Queijo with Jalapeño

Ingredients:

500 g polvilho azedo (tapioca flour)

2/3 cup of oil

2 cups of milk

1 teaspoon of salt

4 eggs

3 cups of Parmesan cheese, grated

100 g of canned pickled jalapeños (optional)

Directions:

Put the "polvilho" (tapioca flour) in a bowl and set it aside.

In a pan, mix the oil, the milk, and the salt and bring it to a boil.

Once it's boiling, pour the tapioca flour into the pan and mix it well with a wooden spoon.

Let it cool down for about 15 minutes.

While you wait for it to cool down, cut the jalapeños into small pieces—no seeds.

When it's colder, add the eggs and mix it well.

Add the Parmesan cheese and knead the mix by hand until you obtain a homogeneous mixture.

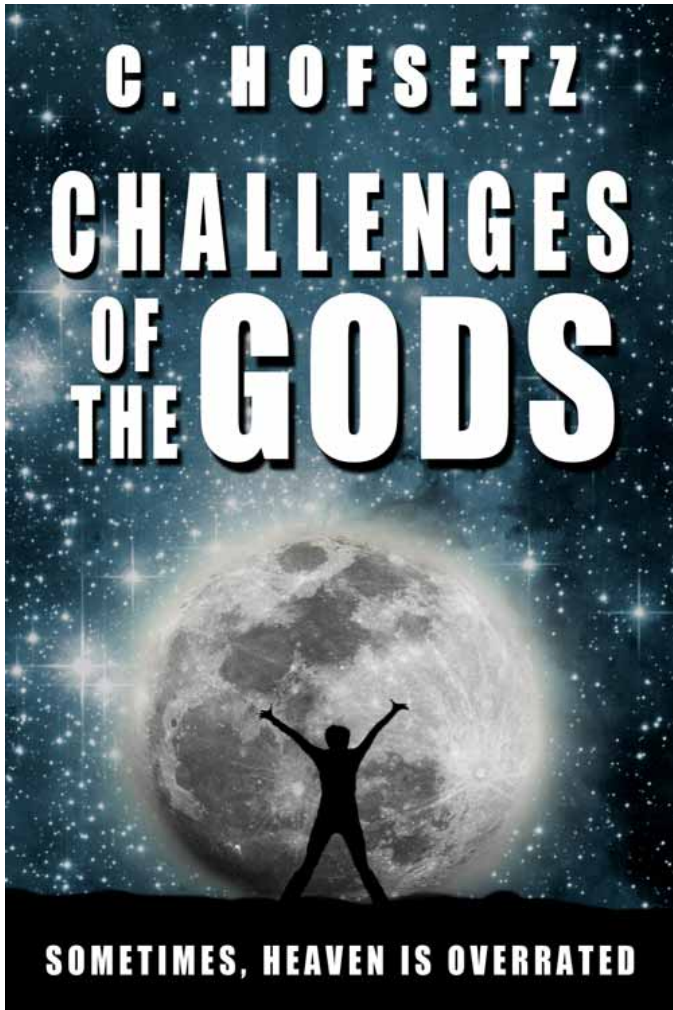
Add jalapeños and mix well. Do it softly—don't smash the jalapeños.

Roll the dough in little balls. If it's too sticky, you can add a bit more of tapioca flour so it's easier to handle. It should be soft, but not too much.

Preheat the oven at 350 F.

Place them in a baking sheet and take it to the oven for about 30 minutes at 350F.

You can freeze the cheese bread dough to bake it some other time. Just take the baking sheet with the rolled-up cheese bread to the freezer. Once the balls are frozen, you can transfer them to a Ziploc bag and put them back in the freezer.



DeeDee Lane

www.deedeelane.com

Carrot Apple Tea Bread

Ingredients:

3 eggs

1 cup white sugar

½ cup brown sugar

1 cup oil

2 cups raw carrot – grated

1 fresh, raw, not-too-sweet apple – grated

2 teaspoons vanilla

3 cups flour

1 teaspoon salt

1 teaspoon baking soda

1 teaspoon cinnamon

¼ teaspoon cardamom

½ teaspoon ginger

Directions:

Beat eggs and sugars.

Slowly add oil, beating constantly.

Blend in carrots and apple.

Add dry ingredients and the vanilla.

Pour into 2 greased and floured loaf pans.

Bake at 325 for 1 hour.

Fun add-ons if you're feeling ambitious:

Make a honey butter, serve bread warm.

Make a brown sugar glaze, drizzle over the top.

Serve with maple nut or pistachio ice-cream.

Garden Gourmet

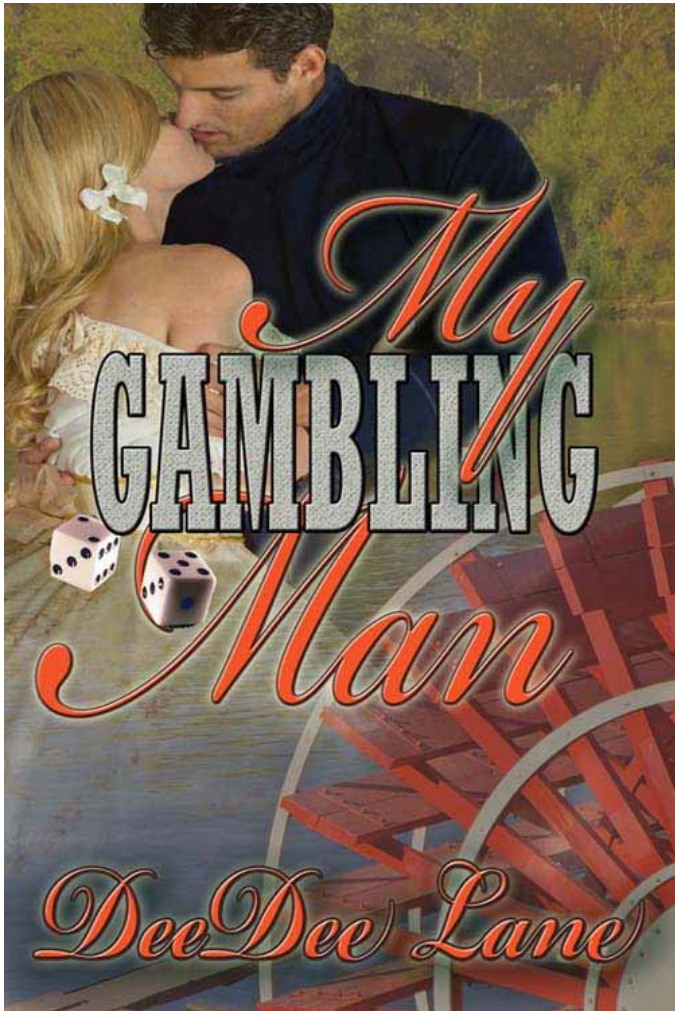
Invite a friend over and have a heart to heart with
carrot bread and hot tea.

Also available from DeeDee Lane:

My Mountain Man

My Law Man

My Traveling Man



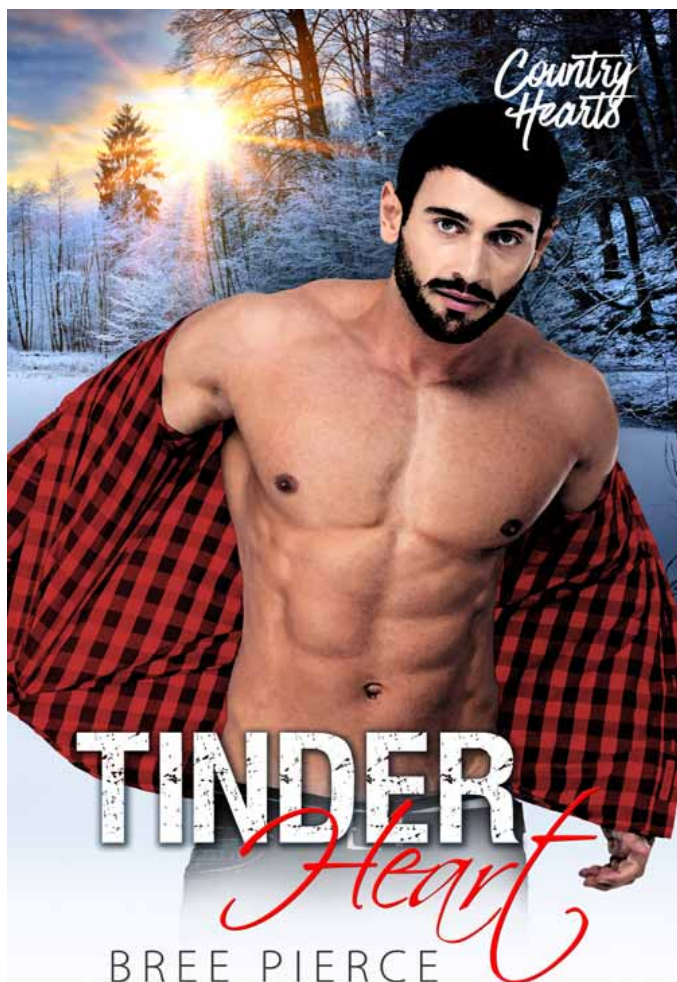
Bree Pierce

www.authorbreeperce.com

Chocolate Chip Banana Bread

1/2 cup canola oil
1 3/4 cup all-purpose flour
1/4 cup finely chopped nuts (optional)
3/4 cup packed brown sugar
1 tsp baking soda
1/2 tsp salt
1/4 tsp nutmeg
2 large eggs
1/4 cup buttermilk
1 tsp vanilla
1 tsp rum extract
1/3 cup (heaping) semi-sweet mini chocolate chips
3 ripe bananas mashed well

Preheat oven to 350 degrees Fahrenheit. Oil one 9x5 loaf pan. Whisk together eggs, oil, buttermilk, brown sugar, and vanilla in a medium bowl. Add the bananas and rum extract. Mix well. Add the flour, baking soda, salt, and nutmeg. Mix well. Fold in chocolate chips and nuts. Pour into the loaf pan and cook for about an hour, or until a toothpick placed in the center of the bread comes out clean. Let the bread cool for at least 10 minutes before removing from the pan.



Cj Fosdick

www.cjfosdick.com

Magic Cheesy Bread

1 loaf frozen bread dough or pkg. frozen rolls

1/2 stick butter or margarine, melted

1 egg

1/2 tsp garlic salt

1 or 2 tsp parsley flakes

1 green onion finely chopped

2/3 cup shredded cheddar cheese

parmesan cheese

Tear or cut walnut-sized pieces of thawed bread dough.

Beat together butter and egg.

Add garlic salt and parsley.

Roll bread chunks in egg mixture.

Stack chunks in lightly greased bread pan, pouring any remaining egg mix over all.

Sprinkle with green onion and cheddar and parmesan cheese.

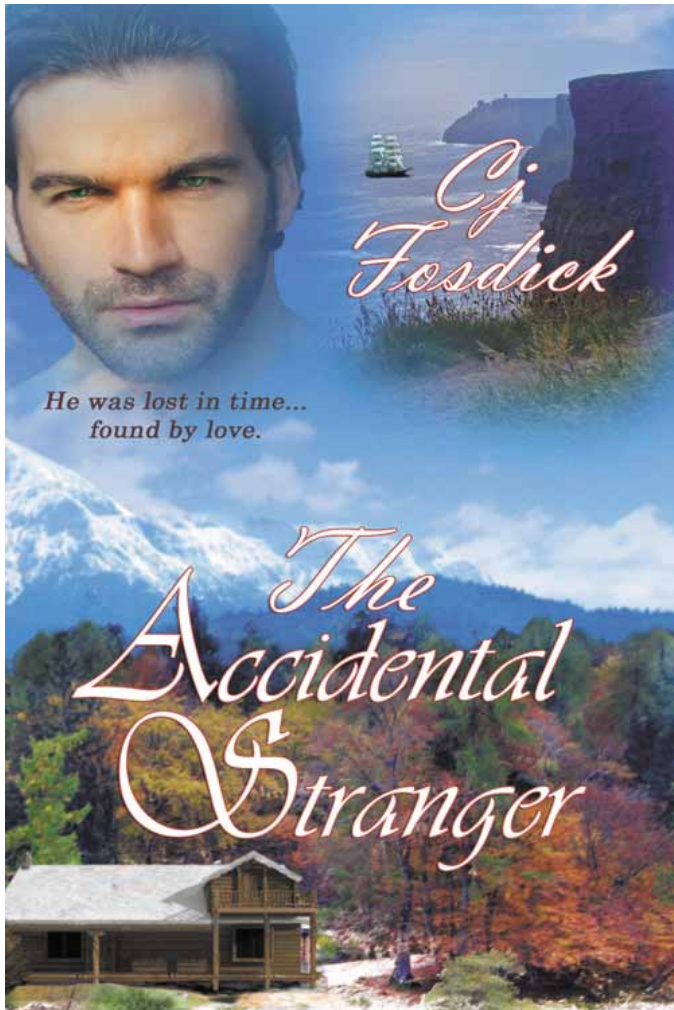
Bake at 350 degrees for 20 minutes.

Note: This bread is called magic because it disappears often before it cools down. Doubling or tripling the recipe is a good thing.

Also available from Cj Fosdick:

The Accidental Wife

Hot Stuff



Mary Morgan

www.marymorganauthor.com

Mincemeat Bread aka Reindeer Bread

2 ¼ cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
2 eggs (room temperature)
½ cup firmly packed light brown sugar
2/3 cup evaporated milk
4 tablespoons melted butter
1 cup mincemeat (I like to use a brand that has brandy)

Preheat oven to 350 degrees.

In a small bowl, whisk flour, baking powder, and salt. Set aside.

Beat eggs in another medium bowl.

Add brown sugar, evaporated milk, melted butter, and mincemeat to eggs. Stir until combined. Add dry ingredients and mix well.

Pour into greased and floured loaf pan. Bake for 1 hour.

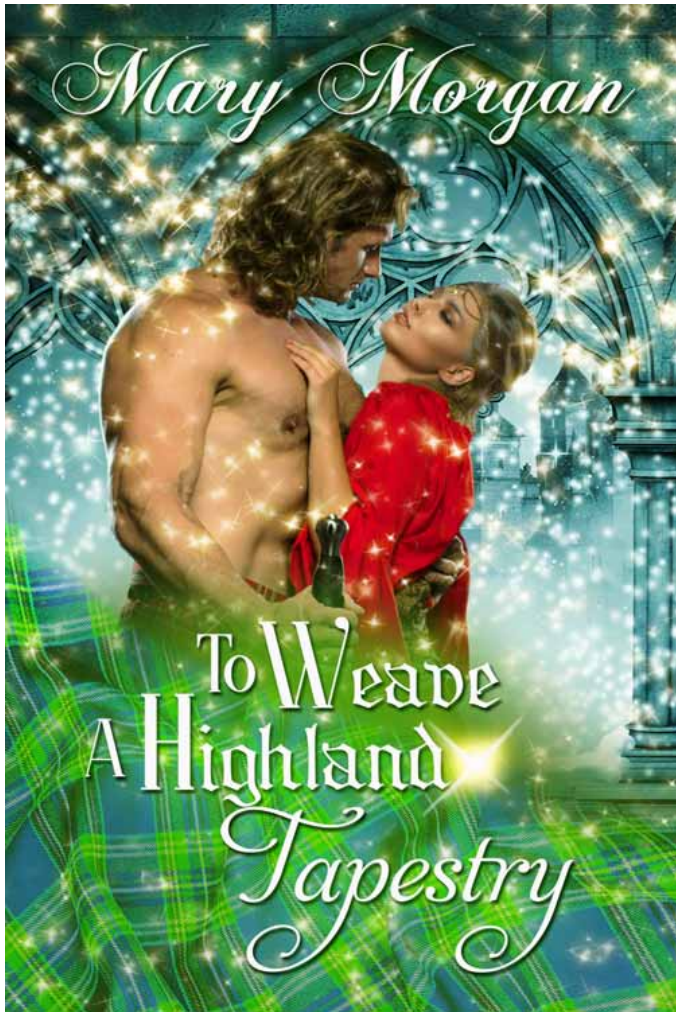
Serve with a dollop of whipped cream and a splash of brandy.

Also available from Mary Morgan:

Destiny of a Warrior

A Highland Moon Enchantment

A Magical Highland Solstice



Marie Tuhart

www.marietuhart.com

Pumpkin Bread

3 cups flour
1 tsp baking soda
 $\frac{3}{4}$ tsp baking powder
1 tsp cinnamon
 $\frac{1}{2}$ tsp nutmeg
 $\frac{1}{2}$ tsp cloves
 $\frac{3}{4}$ tsp salt
2 cups sugar
1 cup oil (can use vegetable oil or olive oil)
3 eggs, lightly beaten
16 oz of pumpkin

Put dry ingredients (first 7 ingredients on list) into separate bowl.

Put sugar in bowl, mix well with oil.

Add 1 egg at a time.

Add pumpkin.

Then slowly add in dry ingredients until mixed completely.

Add nuts (optional 1 cup of walnuts or any nuts you want).

Pour into 3 baking loaf pans.

Bake at 350 degrees for 1 hour.

Poke toothpick in middle to make sure loaves are done.

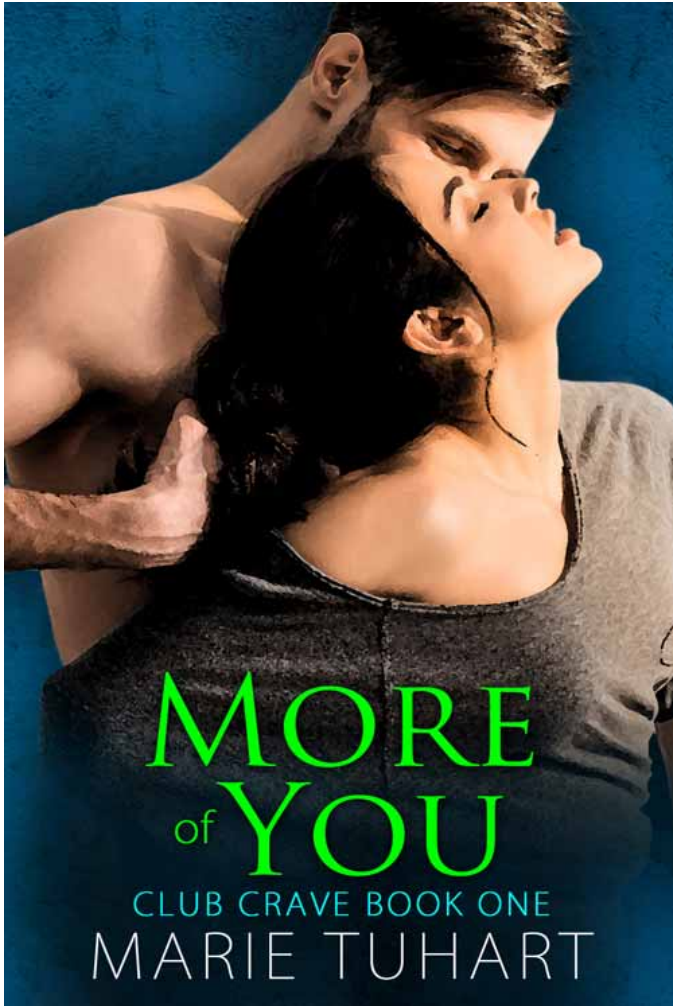
Garden Gourmet

Also available from Marie Tuhart:

Reflections of You

Bound to Love You

Hot for You



Laura Strickland

www.laurastricklandbooks.com

Pumpkin Cranberry Bread with Oats

Both sweet and savory, this quick bread is perfect for a cozy snack by the fire, or for breakfast when holiday guests stay overnight.

Ingredients:

1/2 cup vegetable oil

1 cup white sugar

1/4 cup brown sugar

2 eggs

1 cup canned pumpkin

1/3 cup water

1 teaspoon vanilla extract

1 cup flour

2/3 cup quick oats

1/2 teaspoon baking powder

1/2 teaspoon baking soda

3/4 teaspoon salt

1 teaspoon nutmeg

1/2 teaspoon cinnamon

1/4 teaspoon ground cloves

3/4 cup dried cranberries *

* raisins, walnuts/pecans or even chocolate chips
may be substituted for cranberries

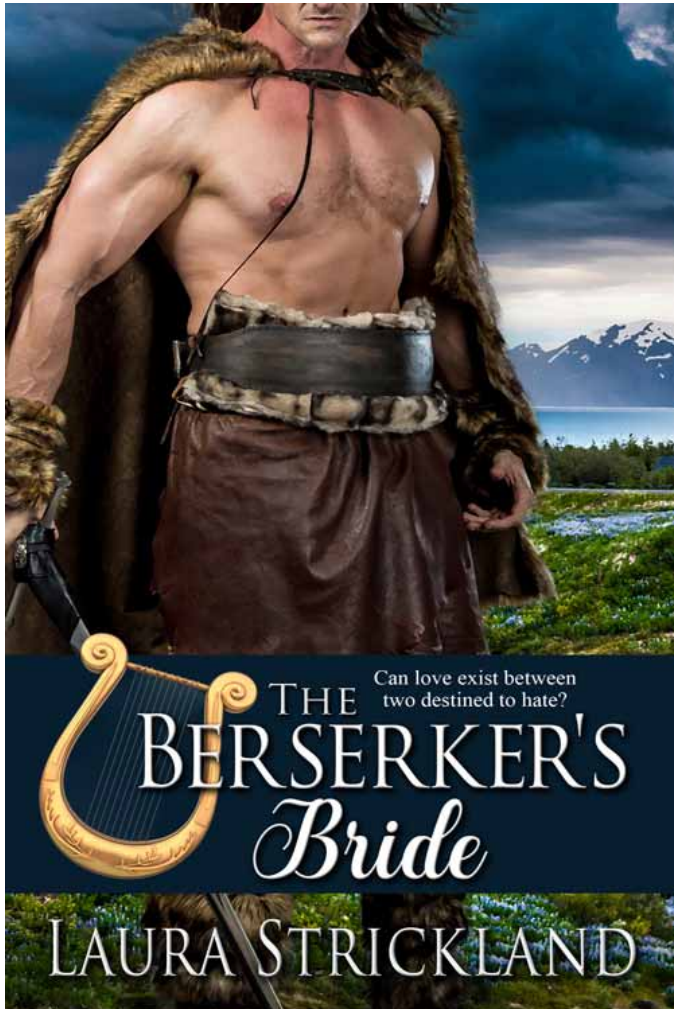
Directions:

Preheat oven to 350 degrees. Grease a loaf pan well.

In large bowl, mix oil, sugars, eggs, pumpkin,

water, and vanilla extract. Stir until smooth.
Add dry ingredients, stirring well after each addition. Add cranberries last and stir just to mix.
Pour batter into loaf pan and sprinkle top with a dusting of quick oats.
Bake for 60-80 minutes, checking after one hour.
Bread will be baked when metal tester or knife inserted in center comes out clean.
Allow to cool on wire rack for 15 minutes before turning out of pan. Cool well before cutting.
This makes one loaf, but can easily be doubled.

Also available from Laura Strickland:
Mrs. Claus and the Viking Ship
One Enchanted Scottish Knight
Christmastime on Donner's Mountain



C.B. Clark

www.facebook.com/cbclarkauthor

Sauerkraut Rye Bread

This bread is moist, delicious, great with soups and stews, and yummy when toasted.

Ingredients:

2 1/4 teaspoons yeast

3/4 cup warm water

2 tablespoons brown sugar

Mix above ingredients together and let sit for 10 minutes.

2 1/4 cups whole wheat flour

1 cup rye flour

1 tablespoon cocoa

1 tablespoon butter (softened)

1 tablespoon molasses

1 teaspoon salt

2 tablespoons caraway seeds

2 tablespoons sunflower seeds

1 cup sauerkraut (drained, but not rinsed)

dash of cooking oil

Directions:

Mix the above ingredients in a large bowl.

Add the yeast mixture and stir.

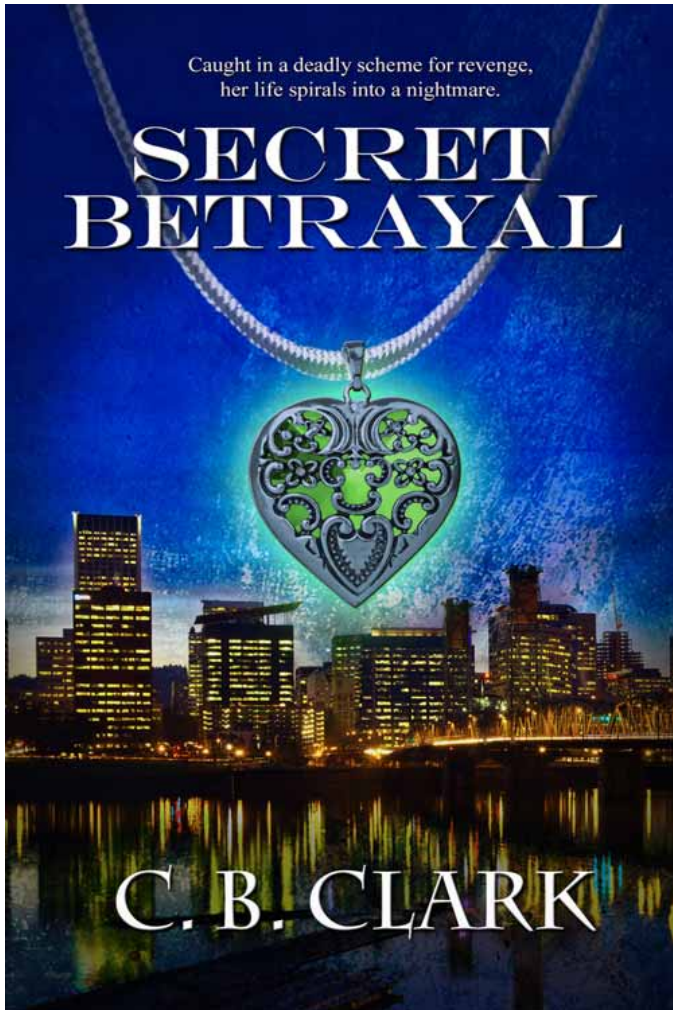
Knead for ten minutes.

Spread a little cooking oil in a large bowl and place dough in bowl.

Cover the bowl with plastic wrap and a towel.
Let rise in warm place for 2 hours.
Shape dough into a long loaf and place on a cookie sheet.
Slash dough crosswise three times with a knife.
Cover with plastic wrap and towel.
Let rise 1 hour.
Bake at 350 degrees for 40 to 50 minutes.
Cool bread on a rack.
Slice into thin slices when cool.

Also available from C.B. Clark:
Broken Trust
Bitter Legacy
Cherished Secrets

Garden Gourmet



Desserts

- Banbury Tarts
- Blonde Billionaire Shortbread
- Cheesecake with Strawberry Topping
- Cinnamon Raisin Apple Cake
- Drunken Cherries
- Grandma Murphy's Pecan Pie
- Greek Orange Cookies
- Guglhupf Cake with Saffron
- Irish Cream Cake
- Magical Gingerbread
- No Bake Cheesecake
- Old Fashion Butter Cookies
- Panna Cotta
- Ricotta Cookies

Stella Jayne Phillips
www.stellajaynehillips.com

Banbury Tarts
Traditional English Holiday Dessert

3 or 4 pie crusts
(homemade or refrigerated)
1 ½ cups raisins
1 apple cored, cut into small chunks
1 lemon – washed
1 tablespoon butter
8 saltine crackers, smashed fine
1 cup water
¾ cup sugar
3 tablespoons brandy

In medium saucepan, heat water over medium heat.
Add butter.

When butter is melted, add sugar, blend until dissolved.

Add raisins, apples, and crackers, stir.

Grate lemon rind into mixture, stir.

Cut lemon, remove seeds, squeeze juice into mixture.

Heat and stir until mixture thickens.

Add brandy, heat 2 minutes more.

Remove from heat, cool. (Best if placed in sealed container in refrigerator overnight or a few hours.)

Heat oven to 350 degrees, line cookie sheet with parchment paper.

Roll out pie crust and cut into circles using glass or

bowl.

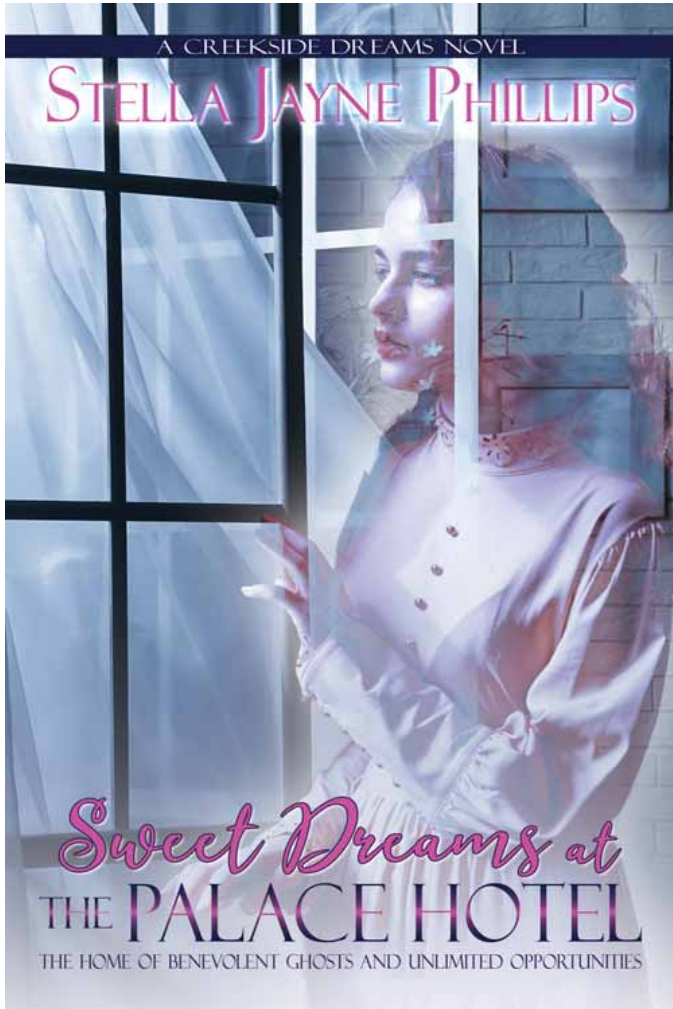
Place well-rounded tsp. of filling (for 3 ½ inch circles) in center.

Brush water along edge, fold circle, seal with fork tines dipped in water pressed along edges.

Place on parchment paper, poke holes on tops with sharp knife.

Bake 10 – 15 min. until light brown, slide onto cooling racks.

When cool, store in covered container. May be frozen.



jj Keller

Blonde Billionaire Shortbread

Makes: 30 squares

Total Time: 2 hr 15 min

Ingredients:

Coconut cooking spray
15 whole graham crackers
2 cups chopped semisweet white chocolate
¼ cup coconut oil
1 cup candy-coated white chocolate candies (M&M Silver)
2/3 cup chopped white chocolate covered pretzels
2/3 cup chopped snack-size candy bars, such as Lindt white chocolate coconut bar
2/3 cup chopped snack-size caramel peanut candy bars such as Almond Joy
2/3 cup chopped snack-size caramel nougat bars such as Zero
27 ounces dulce de leche

Directions:

Line a baking sheet with foil and coat with cooking spray. Lay the graham crackers on the baking sheet in a single layer. Set aside.

Add chopped semisweet white chocolate and coconut oil to a microwave-safe bowl; microwave in 15-second increments, stirring in between to make sure it doesn't burn, until melted. Time will

vary, roughly 30-60 seconds. Set aside.

In a separate bowl, add the chopped chocolate candies and candy bars and mix to combine. Set aside.

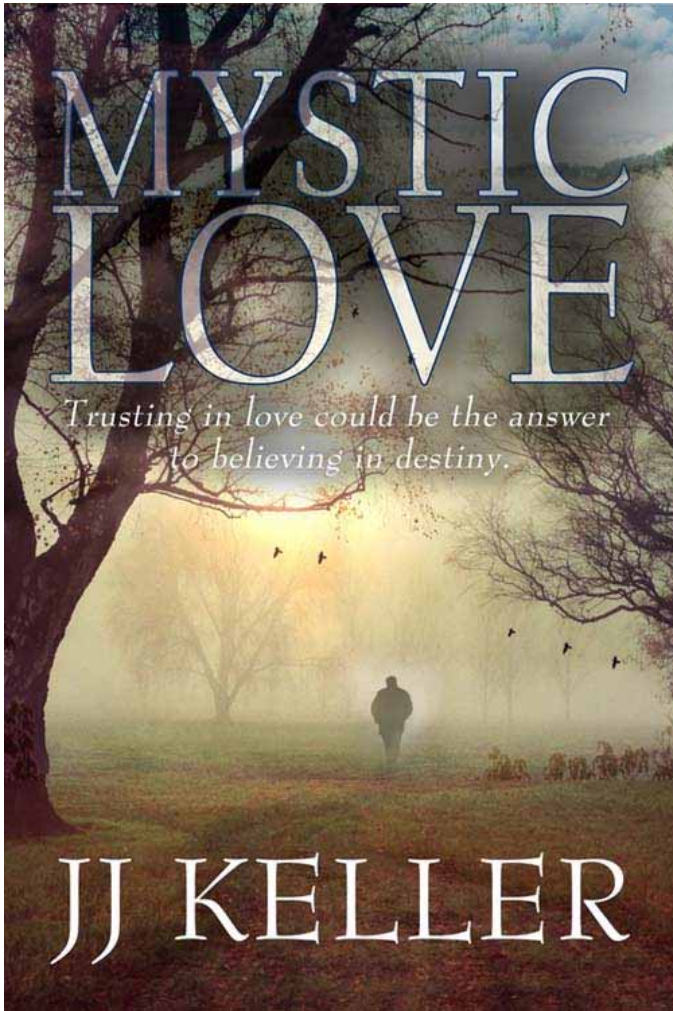
Spoon the dulce de leche into a microwave-safe bowl and microwave in 15-second increments, stirring in between to make sure it doesn't burn, until slightly softened and spreadable. Time will vary, roughly 30-90 seconds.

Scoop the warm dulce de leche onto the graham cracker base and spread it nearly to the edges, using an offset spatula.

Give the melted chocolate and coconut mixture a quick stir and pour it over the dulce de leche, spreading it evenly with a clean offset spatula. Working quickly, sprinkle the candies over the top of the dulce de leche.

Transfer the baking sheet to the fridge and chill, uncovered, until set, about two hours. Once chilled, carefully remove from the baking sheet to a cutting board. Using a long serrated knife, cut the slab into 30 about two-inch squares. Smaller is better as they're rich. Serve cold or at room temperature.

Also available from jj Keller:
The Tarot Card
The Valkyrie and the Marine
Memory of Love



Sydney Winward

www.sydneywinward.com

Cheesecake with Strawberry Topping

Cheesecake:

1 1/2 cups graham cracker crumbs

6 tablespoons melted butter

4 tablespoons sugar

3 (8-oz.) packages cream cheese (Philly brand is best)

1 1/4 cups sugar

3 eggs

1 teaspoon vanilla

Preheat oven to 350 degrees. Combine graham cracker crumbs, melted butter, and 4 tablespoons sugar in a bowl. Press into bottom only of a 9-inch springform pan. Bake at 350 degrees for 7 minutes. Remove from oven and cool slightly while you make the filling. Reduce oven temperature to 300 degrees. In mixing bowl, combine the softened cream cheese and 1 1/4 cups sugar using a paddle attachment, not whisk. (A whisk will add too much air to the filling, causing the cheesecake to fall and crack while cooling). Scrape sides of the bowl. Add the eggs 1 at a time, scraping the bowl after each addition. Stir in vanilla. Pour over crust. Bake in 300-degree oven for 1 hour. Turn off oven and allow cheesecake to sit in oven for 1 additional hour. Refrigerate for 24 hours.

Strawberry Topping

1 cup mashed strawberries

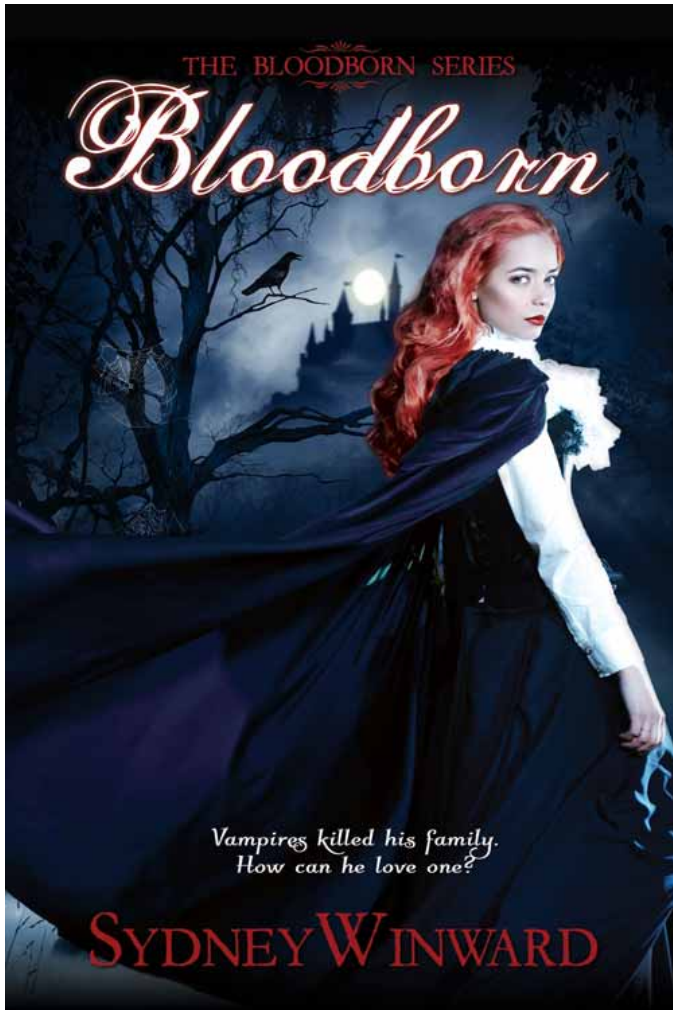
1 cup sugar

2 tablespoons cornstarch

1/2 cup water

Combine sugar, water, and cornstarch in saucepan. Stir in strawberries. Cook until thick. Cool completely. Pour onto cheesecake 3-4 hours before serving.

Note: You can be creative with the cheesecake. Stir in 3/4 cup miniature chocolate chips, 1/3 cup cocoa, or swirl fruit jam into the batter before baking. Use gingersnaps, chocolate wafer cookies, or other cookies for the crust.



Stephanie Kepke

www.stephaniekepke.com

Cinnamon Raisin Apple Cake

Preheat oven to 350 degrees (or 325, ovens vary).

1 cup oil

2 cups sugar

3 cups flour

4 eggs

1/2 cup orange juice

1/4 teaspoon salt

2 1/2 teaspoons baking powder

2 teaspoons vanilla

3-4 cored and thinly sliced apples

1 to 1 1/2 cups raisins

Cinnamon to taste

In a large bowl with an electric mixer, combine oil and sugar until dissolved.

Add eggs one at a time.

In a separate bowl mix together (with a spoon) flour, baking powder, and salt.

Pour mixture into oil-egg mixture in batches, alternating with orange juice and continually mixing.

Once all the flour/baking powder/salt and orange juice and vanilla have been added, beat at medium speed until fluffy.

Grease and flour a Bundt pan.

Carefully pour in half the batter.

Layer apple slices over the batter.

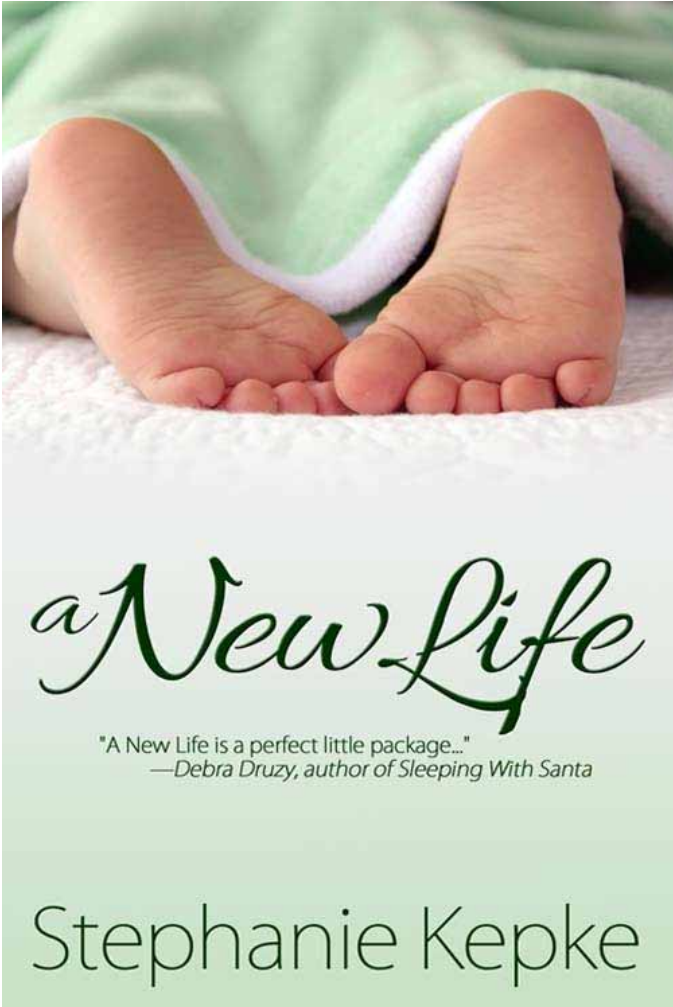
Sprinkle raisins and cinnamon over the apples,
Pour in the remaining batter to evenly cover the
raisins and apples.

Bake for one hour to one hour and ten minutes, until
a toothpick inserted in the center comes out clean.

Let cool and turn over onto a plate.

Also available from Stephanie Kepke:

You & Me



Loretta C. Rogers

www.lorettacrogersnovels.com

Drunken Cherries

Ingredients:

1 16 oz jar of red maraschino cherries with stems
1 16 oz jar of green maraschino cherries with stems
2 cups peach schnapps
1 cup white chocolate chips
Sprinkles, edible glitter, or chocolate sprinkles

Directions:

Drain the cherry juice. Pour peach schnapps over the cherries. Soak cherries for 12 hours or overnight in the refrigerator.

Drain schnapps, remove cherries, and gently pat dry with a paper towel. Make sure the cherries don't have any liquid on them.

Place the white chocolate chips in a bowl, and heat in the microwave in 20-second intervals. Stir in between, until fully melted.

Dip each cherry two-thirds of the way into the melted white chocolate, twisting it slightly to help the chocolate stick.

Next, dip the cherry in sprinkles, edible glitter, or chocolate sprinkles, coating it halfway up with the white chocolate. Note colored sanding sugar can be substituted.

Chill in refrigerator for 20-30 minutes before serving.

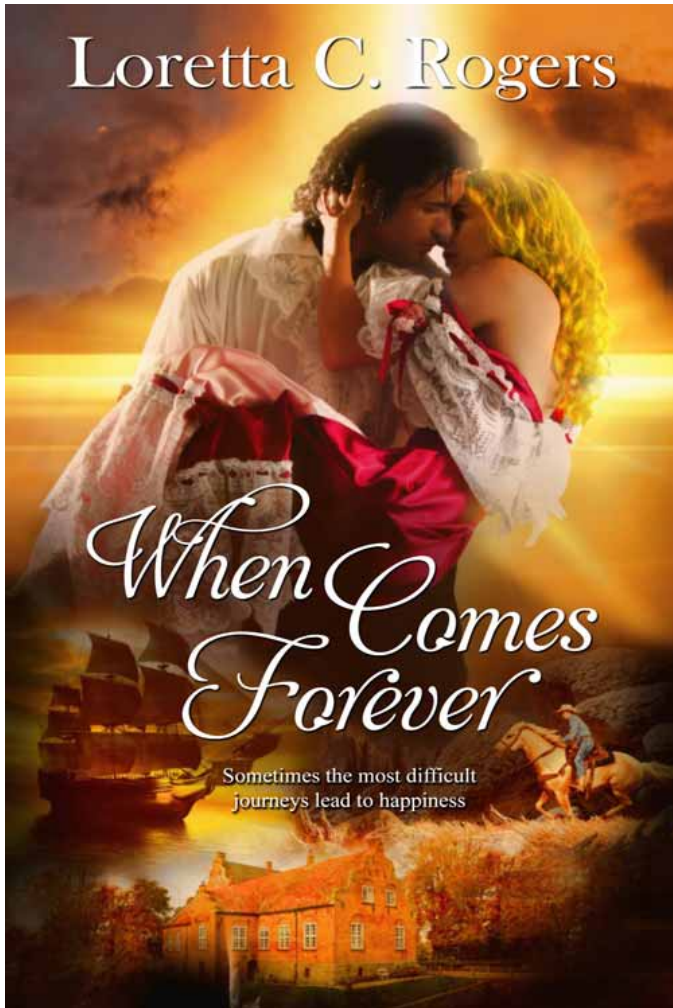
Garden Gourmet

Also available from Loretta C. Rogers:

Fate Comes Softly

Taming the Lyon

Cloud Woman's Spirit



Donna Ann Brown

www.donnabrownwriting.com

Grandma Murphy's Pecan Pie

Ingredients:

20 Ritz crackers, crushed

½ cup pecans, chopped

½ tsp baking powder

3 egg whites

1 cup sugar

½ tsp vanilla

Directions:

Mix first three ingredients.

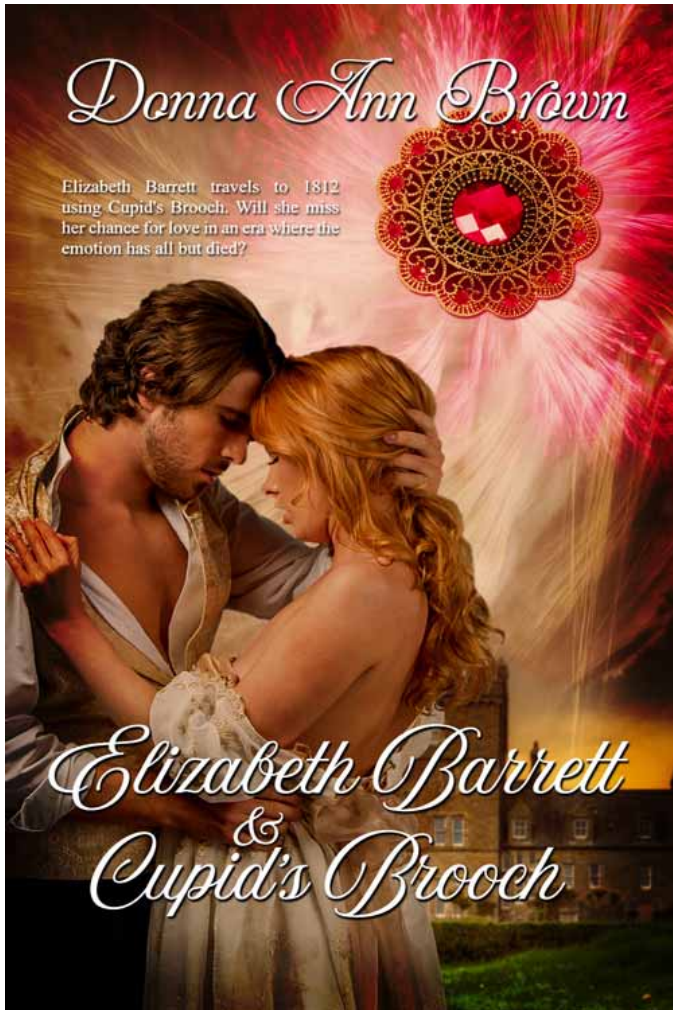
Beat egg whites until glossy and stiff.

Gradually add sugar into egg whites along with ½ tsp vanilla.

Fold first three ingredients into the egg whites using a rubber spatula.

Put all ingredients into ungreased pie plate and bake 350 degrees for exactly thirty minutes. The pie will collapse.

Chill and top with whipped cream.



Sarita Leone

Greek Orange Cookies

1 cup butter
¼ cup granulated sugar
1 ¼ cups vegetable oil
1 ½ tsp baking powder
½ cup orange juice
1 tsp baking soda
4 to 5 cups flour

Cream butter, sugar and oil. Add baking powder and mix well.

Combine baking soda and orange juice and stir until foamy. Add to butter mixture.

Add flour one cup at a time, until a stiff dough forms. Dough may be rolled and cut, or simply made into a log and sliced.

Bake at 375 degrees F on ungreased cookie sheets. When slightly brown on the bottom, remove from oven.

Combine equal parts honey and water in a saucepan. Bring to a boil, then simmer until a thick syrup forms. Allow to cool.

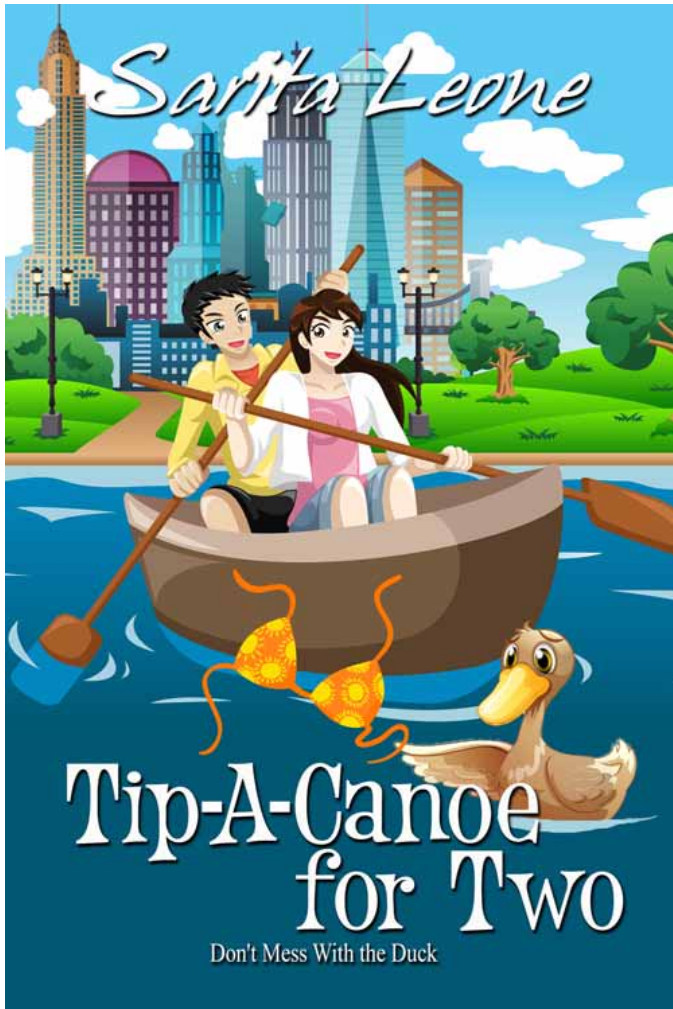
When cookies have cooled, dip into syrup, then sprinkle with chopped nuts, sprinkles, or cinnamon. A very versatile recipe—make it your own!

Also available from Sarita Leone:

Shelby's Ghost

Her Tie-Dyed Heart

Sterling's Way



Marilyn Baron

www.marilynbaron.com

Thanks to Bernhard Blecken of Bernhard's German Bakery & Deli in Marietta, Georgia, for baking this traditional Austrian/German Bundt cake featured in my novel special for my book signing and for providing the recipe.

Guglhupf Cake with Saffron

Ingredients:

100 g milk
0.75 g saffron
250 g butter, unsalted
1 dash salt
250 g sugar
½ tsp vanilla extract
4 eggs
250 g pastry flour
8 g baking powder

Recipe Directions:

Heat up the milk, stir in the saffron, and let it cool down.

Put butter, sugar, salt, and vanilla extract into a mixing bowl and beat until creamy. Add the eggs. Mix again until creamy and fluffy.

Premix flour with baking powder, then add to the mix.

Add the milk and mix everything to a creamy smooth consistency.

Take a Bundt cake mold (2-liter) grease and dust with flour.

Bake the cake @ 320 F for approximately 50 minutes.

Cool the cake for 10 min, then take it out, let it cool down completely and dust with powdered sugar.

Variations include adding raisins (60 g) or creating a marble cake by blending dark dough, using 2-3 tablespoons of cocoa powder, with the original light dough or adding a few extra tablespoons of chopped nuts. You can also pour chocolate sauce or a thin layer of icing on top instead of powdered sugar.

Also available from Marilyn Baron:

Groundwork for Murder

The Siege: A Novel

Stumble Stones: A Novel



Kelly Vincent

www.kellyvincent.net

Irish Cream Cake

Ingredients:

Cake:

1 box approximately 16 oz white cake mix with pudding

3/4 cup Irish Cream liqueur

4 eggs

1/2 cup vegetable oil

1/2 cup water

1 cup semisweet chocolate chips

Glaze:

6 tbsp Irish Cream liqueur

1 cup confectioner's sugar

Directions:

Preheat oven to 350 degrees.

In a large mixing bowl, combine first five cake ingredients.

Blend well.

Pour mixture into pre-greased 9 1/2-in Bundt pan.

Sprinkle chocolate chips evenly on top.

Gently stir chocolate chips into the cake mix.

Bake 40 to 50 minutes.

Cake is done when it springs back when pressed lightly.

While cake is cooling, combine glaze ingredients in a small bowl.

Blend well.

While cake is still warm, poke holes in it with a toothpick. Pour liqueur mixture over cake. Allow cake to cool at least two hours before removing from pan.

FINDING FRANCES

Kelly Vincent



Melody DeBlois

www.melodydeblois.com

Magical Gingerbread

Sift together:

1 1/4 cups of all-purpose flour
1/2 teaspoon ground cloves
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1/2 teaspoon of baking powder
1/2 teaspoon of baking soda
1 teaspoon cinnamon

In a medium bowl beat until fluffy:

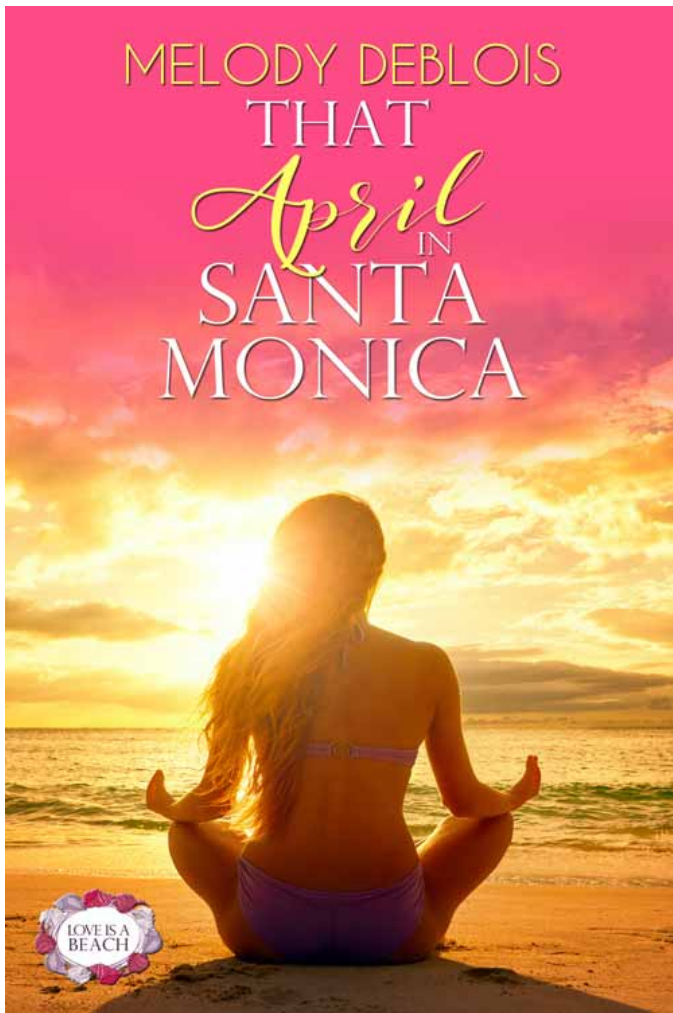
1/2 cup softened butter
1/2 cup firmly packed dark brown sugar

Add to bowl:

1 large egg
1/2 cup of your local honey

Blend in the flour mixture alternately with a half of a cup of plain yogurt until combined well. Fold in walnuts and turn batter into a greased nine-inch square pan and bake at 350 for 30 minutes or until done. Cool on a rack and delight in the bread plain or serve it with a hearty dollop of whipped cream. Enjoy it with a glass of chilled mead or a mug of

honey sweetened tea.



Virginia Barlow

No Bake Cheesecake

Ingredients:

Crust:

- 1 package graham crackers, crushed
- 1/2 cup pecan gems, ground up
- 1 tablespoon sugar
- 1 cube butter, melted

Filling:

- 2 packages cream cheese, softened
- 1 can sweetened condensed milk
- 1/3 cup lemon juice
- 12 oz whipped topping

Topping:

- 1 package Danish Dessert, raspberry or strawberry
- Fresh strawberries or raspberries

In bottom of pan combine crushed graham crackers, pecan gems, and sugar. Pour melted butter over mixture and spread evenly in bottom of pan. Use wax paper to press mixture firmly into bottom of pan.

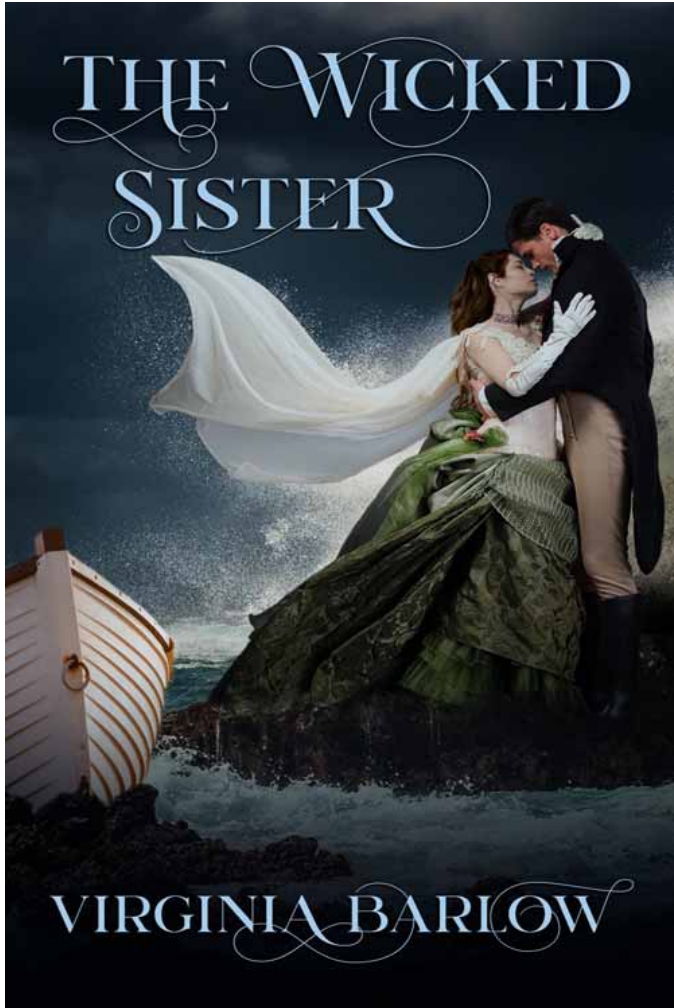
In large bowl add softened cream cheese, sweetened condensed milk, lemon juice. Mix together and slowly add 12 oz softened whipped topping. Pour filling into pan and spread evenly.

Prepare Danish Dessert according to pie filling directions. Add fresh berries. Cover cheesecake

with topping and refrigerate for 4 hours.

Cut and enjoy.

I suggest Danish Dessert, but regular pie filling will work. I have used blackberry and cherry pie filling.



Tena Stetler

www.tenastetler.com

Old Fashion Butter Cookies

Ingredients:

1 cup butter

1 cup granulated sugar

1 teaspoon cream of tartar

2 eggs

2 ¼ cups of flour (if you are located at high altitude, over 3500 feet, add additional ¼ cup of flour)

½ teaspoon soda

½ teaspoon vanilla

½ teaspoon lemon extract

Directions:

Cream butter, add sugar and beat well. Then add beaten eggs, then sifted dry ingredients. Dough should be chilled overnight. Roll thin on a lightly floured surface. Use holiday cookie cutters and bake on greased cookie sheet at 350 degrees until golden brown (usually 10 to 12 minutes) may take longer at higher altitude.

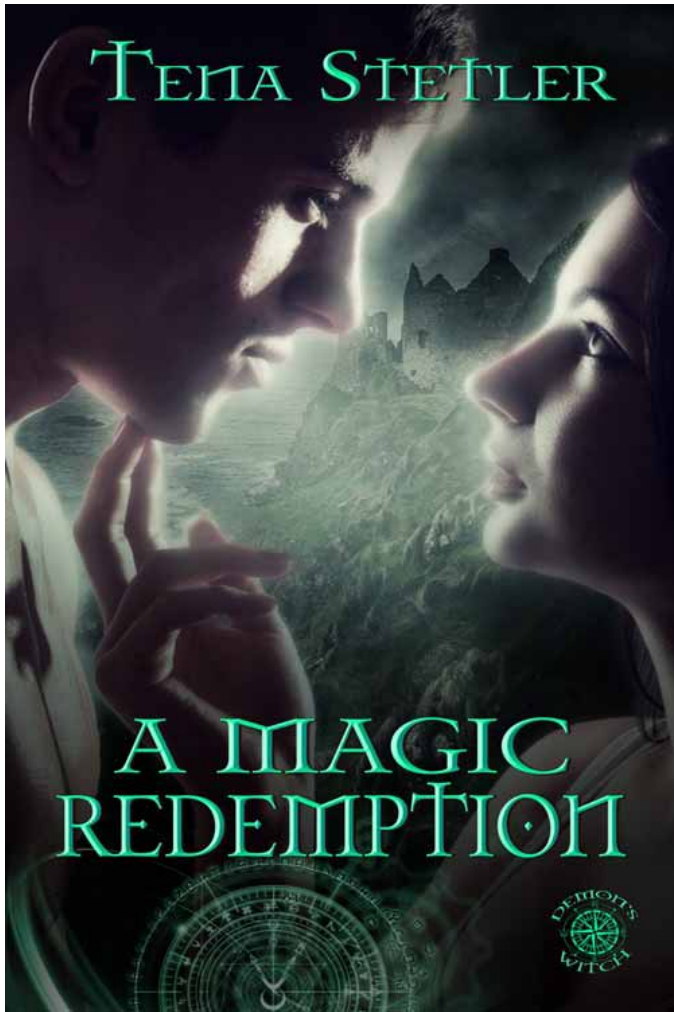
Also available from Tena Stetler:

Mystic Maples

A Witch's Journey

A Witch's Holiday Wedding

Garden Gourmet



Liv Arnold

www.livarnold.com

Panna Cotta

Ingredients:

- 1 tablespoon gelatin
- 3 tablespoons water
- 2 1/2 cups full cream milk
- 1 teaspoon pure vanilla extract
- 1/4 cup caster sugar
- 1 cup blueberries

Strawberry sauce:

- 1 cup strawberries
- 1 tablespoon corn flour
- 1 tablespoon caster sugar
- 2 tablespoons water

Directions:

Panna cotta:

Stir milk and sugar together in a pot on the stovetop over low to medium heat until bubbles form around the edges of the pot.

While this is heating, mix the gelatin and water in a separate bowl.

Stir in the gelatin mixture into the milk until it has dissolved.

Stir in the vanilla extract.

Separate the blueberries into six glasses.

Pour the milk mixture evenly over the blueberries in

the six glasses.

Cover the glasses with cling wrap and set the panna cotta in the fridge.

Strawberry sauce:

Chop the strawberries into quarters.

Heat the strawberries in a pot on the stovetop over low to medium heat.

Once the strawberries are warm, add the sugar, corn flour, water, and stir.

Remove from heat.

Wait for the strawberries to cool and the panna cotta to set.

Place the strawberries on top of the panna cotta in the six glasses.

Refrigerate for at least one hour.

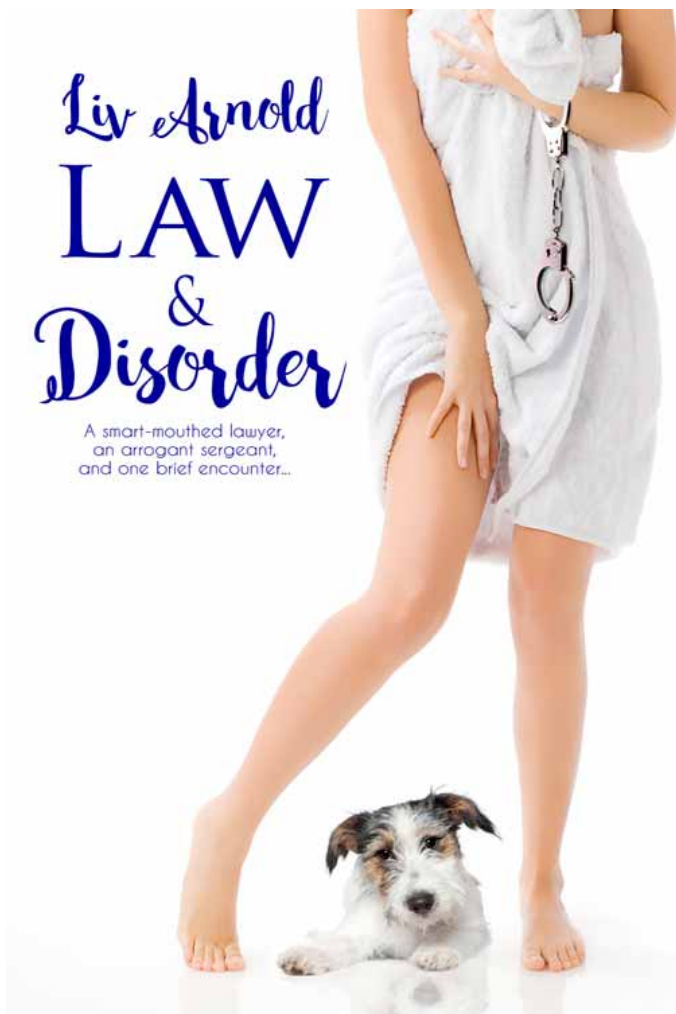
Serve when ready.

Also available from Liv Arnold:

Etched in Stone

Liv Arnold
LAW
&
Disorder

A smart-mouthed lawyer,
an arrogant sergeant,
and one brief encounter...



J.L. Delozier

www.jldelozier.com

Ricotta Cookies

Cookie Ingredients:

2 cups sugar
1/2 pound butter (no substitutions)
2 teaspoons flavored extract (traditionally vanilla,
almond, lemon, or anise)
3 eggs
4 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 sixteen-ounce container ricotta cheese

Cookie Directions:

Preheat oven to 350 degrees. Cream sugar and butter together. Add vanilla extract. Beat in eggs one at a time. Add flour, salt, baking soda, and baking powder. Mix well. Stir in ricotta cheese. Drop by spoonfuls onto cookie sheet. Bake for 10-15 minutes until the tops are just slightly browned. Cool before icing. Can be eaten with or without icing (recipe follows.) These freeze well, and I think they taste better cold.

Butter Frosting Ingredients:

2 cups confectioners sugar
2.5 tablespoons heavy cream
4 tablespoons butter

1 teaspoon extract of choice (again, vanilla, almond, lemon etc.) I usually make vanilla cookies with amaretto (almond extract) icing.

Beat sugar and butter together while slowly adding the cream until icing reaches desired consistency. Add the extract last.



Meats and Main Dishes

- Beef Noodle Bake
- Beef Stew
- Crustless Quiche
- Dad's Chile Verde
- Feijoada
- Heartwarming Chili
- Kat's Out of the Bag Steak Out Sandwich
- Keto Chicken and Sour Cream
- Meatless Vegetarian Pie
- Morgan's Crowd-Pleaser Sheet Pan Chicken
- Pasta in a Pot
- Poppy's Meat Pie
- Salmon Pasta with Spring Vegetables
- Shrimp Feast
- Shrimp Fra Diavolo
- Sunflower Seed and Chick Pea Sandwich
- Swiss and Sausage Breakfast Casserole
- Vegetarian Lasagna

- Whodat Gumbo—Andouille and Chicken Gumbo

Helen C. Johannes

www.helencjohannes.blogspot.com

Beef Noodle Bake (Fake Lasagna) An easy family favorite for busy holiday weekdays!

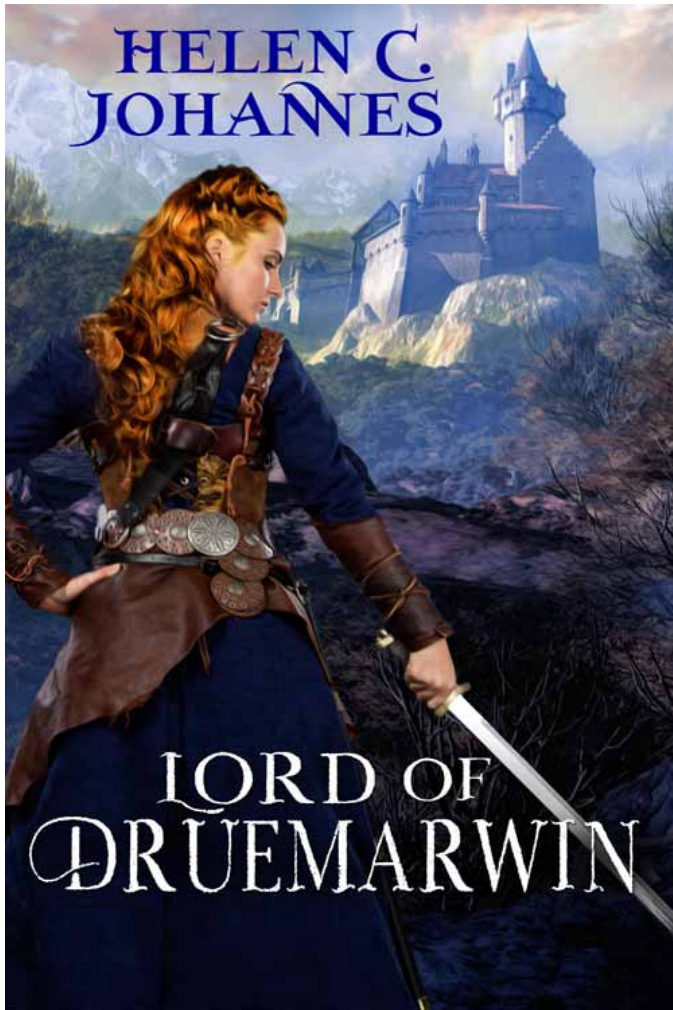
1 lb ground beef
½ cup chopped onion
1 (15 oz) can tomato sauce
½ tsp seasoned salt
¼ tsp pepper
1 cup cottage cheese
3 ounces of cream cheese, softened
2 cups macaroni noodles
½ to 1 tsp salt for the noodles (optional)

Brown the ground beef and onion. Drain fat. Stir in the tomato sauce, seasoned salt, and pepper. Cover the pan and simmer, stirring occasionally. Cook noodles in boiling, salted water according to package directions. In a medium bowl, blend cottage cheese and softened cream cheese until fluffy. Spray one 9 x 13 pan with cooking spray. Drain the cooked macaroni and pour the noodles into the prepared pan. Spoon the cheese mixture evenly over the noodles. Pour meat sauce over all. Bake at 350 degrees F for 20 min.

If you prefer using the microwave and want ready-made leftovers, use two 8 x 8 microwave-safe pans and divide noodles, cheese, and sauce evenly between the pans. Cover both pans with plastic

wrap. Microwave one pan until the meat and cheese are heated through, about 8-10 min. Cover the other pan and store in the refrigerator or freezer for another meal.

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



Jane Lewis

www.janelewisauthor.com

Beef Stew

1 pound package of stew beef
1/4 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
2 tablespoons vegetable oil
1 medium onion cut in chunks
2 garlic cloves minced
2 stalks celery chopped
14.5 ounce can Italian diced tomatoes with herbs
2 cans water (this rinses out the herbs and tomatoes
from the can so you don't waste anything)
1 teaspoon salt
1/2 teaspoon pepper
1 large potato peeled and cut in large pieces
2 carrots cut in 2 inch pieces
1/2 cup frozen green peas

Sprinkle 1/2 teaspoon salt and 1/2 teaspoon pepper over stew beef and dredge in flour.

Brown stew beef in hot vegetable oil in a large pan with lid.

Add onion, garlic, celery, tomatoes, water, 1 teaspoon salt and 1/2 teaspoon pepper.

Cover and simmer 1 hour.

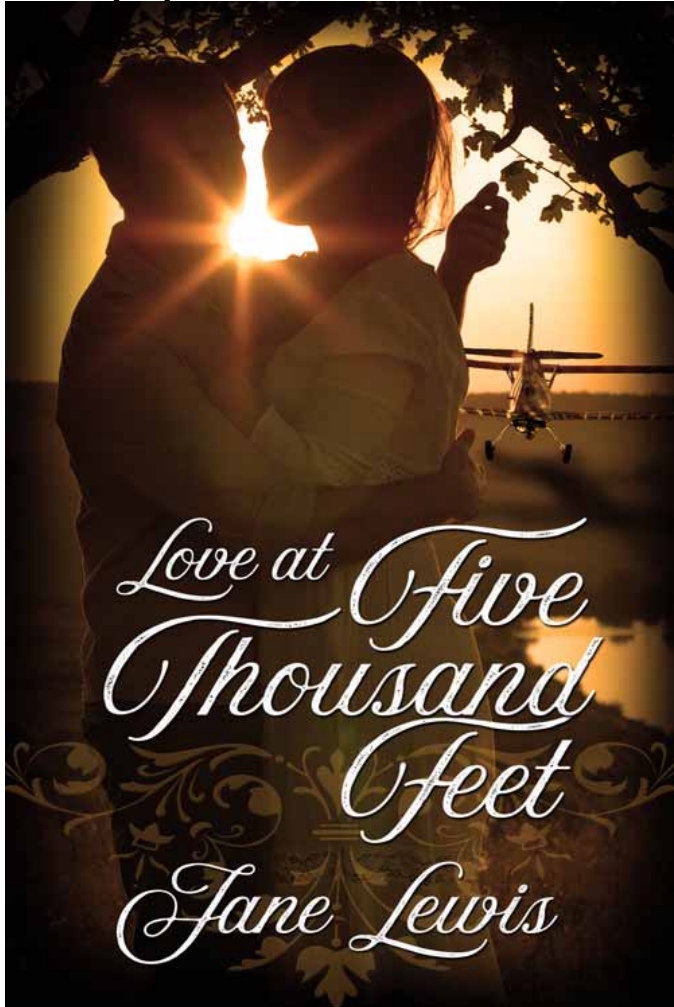
Add potatoes and carrots and cook about 15-20 minutes until potatoes and carrots are tender.

Add 1/2 cup frozen peas and cook 2 minutes.

Also available from Jane Lewis:

The Barnstormer

The Lady Flyer



Iona Morrison

www.ionamorrison.com

Crustless Quiche

½ cup butter

½ cup flour

6 large eggs

1 cup milk

4 cups Monterey Jack shredded cheese

1 small pkg of cream cheese softened

2 cups cottage cheese

1 tsp baking powder

1 tsp salt

1 tsp sugar

½ tsp pepper

1 small can of diced green chilies

Preheat oven to 350° F. Melt butter in a saucepan. Add flour and cook until smooth. In a large bowl beat eggs. Add cooked mixture and remaining ingredients. Stir until well blended. Pour into a well-greased 6x9 or 9x13 inch pan. Bake uncovered for 45 minutes or until a cake tester inserted into the center comes out clean.

Also available from Iona Morrison:

The Harvest Club

Dance with a Devil

Finding a Way Forward

Iona Morrison

Can a key from the past unlock the secrets of the present?



KEY TO THE PAST

Stanalei Fletcher

www.stanaleifletcher.com

Dad's Chile Verde—Crockpot full

Ingredients:

2 lbs pork, diced

1 onion, diced

3 green bell peppers, diced

4 Anaheim peppers, diced

1 jalapeño, diced—optional

5 tsp chicken base + 3 ½ cups water, or chicken
broth equivalent

¼ tsp white pepper

¼ tsp black pepper

½ tbsp cumin

Cooking Directions:

Brown pork in flour or cornmeal. Add in chicken base dissolved in water or broth equivalent. Simmer to get the meat tender. The juices will thicken because of the flour or cornmeal the meat was browned in.

Add in the diced onion, peppers, and seasoning.

White pepper will add heat to the seasoning so use as much or as less for the heat factor.

Let it stew in a crockpot for at least 4 hours on low. Serve with steamed rice and/or flour tortillas.

Also available from Stanalei Fletcher:

Lightning Only Strikes Twice

Proving Ground (Northstar Security)

Tell It Like It Is (Northstar Security)



Katie Baldwin

www.authorkatiebaldwin.com

Feijoada (pronounced fedg-e-wa-da) is the national dish of Brazil. It is amazing. Make sure to cook some rice once the beans are ready. Enjoy!

Serves 8-10

Spareribs

Chorizo or other smoked spiced pork sausage

Fresh breakfast sausage

ham hock

3 1/2 quarts water

Dried black beans

Lean slab bacon

Canadian-style bacon in 1 piece

2 tablespoons butter

About 1 1/2 cups coarsely chopped onions

1 tablespoon finely chopped garlic

3 medium tomatoes, peeled, seeded, and coarsely chopped (or 1 cup canned plum tomatoes, drained

2 bottled Tabasco peppers, drained, seeded, and chopped

1 teaspoon salt

1/2 teaspoon pepper

THE MEATS: Precook the meats in the following fashion: Put the spareribs, sausages, and ham hock in water and bring to a boil, reduce heat to low, and simmer uncovered for 15 minutes. Drain and set aside.

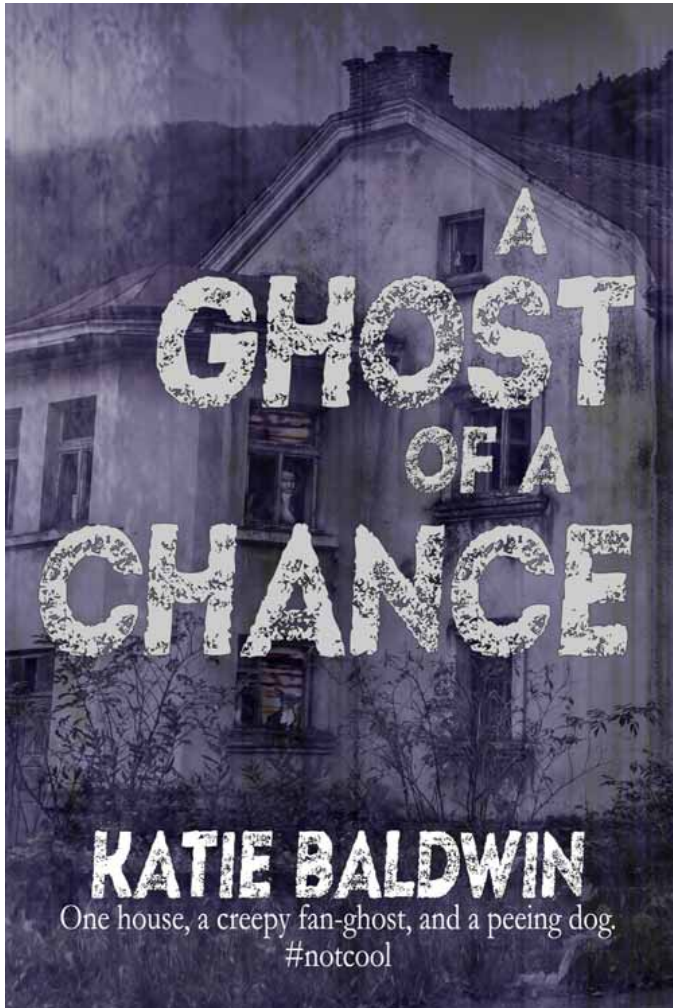
THE BEANS: In a heavy 12 quart casserole or a large soup pot, bring water to a boil over high heat. Drop in the beans and boil them briskly for 2 minutes. Turn off the heat and let the beans soak for 1 hour. Then add the ham hock and lean bacon. Bring to a boil, reduce the heat to low, cover and simmer 1 hour. Check the beans so that they do not get too dry. They should be moist and slightly soupy. Add boiling water if necessary. Preheat the oven to 250. Continue cooking the beans for 1 hour. Finally, add the smoked and fresh sausage and bacon and cook for 30 minutes. When the meats are tender, remove them from the pot and place them in the oven to keep warm. Skim the fat from the surface of the beans and remove the pot from the heat.

THE SAUCE: In a heavy 8-10 inch skillet, melt the butter over moderate heat and add the onions and garlic.

Cook, stirring frequently, for 5 minutes, or until the onions are soft and transparent but not brown. Stir in tomatoes, Tabasco peppers, salt, and black pepper, and simmer for 5 minutes. With a slotted spoon, remove 2 cups of beans from the casserole and add them to the skillet. Mash them thoroughly into the onion mixture, moistening them with 2 cups of the bean liquid as you mash. Stirring occasionally, simmer the sauce over low heat for 25 minutes, or until it becomes thick. With a rubber spatula, scrape the sauce into the pot and cook over low heat, stirring occasionally, for 20 minutes. Present the beans, with rice and orange slices in separate bowls.

Garden Gourmet

Also available from Katie Baldwin:
A Kiss to Build a Dream On



Julie Howard

www.juliemhoward.com

Heartwarming Chili

1 pound ground beef
2 cups chopped onions
1 cup chopped celery
½ cup chopped carrots
3 cloves minced garlic

Brown ground beef and set aside. In separate pan, sauté vegetables for 15 minutes or until soft. Combine in large pot.

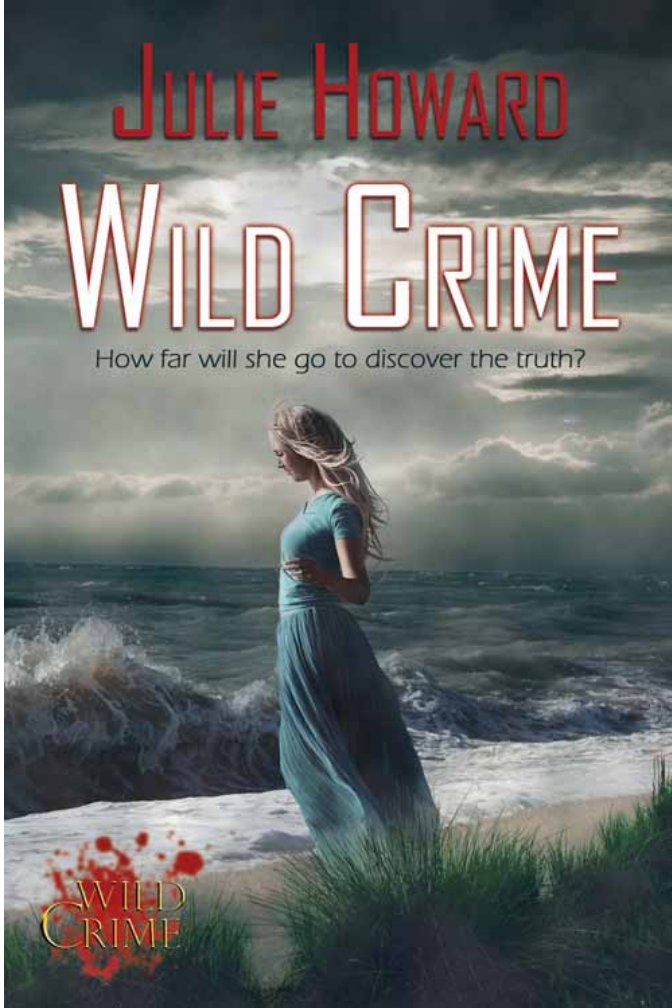
Add:

1 pound can of tomatoes with juice
1 ¼ cups chicken broth
¼ cup tomato paste
1 tsp ground cumin
1 ½ tsp salt
1 ½ tsp unsweetened cocoa
1 tsp crumbled red chili peppers (dried)
½ tsp oregano
½ tsp allspice

Simmer, with meat mixture, for one hour. Makes 4 hearty servings. Delicious served over corn chips.

Also available from Julie Howard:
Crime and Paradise
Crime Times Two

Spirited Quest



Wendy Kendall

www.wendywrites.org

Kat's Out of the Bag Steak Out Sandwich

Ingredients:

3 cold brisket steak slices
2 ciabatta bread slices
aioli sauce
horseradish, to taste
2-3 tsp roasted red peppers
lettuce
3 tomato slices
3 red onion slices

Directions:

Put steak slices on one slice of bread.

Spread aioli sauce and horseradish on the other slice of bread.

Put on top of the steak all other ingredients.

Put the bread slice with aioli sauce on top of the rest of the sandwich.



Kerry Blaisdell

www.kerryblaisdell.com

Keto Chicken and Sour Cream

Serves 6 (Great to prep on a weekend and have for leftovers throughout the week!)

Ingredients:

2 lbs cooked chicken breast, cut into strips*

12 oz fresh mushrooms, sliced (aim for medium—not too thick or thin)

12 oz original (not light or fat free) sour cream

12 oz bacon (optional)

Paprika to taste

Pepper flakes to taste

Butter (for sautéing, or use the grease from the bacon)

* I like to use the pre-cooked and sliced chicken breast from Costco or other grocery stores; you can also substitute chopped pork, chopped/ground beef, or any other meat you prefer.

Directions:

Microwave the bacon (if including it), or pan-fry it; set aside when done.

While bacon cooks, sauté the sliced mushrooms until dark brown; set aside.

In the same pan, heat the chicken (or other meat); add butter or bacon grease, if pan is too dry.

When chicken is heated and slightly crispy on the edges/outside, divide into bowls (approximately 5

oz/140 g per bowl).

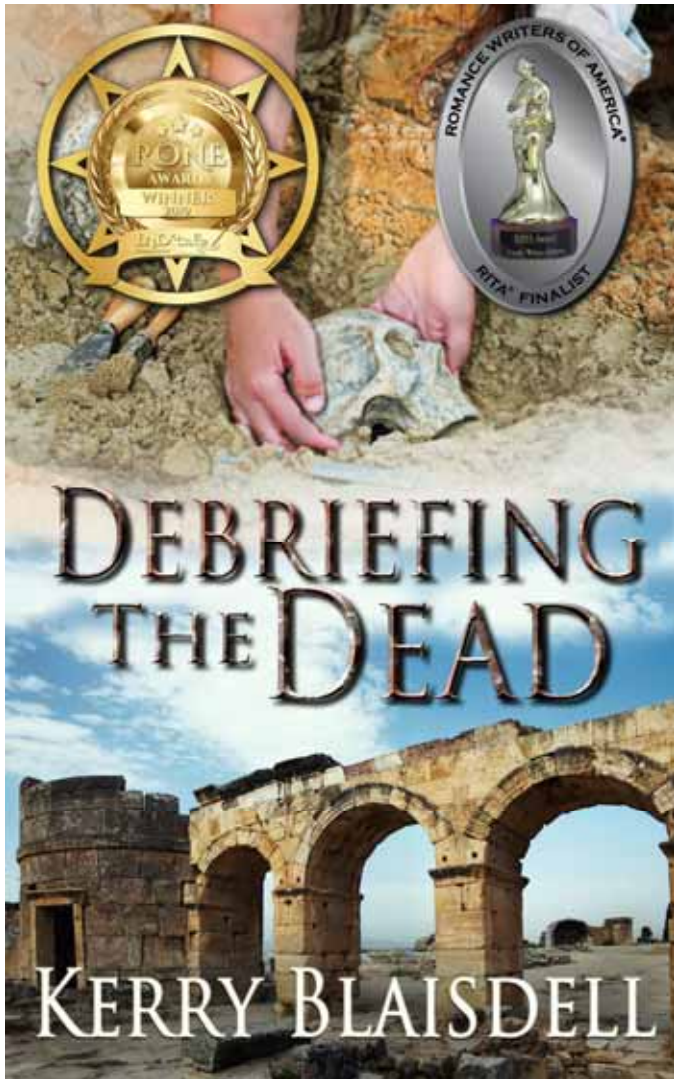
Distribute mushrooms and bacon evenly on top of the chicken in the bowls.

Add 1/4 cup sour cream (2 oz/60 g) to each bowl and stir to coat everything.

Serve immediately with paprika, pepper flakes, and/or other spices to taste.

Also available from Kerry Blaisdell:

Waking the Dead (Book Two of The Dead Series)



J. Arlene Culiner

www.j-arleneculiner.com

Absolutely Delicious Meatless Vegetarian Pie

I am a very haphazard and chaotic cook, using what's on hand, changing things here and there. Therefore, the quantity of the ingredients I mention below is entirely flexible. This delicious pie is a real crowd pleaser. It is healthy, low in calories, and meat is replaced by either seitan or tempeh: both are available in any organic grocery.

Seitan is the best alternative; when cooked, it has the same texture and taste as meat. However, since it's made from wheat protein, it isn't good for people who are gluten sensitive. Tempeh, a fermented soy product, is easy to digest, although it is less meat-like.

Whichever you choose, make certain you do not use substitutes for the other ingredients: they contribute to the rich flavor of this dish. Here in Europe, good cooks always use fresh products and olive oil. I also use unpeeled carrots, and unpeeled potatoes because they have more flavor and food value; however, I do make sure they come from a home garden where no chemicals have been used, or have been bought in an organic grocery.

If really necessary, you can eliminate the garlic, or ginger, or soya sauce, but you definitely cannot use canned or frozen mushrooms, dried garlic, or dried onions. Cooking sprays should always be avoided because of their chemical additives and their lack of

flavor.

Ingredients for three people:

- 1 package of seitan or tempeh cubed
- 1 unbaked pie crust
- 3 unpeeled carrots sliced into rounds
- 6 average size unpeeled potatoes cut into medium-sized cubes
- 10 to 12 very large fresh (button) mushrooms cut into slices (but never peeled)
- Any other mushrooms you happen to have around
- 1 1/2 big cups of dry red wine
- 1 or 2 big cups of vegetable stock
- 1 chopped very large onion
- 4 chopped cloves of garlic
- 1 tsp of shredded ginger
- Herbs (rosemary, thyme, laurier)
- Black pepper
- 1 teaspoon of soya sauce or tempura
- 1 tablespoon of olive oil

Instructions:

Marinate the cubed seitan or tempeh for half an hour, an hour, or even more (the longer, the better) in a sauce made with 2 crushed cloves of garlic, the ginger, the black pepper, 2 tablespoons of red wine, and the soy sauce. This step is optional if you are pressed for time.

In a pot on the stove, fry the onion in the olive oil. When the onion starts turning a golden color, add the chopped mushrooms. Stir, let everything cook

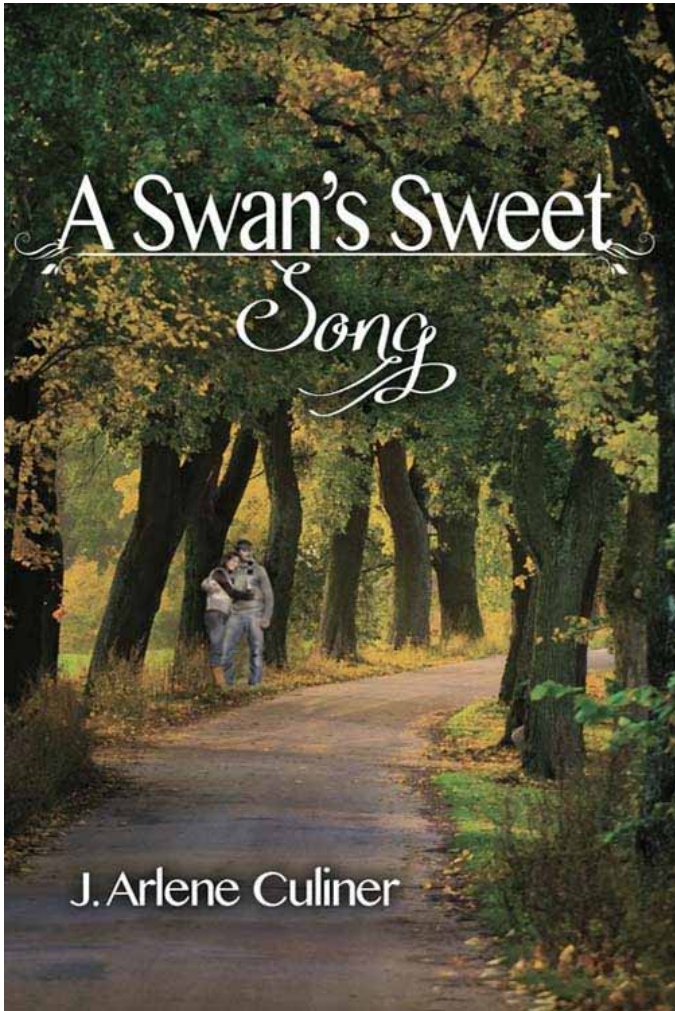
for a few minutes.

When the mushrooms have softened, add the carrots, potatoes, all the wine, the stock, the garlic, and the herbs. Cook for about 20 to 30 minutes, stirring from time to time to make sure nothing sticks, and that there is always enough liquid to just cover everything else. As soon as the potatoes are soft, add the cubed seitan or tempeh with its marinade. Cook for another three or four minutes making sure there is still sufficient liquid, then put everything into a pie dish, and cover it over with the uncooked pie crust.

Cut a few slits into the crust, put the dish into the oven for half an hour and bake at around 400 degrees until the crust is golden brown. Serve and enjoy.

Also available from J. Arlene Culiner:
Felicity's Power
The Turkish Affair

Garden Gourmet



Nicki Greenwood

www.nickigreenwood.com

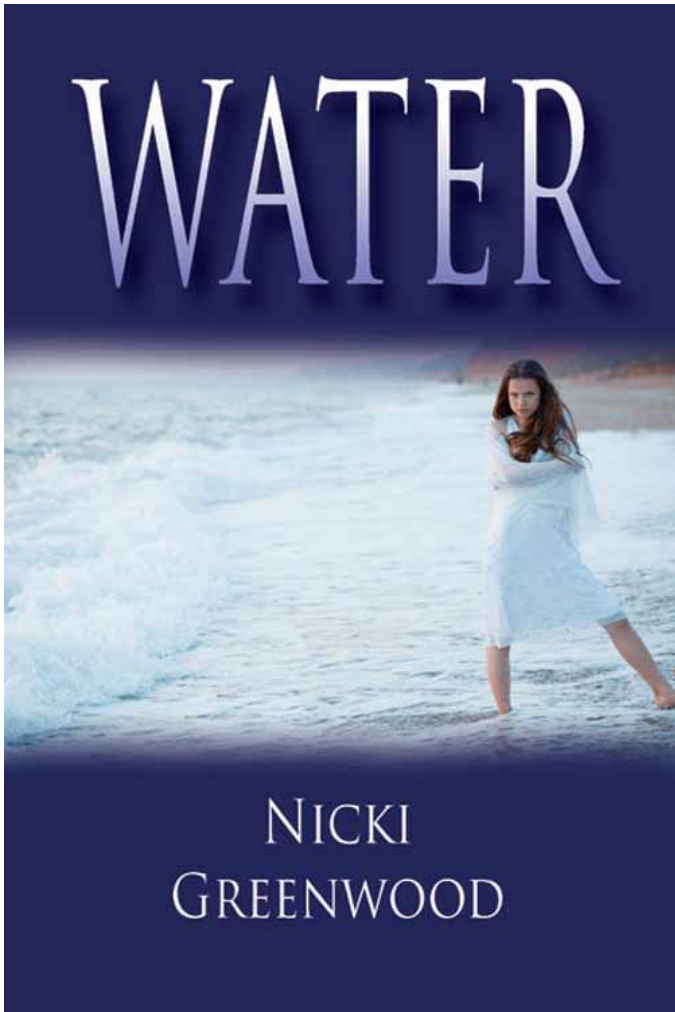
Morgan's Crowd-Pleaser Sheet Pan Chicken

4 boneless, skinless chicken breasts
balsamic vinaigrette
sea salt to taste
fresh-ground black pepper to taste
garlic powder to taste
1 can stewed tomatoes, drained
1 medium onion, cut into 1-inch pieces
1 package fresh or frozen vegetables of your choice
(broccoli florets, cauliflower florets, carrots, green
beans, wax beans, sliced peppers, or any
combination of these)

Preheat oven to 400 degrees. Sprinkle seasonings on a rimmed baking sheet lined with foil. Layer chicken breasts evenly on the baking sheet. Arrange stewed tomatoes, onion pieces, and vegetables in a single layer around the chicken breasts. Add more seasonings on top of the chicken and vegetables, being certain to salt the chicken a bit extra. Drizzle chicken and vegetables liberally with balsamic vinaigrette. Bake 35 minutes or until done.

Also available from Nicki Greenwood:
Earth (The Elemental Series, Book One)
The Serpent in the Stone (The Gifted Series, Book One)
Heavy Netting, a Lobster Cove Short Story

Garden Gourmet



Robert Herold

www.robertheroldauthor.com

Pasta in a Pot

(Easy & Delicious!)

Ingredients:

2 lbs ground beef

2 medium onions, chopped

1 clove garlic, crushed

1 jar (14 oz) spaghetti sauce

1 can (1 lb) stewed tomatoes

3 oz can sliced mushrooms

8 oz shell macaroni

1 1/2 pts light sour cream

1 package (1/2 lb) sliced provolone

1 package (1/2 lb) sliced mozzarella

1 green pepper (optional)

Cook ground beef until brown. Drain excess fat.

Add onions, garlic, spaghetti sauce, stewed tomatoes, and undrained mushrooms. Simmer 20 minutes, or until onions are soft.

Cook macaroni shells. Drain & rinse.

Pour half the shells into a deep casserole dish and cover with half the tomato-meat sauce.

Spread half of the sour cream over the sauce.

Top with slices of provolone.

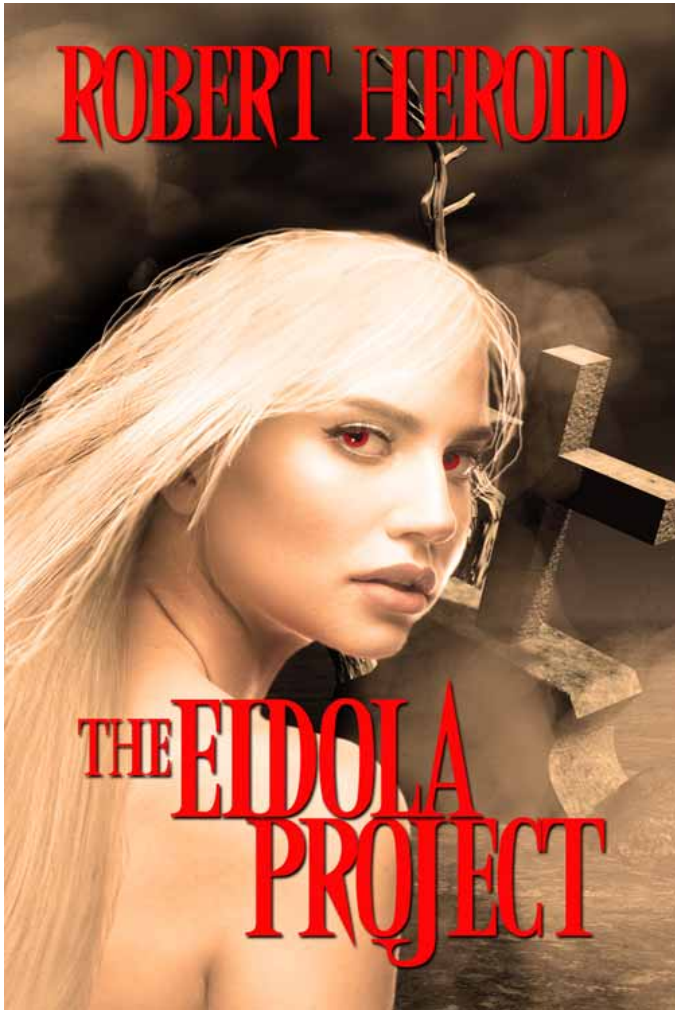
Repeat, ending with slices of mozzarella cheese.

Cover casserole.

Bake at 350 for 35-40 minutes.

Remove cover and brown mozzarella.

Enjoy!



Judith Sterling

www.judithmarshallauthor.com

Poppy's Meat Pie

1 prepared (uncooked) pie crust

1 tbsp olive oil

2 lbs ground beef

1 onion, chopped

1 green pepper, chopped

1 clove garlic, chopped

1 tsp chili powder

½ tsp ground cumin

Salt and pepper to taste

4 oz can tomato sauce

8 oz shredded cheddar cheese

1 egg

¼ cup grated Parmesan cheese

Put olive oil in a pan.

Over medium high heat, sauté the onion, garlic, and green pepper and brown the meat, adding salt and pepper.

Add the tomato sauce and other spices.

Grease a pie dish and fill it with the prepared crust.

Beat the egg and pour it over the bottom of the crust.

Spread 4 oz. of cheddar cheese over the egg.

Add the meat and vegetable filling.

Spread the remaining cheddar cheese on top.

Sprinkle Parmesan cheese to finish.

Bake at 350 degrees for 30 minutes.

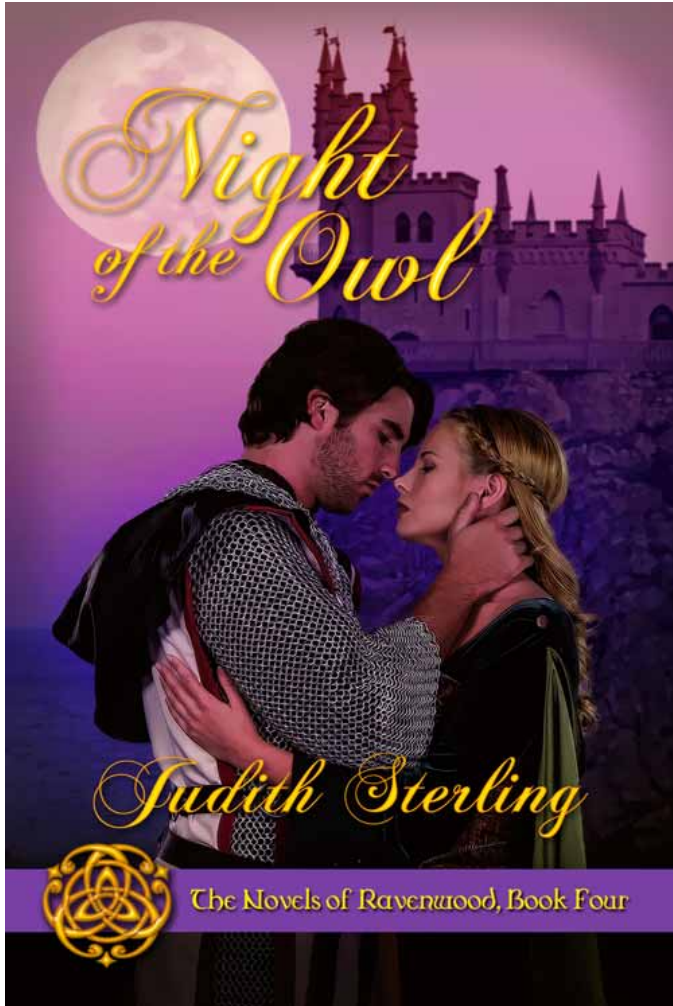
Garden Gourmet

Also available from Judith Sterling:

Flight of the Raven

The Cauldron Stirred

The Stone Awakened



Amber Daulton

www.amberdaultonauthor.blogspot.com

Salmon Pasta with Spring Vegetables

Ingredients:

4 salmon fillets (3 oz apiece)
3 tbsp butter
½ cup dried basil leaves (diced)
½ cup broccoli florets (diced)
½ cup carrots (diced)
½ cup green pepper (diced)
½ cup green olives (diced)
½ cup yellow onion (diced)
¼ cup green onions (diced)
6 cloves garlic (minced)
1 cup black bean broth (or vegetable stock)
2 tbsp white vinegar
1 pound (16 oz) penne pasta
black pepper and salt to taste

Directions:

Bake salmon in a deep dish at 375 degrees F for 15 minutes. (Or cook as directed on the bag.)

In skillet, soften butter on medium heat. Add all ingredients except vinegar and pasta. Let simmer, covered.

Boil pasta in a large pot of water for ten to twelve minutes or until al dente. Drain pasta. Add sauce to the pasta pot and mix. Add vinegar to pot and mix.

Garden Gourmet

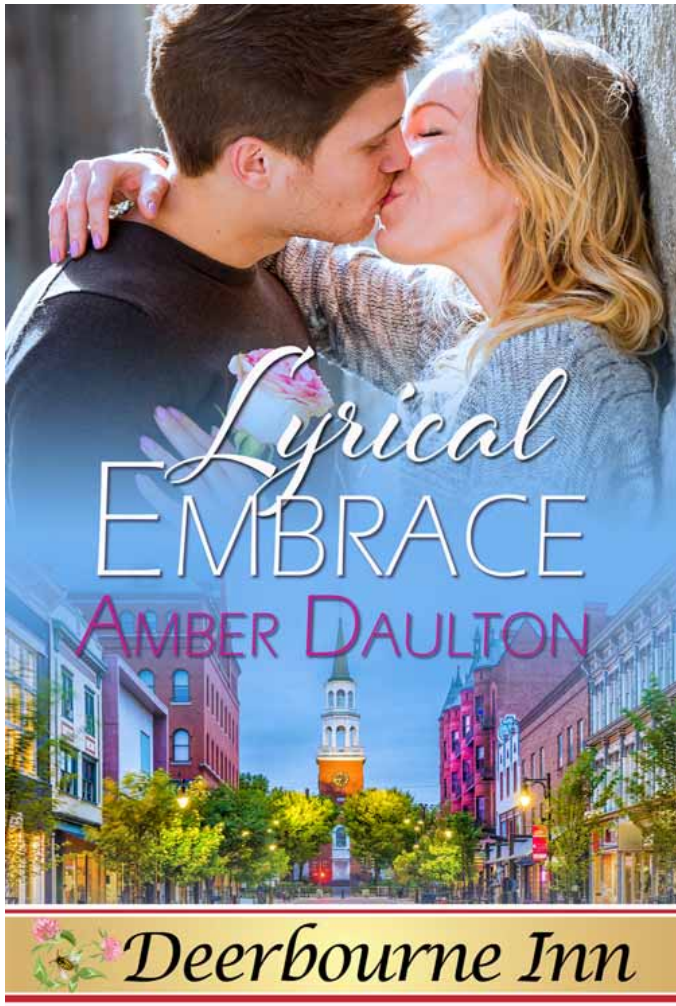
Add black pepper and salt to taste.

Serve pasta with salmon fillets. Pairs great with a sweet or dry red wine.

Serves 4.

Also available from Amber Daulton:

Arresting Mason



Sharon Shipley

www.facebook.com/sharonindiana

3 Ingredient Shrimp Feast, or Hobo Shrimp

Ingredients:

Shrimp. As much shrimp as you and your guests might wish

1 stick butter. ½ stick if just you.

Tons of cracked pepper

Directions:

Place raw, in-the-shell shrimp in roasting pan.

Add stick of butter.

Liberally douse with cracked pepper.

Bake 350 until pink and shells slightly curled, about a half hour. More if frozen shrimp.

Serve with French bread or baguette, crispy on outside, soft on inside, wrapped in foil and baked with shrimp for dipping in butter/pepper sauce.

Hint. Suck shelled shrimp for pepper/butter sauce before peeling.

Serve plates on newspapers so one may toss shells and all, at the end.

Canning jars are neat for wine or other beverage.

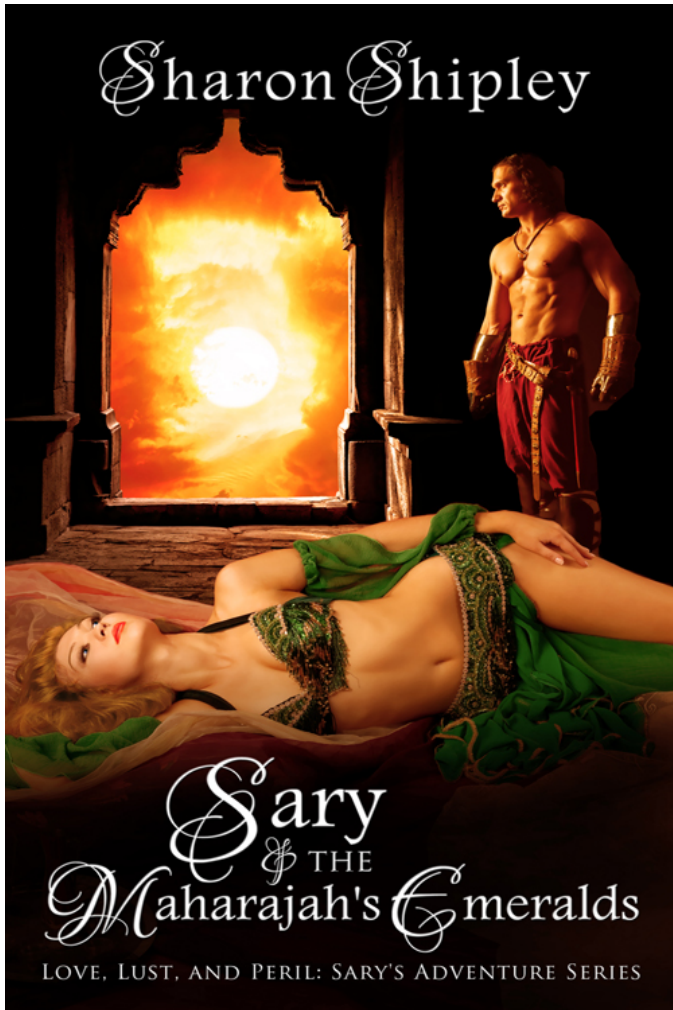
Also available from Sharon Shipley:

Sary's Gold

Sary's Diamonds

Danforth The Dragon

Garden Gourmet



Vincent Morrone

www.vincentmorrone.com

Shrimp Fra Diavolo

Ingredients:

2 lbs of raw jumbo shrimp, peeled & deveined
1 teaspoon of sea salt
1 cup of dry white wine
2 teaspoons of dried red pepper flakes or cayenne pepper
4 tablespoons of extra virgin olive oil
2 large cans of diced tomatoes
5 cloves of garlic, minced
1 teaspoon of parsley
1 teaspoon of oregano
1 box of angel hair pasta

Peel frozen shrimp and leave in fridge.

Mince garlic.

In a large pot or dutch oven, heat the extra virgin olive oil on high.

Add garlic to pot and sauté until translucent, adding sea salt.

Lower heat, add the diced tomatoes, white wine, parsley, oregano, and either the red pepper flakes or cayenne pepper. (You can use more or less pepper depending on desired heat level.)

Let simmer for 30 minutes.

While simmering, boil a pot of salted water. Make angel hair pasta per instructions on box.

Drain pasta and add to the sauce.

Garden Gourmet

Raise heat so sauce begins to boil.

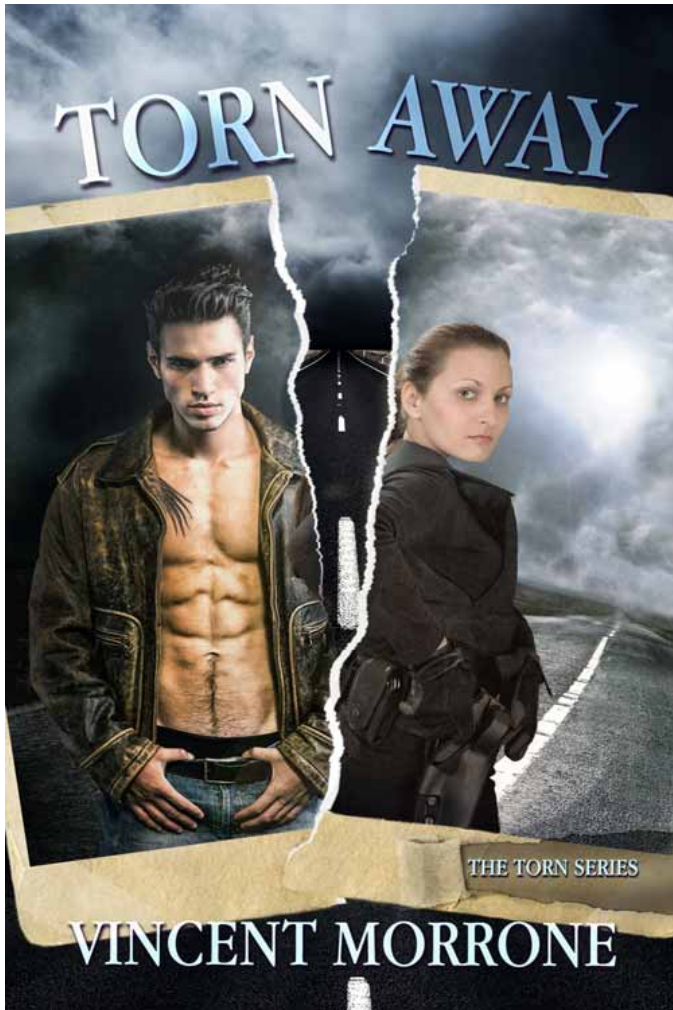
Add shrimp to sauce and use a wooden spoon to make sure all are covered by sauce.

Cook until shrimp done, approximately 3 minutes.

Serve.

Also available from Vincent Morrone:

Torn in Two



Micki Miller

www.facebook.com/mickimillerwriter

Sunflower Seed and Chick Pea Sandwich

Ingredients:

One can of garbanzo beans, with a splash of liquid

One heaping tablespoon of sunflower seeds

Vegan mayo, to desired consistency

Pickle relish, to taste

Chopped onion, to taste

Chopped celery, to taste

A sprinkling of dill

Put beans and a splash of the liquid into blender.

Blend.

Scrape mixture into a bowl and crush with the back of a spoon.

Add remaining ingredients and mix.

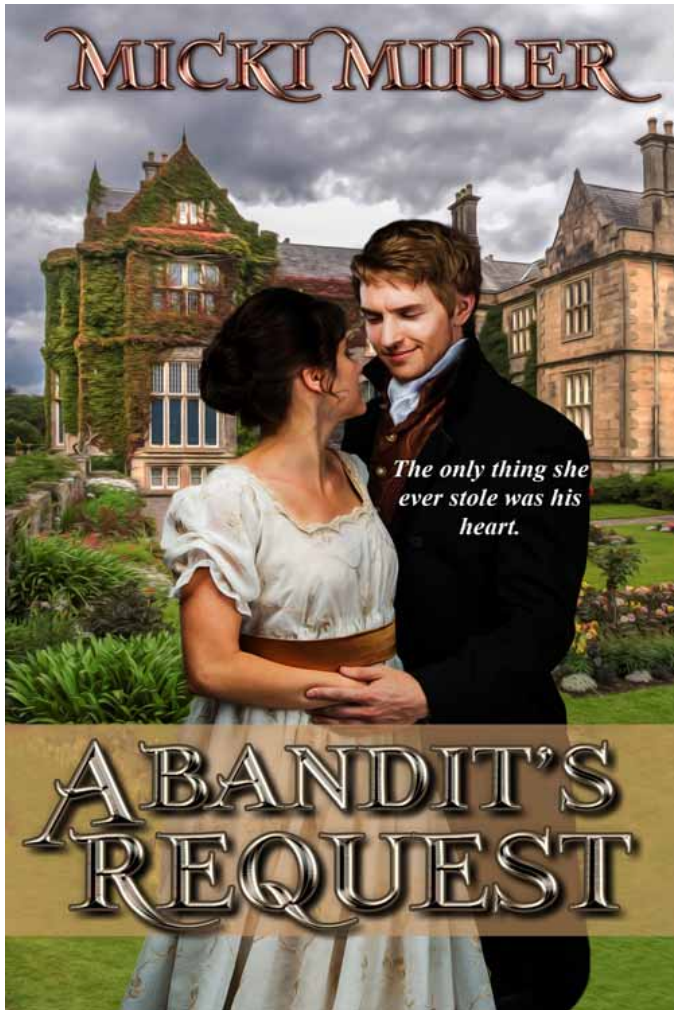
Use it on your favorite bread. It's great with some lettuce and a few slices of tomato.

Also available from Micki Miller:

A Scandalous Request

The Darkest Sum

The Marshal's Pursuit



Sasha Cain

www.readsashacain.com

Swiss and Sausage Breakfast Casserole

1 bag of Tater Tots

12 extra lg eggs

1 lb rolled sausage cooked and shredded.(I use the hot.)

8-16 oz shredded baby swiss cheese (I use Boar's Head.)

Half and half

salt and pepper to taste

Bake Tater Tots according to package, but cut the baking time by five minutes.

Spray a 9"x13" baking pan with cooking spray.

Spread the cooked Tater Tots in the baking pan.

Sprinkle the cooked sausage evenly over the Tater Tots.

Beat the eggs in a bowl with a splash or two of half and half. (About two tbsp.)

Pour the egg mixture over the sausage and Tater Tots.

Spread the cheese evenly over the top.

Cover with aluminum foil.

Place in refrigerator overnight.

When ready to prepare the next day, preheat oven to 375 degrees.

Bake for 45 minutes.

Garden Gourmet

Remove foil and bake 10-15 minutes or until cheese is slightly browned and bubbly and the middle is firmed up.

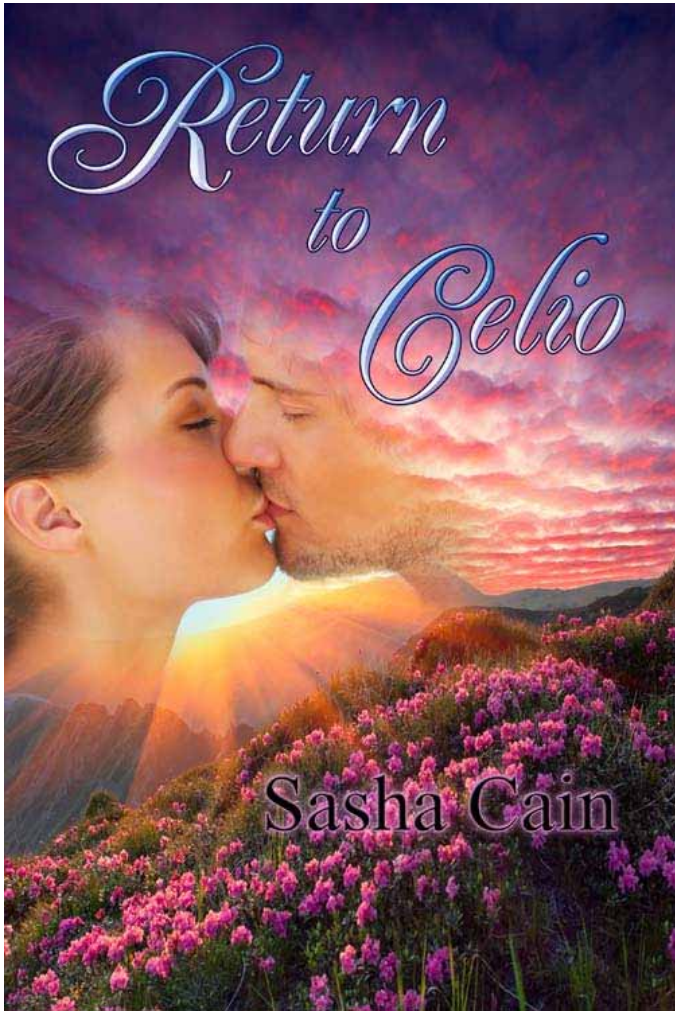
Salt and pepper to taste.

Serves 6-8 people.

Leftovers can be frozen, then reheated in the microwave.

Also available from Sasha Cain:

Isela's Love



Simon Luckhurst

www.simonluckhurst.com/charlie.php

Best Vegetarian Lasagna

2 packets good lasagna sheets (you won't use all of them, so if you have half a packet already left over, just buy one more packet.)

1 pint bottle tomato puree—organic is best

Half a handful of rosemary sprigs, chopped

2 tsp corn flour powder

Quarter pound of cheese

Half pint of milk

Half a bunch of kale (chopped)

3 tablespoons plain flour

2 tablespoons butter

2 tablespoons olive oil

Half cup wholemeal breadcrumbs.

Take a large baking dish and line with oil.

In a large pot, combine tomato puree and rosemary sprigs. Heat and when near boiling, add corn flour mixed into a paste with water. Add a little soy sauce and maybe brown sugar to taste if you want. Allow to thicken and take off the heat.

In a large pot, combine butter and flour and form paste. Add milk, then grate in 4/5 of the cheese, add the kale and then salt and pepper to taste. Allow to thicken and take off the heat.

Place lasagna sheets on the bottom of the baking tray.

Cover with half the cheese sauce mixture.

Cover with lasagna sheets.

Cover with tomato mixture.

Cover with lasagna sheets.

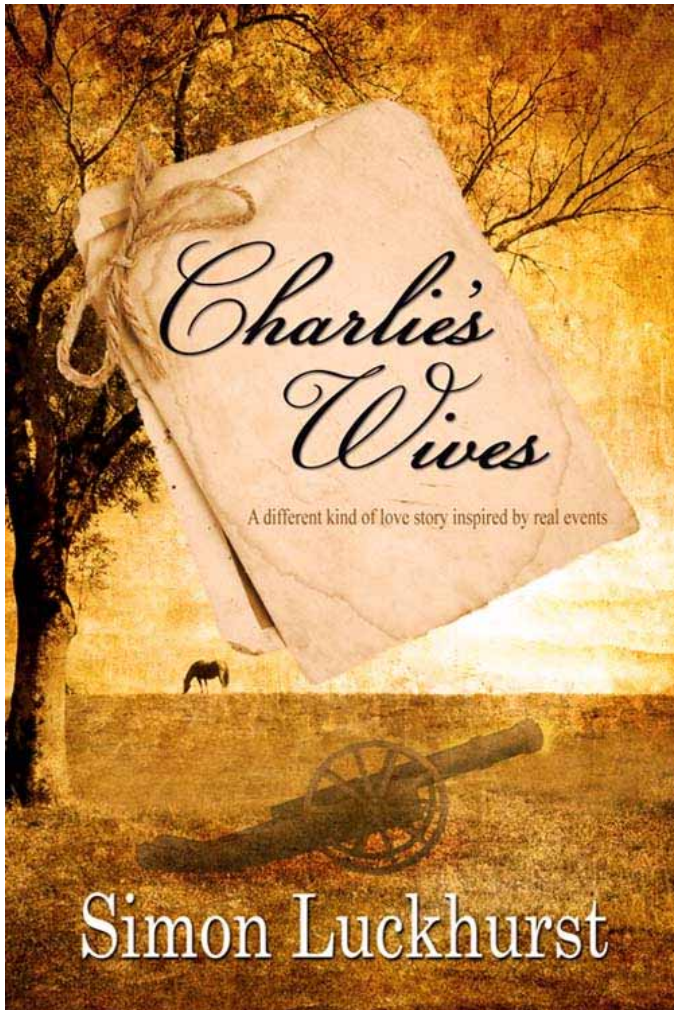
Cover with remaining cheese sauce.

Cover with lasagna sheets.

Grate over remaining cheese and sprinkle with breadcrumbs.

Bake in a moderate oven until top browns. Leave long enough to ensure lasagna sheets soften. (If it starts browning too quickly, cover with foil).

Feeds quite a few people with its nutritious delicious-ness!



Debby Grahl

www.debbygrahl.com

Whodat Gumbo—Andouille and Chicken Gumbo

6 servings. Make rice to go with it.

Ingredients:

1 large sweet onion

6 stalks celery

1 bell pepper

3 cloves garlic

¼ cup peanut oil

¼ cup all-purpose flour

32 oz chicken broth

3 chicken breasts

1 pound andouille sausage

8 oz tasso ham (or smoked ham if you can't get it.)

Your favorite hot sauce

4 green onions

Gumbo filé

Wondra (optional)

Directions:

Chop veggies and sauté in the gumbo pot. Cover with broth and simmer.

While they are sautéing, you can make the roux, but don't burn either one.

To make the roux, pour the oil into a skillet and place it over medium heat. When the oil is warm but not too hot, start stirring in flour until the

mixture is thick. Add more oil or flour until it's right. Roux must be stirred constantly to avoid burning. If you see smoke, turn it off to let it cool. It should have the consistency of a thin paste.

Once the roux has turned a medium brown, lower the heat a little. The darker you cook the roux, the more flavor it will add to the sauce. Don't cook it past a mahogany color, though.

A dark roux might take up to 20 minutes. If you see black specks in your roux, you've burned it; throw it out and start over.

Turn the heat up a little, and add broth 1/4 cup at a time. Let it bubble before adding more. Stir, stir, stir. After adding two cups of broth, let it come to a boil, then add the roux mixture to the gumbo pot.

Add 16 oz chicken broth to the pot. Add more broth as needed as you add the other ingredients.

Dice the chicken breasts into ½ inch cubes, and brown in a skillet. Add to the pot.

Slice or dice and sauté the andouille sausage. Add to the pot.

Dice and sauté the ham. Add to the pot.

For kick, add Crystal, Tabasco, or your favorite hot sauce.

Chop and add the green onions (do not sauté). Or you can use these as a garnish when serving.

Simmer the gumbo one hour or so.

Add gumbo filé (if you have it.) Filé should never be added to a pot of gumbo while it's cooking, but rather at the end when the gumbo is off the burner. Filé is a thickener and adds flavor. It's best when you sprinkle it on, cover the pot, and let it sit for 15 minutes. You can also thicken with Wondra which is easier to use than regular flour or cornstarch. I like my gumbo fairly thick, but that is up to the cook. You can also thicken by making additional roux.

Serve with a scoop of rice in a pasta bowl.



Salads and Soups

- A Lazy Woman's Soup
- Cheeseburger Chowder
- Chili Bean Salad
- Cousin Jeanne's Pumpkin Soup
- Ellie's 7-Layer Salad
- Festive Broccoli Salad
- Gumbo-ish
- The Gypsy's Magical Macaroni Salad
- Turkey Soup
- Warming Minestrone Soup

Joanne Guidoccio

www.joanneguidoccio.com

A Lazy Woman's Soup

On one of my sloth days, I decided to create a soup that would require the minimum of chopping and preparation time. I came up with this tasty concoction that has become my favorite go-to soup year-round.

Ingredients:

- 2 tablespoons vegetable oil
- 4 cups of frozen vegetables (I recommend California Style Mixed Vegetables)
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon Italian seasoning
- 3 cups low-sodium vegetable or chicken broth
- 1 cup water
- 2 cups loosely packed spinach leaves
- 1 cup of fresh parsley

Directions

In a medium saucepan, heat the oil over medium heat and sauté the onion and garlic.

Add the frozen vegetables, Italian seasoning, and water. Simmer for 5 to 8 minutes, or until tender-crisp, stirring occasionally.

Stir in the broth. Increase the heat to medium high and bring to a boil.

Reduce the heat and simmer for 15 minutes.

Stir in the spinach and parsley. Cook for one minute.

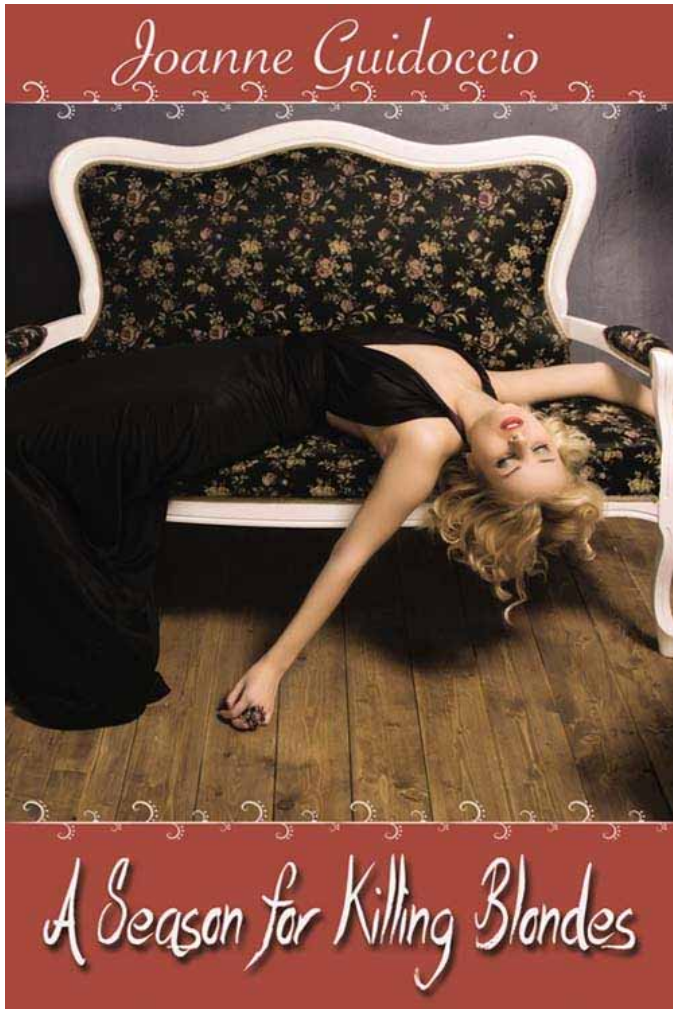
Remove from heat and purée the soup in batches using a hand or immersion blender.

Makes 4 servings, about one cup each.

Also available from Joanne Guidoccio:

Too Many Women in the Room

A Different Kind of Reunion



Nancy Fraser

www.nancyfraser.ca

Cheeseburger Chowder

2 tablespoons of extra-virgin olive oil
1 yellow onion, chopped
3 stalks of celery, chopped
½ bell pepper, seeded and diced
2 tablespoons of chopped fresh parsley
1 pound of lean ground beef
2 medium potatoes, peeled and diced
1 tsp of Worcestershire sauce
2 cups of beef stock
1½ tablespoons of cornstarch
2 cups of milk or coffee cream
1 cup of shredded sharp cheddar
Salt and pepper to taste

Warm olive oil in 3 quart saucepan. Add onion, celery, bell pepper, and parsley and cook over medium heat until onion is tender.

Add beef and brown over medium-high heat.

Add potatoes, Worcestershire, and stock. Cover and simmer, until potatoes are tender (about 45 minutes).

Stir cornstarch into milk and add to pot. Simmer uncovered, stirring constantly, until thickened (about 3 minutes).

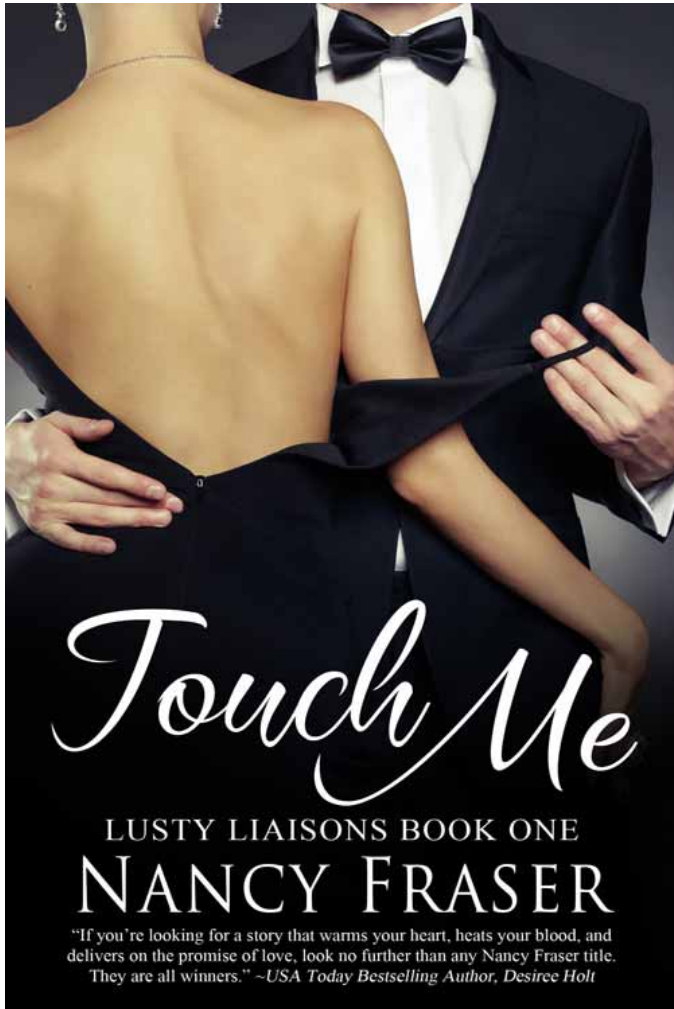
Add cheese and simmer, stirring gently, just until melted. Add salt and pepper if needed and serve immediately.

Also available from Nancy Fraser:

Kilty Pleasures

Time and Again

Paging Dr. Cupid



Vicky Burkholder
www.burkholv.wordpress.com

Chili Bean Salad

Salad Ingredients:

- 1 16 oz can kidney beans
- 1 16 oz can pinto beans
- 1 16 oz can garbanzo beans (or any combination of preferred beans)
- 1 ½ cups frozen corn (or 1 16 oz can, drained)
- ½ cup chopped onion
- ¼ cup chopped fresh parsley or 2 tablespoons dried
- 1 cup chopped celery

Dressing Ingredients:

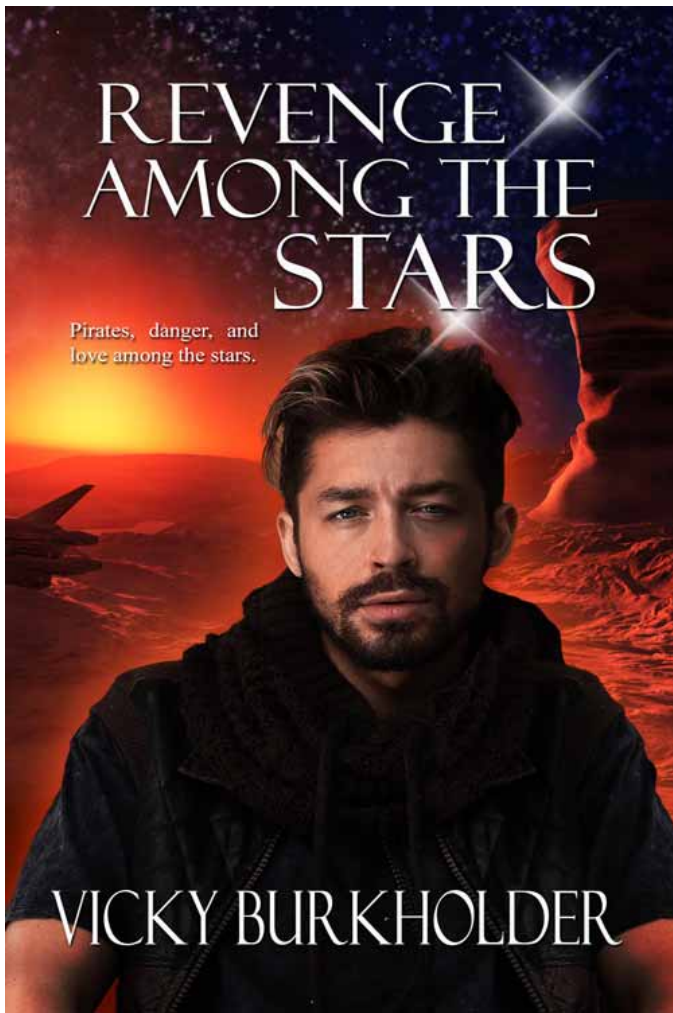
- 2 tablespoons olive oil
- 2 tablespoons vinegar
- 2 cloves garlic, minced (or 1 teaspoon garlic powder)
- 1 teaspoon chili powder
- 1 teaspoon dried oregano
- ¼ teaspoon ground cumin
- 1/8-1/2 teaspoon cayenne pepper (to taste)

Directions:

- Drain and rinse beans and corn (if using canned).
- Combine all ingredients in a large bowl.
- Combine the dressing ingredients in a small bowl or measuring cup.
- Pour over vegetables and mix well.
- Cover and refrigerate at least six hours.

Garden Gourmet

Stir well before serving.



Gini Rifkin

www.ginirifkin.blogspot.com

Cousin Jeanne's Pumpkin Soup

Ingredients:

2 1/4 cups pumpkin, canned works great

1 cup coconut milk

2 tablespoons maple syrup

1/4 tsp salt

1/4 tsp pepper

1/4 tsp cinnamon

1/4 tsp nutmeg

2 cups veggie stock (may not need all)

2 shallots

3 cloves garlic

Directions:

Brown shallots and garlic in olive oil for 2-3 minutes.

Add rest of ingredients & bring to simmer.

Blend in regular blender or with immersion blender.

Return to stove and cook 5-10 minutes.

Great with focaccia bread, toasted cheese sandwiches.

Be creative. Top with dollop of sour cream, toasted pumpkin seeds, lime zest.

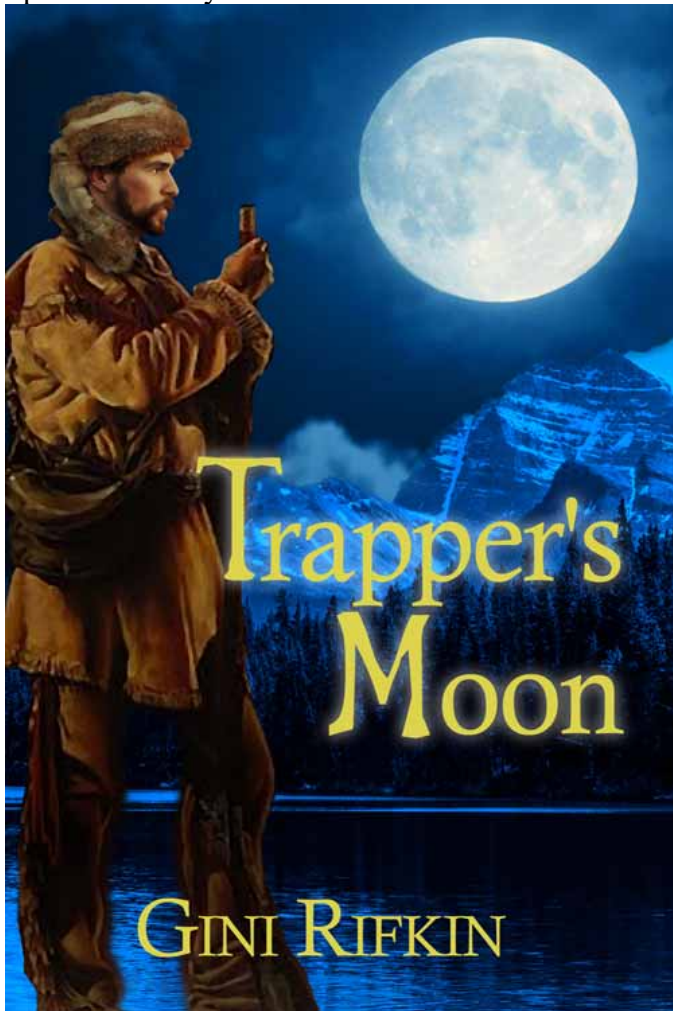
Add your own twist: Smokey paprika, ginger, curry.

Also available from Gini Rifkin:

A Cowboy's Fate

Garden Gourmet

Cowboys, Cattle, and Cutthroats
Special Delivery



Chrys Fey
www.ChrysFey.com

Ellie's 7-Layer Salad

Ingredients:

Chopped lettuce

Chopped green onion

Diced tomatoes

Kidney beans, drained and rinsed

Shredded cheddar cheese

Blue cheese salad dressing (quantity depends on how much you make)

Italian salad dressing (quantity depends on how much you make)

Fritos

Directions:

In a casserole dish, put down a layer of chopped lettuce.

Add a layer of chopped green onions.

Add a layer of diced tomatoes.

Add a layer of drained and rinsed kidney beans.

Add layer of shredded cheddar cheese.

Mix some blue cheese salad dressing and Italian salad dressing together. Enough to cover the top of the dish.

On top, sprinkle with Fritos, which you can crush.

Let sit for an hour or so in the refrigerator. Then enjoy!

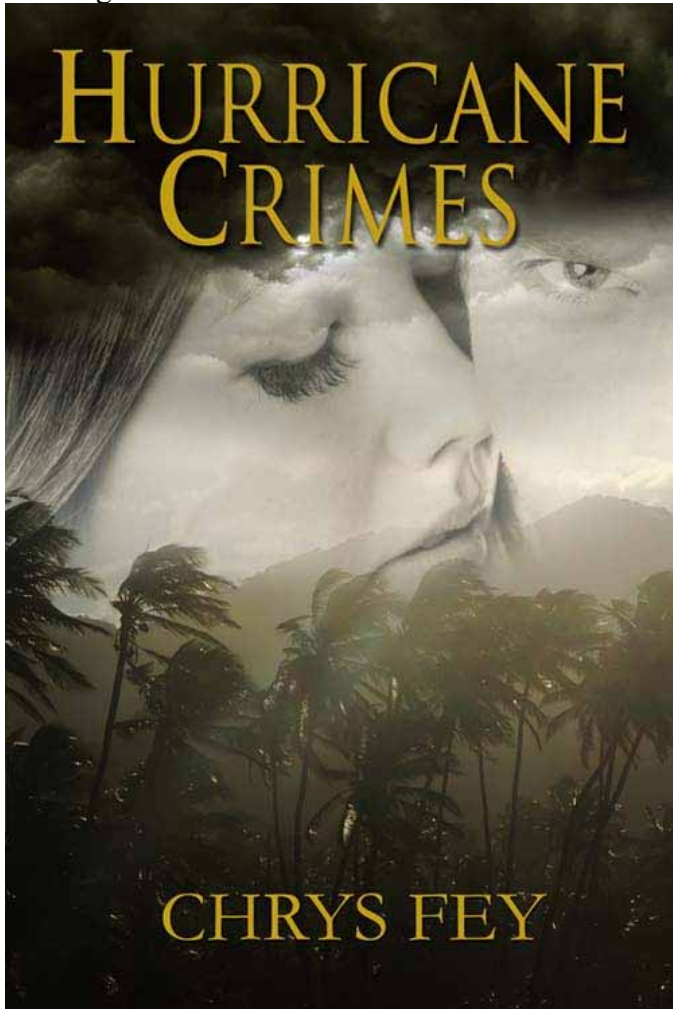
Garden Gourmet

Also available from Chrys Fey:

Seismic Crimes

Tsunami Crimes

Flaming Crimes



Claire Corvey

www.clairecorveybooks.wordpress.com

Festive Broccoli Salad

3 cups chopped uncooked broccoli

1 cup Spanish peanuts

1 cup raisins

2 chopped green onions

1 cup salad dressing or mayonnaise

1 tbsp sugar

1 tbsp vinegar (white or apple cider)

Mix salad dressing, sugar, and vinegar. Combine all other ingredients and stir with dressing mixture.

Refrigerate until chilled.

Makes 8 servings.



D. V. Stone

www.dvstoneauthor.com

Gumbo-ish

4 tablespoons of butter
¼ cup of all-purpose flour
1 medium diced onion, chopped
1 medium bell pepper, chopped
2 stalks celery, chopped
Salt and pepper to taste
1 pound of Italian-style turkey sausage chunks
(Andouille is more traditional but spicy.)
14 oz can of diced tomatoes
4 cups of beef broth
1 pound of potatoes, ½ inch chunks, optional (See
note below about rice.)
1 tablespoon of Cajun spice
Add hot pepper flakes to taste, optional

In a large dutch oven or pot, make a roux by whisking flour and butter over heat until caramel brown.

Stir in onions, peppers, celery, salt, and pepper, cooking until soft. About five minutes.

Add the rest of the ingredients, excluding the shrimp. Simmer for about an hour to an hour and a half.

10 minutes before serving add 1 to 1 ½ pounds of peeled and de-veined shrimp.

My husband doesn't like rice or spice, so I add small chunks of potato and mild sausage. If you skip the taters, you can serve over cooked rice and use a spicy sausage like andouille and would have a more traditional gumbo.

Serve with biscuits.

Serves 6.



Mariah Lynne

www.mariahlynne.com

The Gypsy's Magical Macaroni Salad

Ingredients:

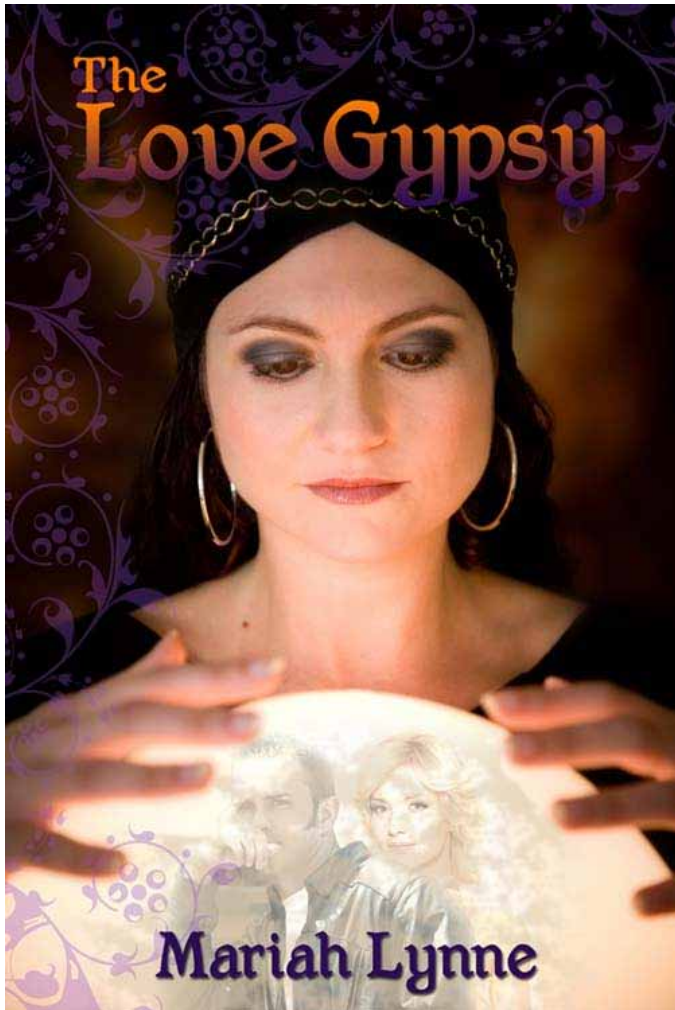
1 pound tri-color rotini pasta
1/2 cup shredded carrots
1/2 cup finely chopped parsley
1 cup Miracle Whip Light or any light mayonnaise
1/3 cup creamy Italian dressing
2 tablespoons grated parmesan cheese
fresh parsley for garnish

Instructions:

Cook pasta. Drain and rinse. Chill in refrigerator.

When cool, place in large mixing bowl. Mix in carrots and celery. Combine salad dressing and Miracle Whip.

Mix in with pasta and vegetables along with a pinch of salt. Add parsley for garnish on top.



KyAnn Waters

www.kyannwaters.com

Leftover Turkey Soup

Ingredients:

1 tbsp olive oil

16 oz package frozen mixed veggies

2 stalks celery, chopped

½ cup chopped onion

½ tsp pepper

½ tsp salt

½ tsp thyme

2 (32 oz) cartons chicken stock

3 cups shredded or chunked leftover turkey. Mix of dark and white meat works best.

In large stock pot, add oil. Sauté onions and celery in oil until softened. About 5 minutes.

Add broth, veggies, salt and pepper, and thyme.

Bring to boil. Add turkey. Reduce heat to med/low.

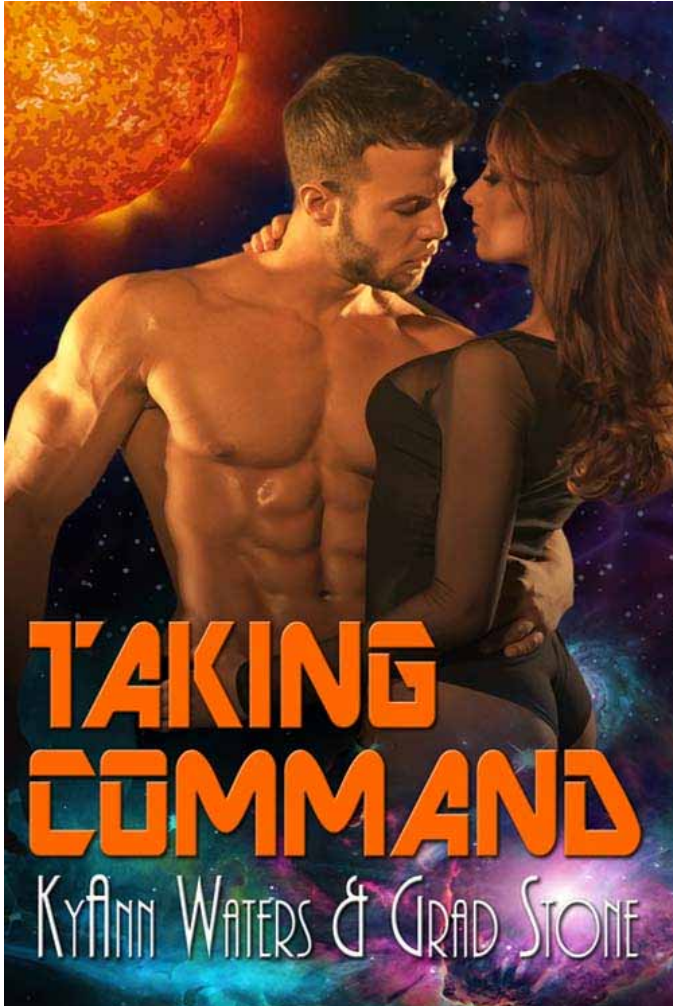
Cook 20 to 30 minutes.

This soup is great with dumplings. To add dumplings, mix 1 cup biscuit or baking mix (like Bisquick) with just under ½ cup milk to form soft dough. Drop by tablespoonsful onto simmering soup. Dumplings take about 10 minutes to cook. An inserted toothpick should come out clean to test for doneness.

Also available by KyAnn Waters:

Garden Gourmet

Johnny Loves Krissy
Going Down Hard
Born Into Fire



Vanessa Westermann

www.vanessa-westermann.info

Warming Minestrone Soup

Ingredients:

1 medium onion
2 medium carrots
2 celery stalks
2 mild Italian sausages, about ½ pound total (raw, not cooked)
1 tablespoon unsalted butter
1 medium zucchini
4 cups chicken broth or vegetable broth
½ cup broken spaghetti (break into 1-inch pieces)
½ teaspoon dried oregano
¼ teaspoon Italian seasoning
1 can (28 ounces) diced tomatoes
Salt

Directions:

Chop the onion. Put the chopped onion in a large saucepan.

Cut the carrot and celery into small pieces. Add the carrot and celery pieces to the saucepan.

Slit the sausages with the tip of a knife, to loosen the casing. Peel the casing off and discard. Break the sausage meat into small pieces with your fingers. Add the sausage and the butter to the saucepan. Set the pan aside.

Cut the zucchini into small pieces. Set the zucchini aside.

Heat the saucepan on medium-high heat. Stirring often, cook the onion, carrot, celery, and sausage until the meat has lost all its red color, 5 to 10 minutes.

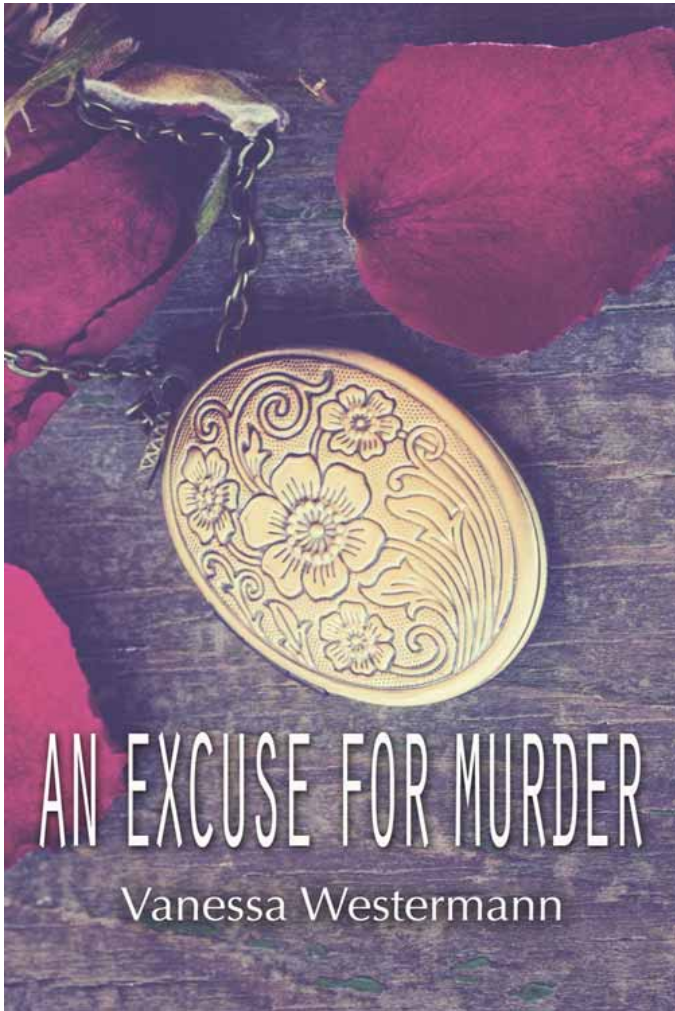
Turn the heat off, leaving the saucepan on the burner. Add the broth, chopped zucchini, spaghetti pieces, oregano, and tomatoes (with the juices from the can) to the pan. Stir lightly with a spoon.

Bring mixture to a boil.

Immediately reduce the heat. Simmer, uncovered, stirring gently once or twice, until the spaghetti and vegetables are tender, about 30 minutes.

Season with salt, to taste.

Serve sprinkled with grated Parmesan cheese, and a crusty loaf of French baguette on the side.



Side Dishes and Vegetables and Appetizers

- Aloo (Potato) Curry
- Bacon-Wrapped Water Chestnuts
- BITTEN Baked Beans
- Cranberry Brie Bites
- Cranberry Relish Log
- Fawn's Stuffed Dates
- Ham or Turkey Tortilla Rollups
- OBX Carolina Crab Dip
- Pickled Herring
- Slow Cooker Stuffing/Dressing

Heidi Wessman Kneale

www.tinyurl.com/heidikneale

Aloo (Potato) Curry

1 kg (2 lbs) potatoes, peeled, cubed, and boiled

1 kg (2 lbs) onions, peeled and sliced thin

250 g (8 oz) ghee (may substitute unclarified butter plus 2 tbsp oil)

Curry spice mix (see below)

1/2 to 1 cup water (as needed)

Prepare your potatoes first by peeling, cubing, and boiling them until tender but not falling apart. Drain and set aside.

In a large skillet, melt the ghee (or butter & oil). As soon as it is hot, fry up the onions until very soft and starting to color. This should take a good ten to fifteen minutes. The more color on the onions, the better the flavor. You may take them as far as caramelization as this lends excellent flavor to the curry.

Add curry spice mix and stir in with the onions until fragrant.

Add potatoes and 1/2 cup water. Stir until thoroughly coated with the onion spice mixture. Use additional water if curry seems too dry. It should be moist, but not saucy.

Serve up as a side dish, or as a vegetarian main with flatbread. Serves 4-6.

Curry Spice Mix

1 tbsp powdered turmeric
2 tbsp cumin seeds
1 tbsp coriander seeds
1 tsp cardamom pods
1 tsp whole cloves (or substitute 1/4 tsp powdered cloves)
1/2 tsp peppercorns
1/2 stick cinnamon (or 1/2 tsp powdered cinnamon)
2 bay leaves
1/2 a nutmeg (or 1/2 tsp powdered nutmeg)
1 star anise
1 tsp fennel seeds
1 tsp mustard seeds
1 tsp salt
1/2 tsp Kashmiri chili (or 1/4 tsp cayenne powder)
generous pinch of asafetida powder (optional, if you can find it).

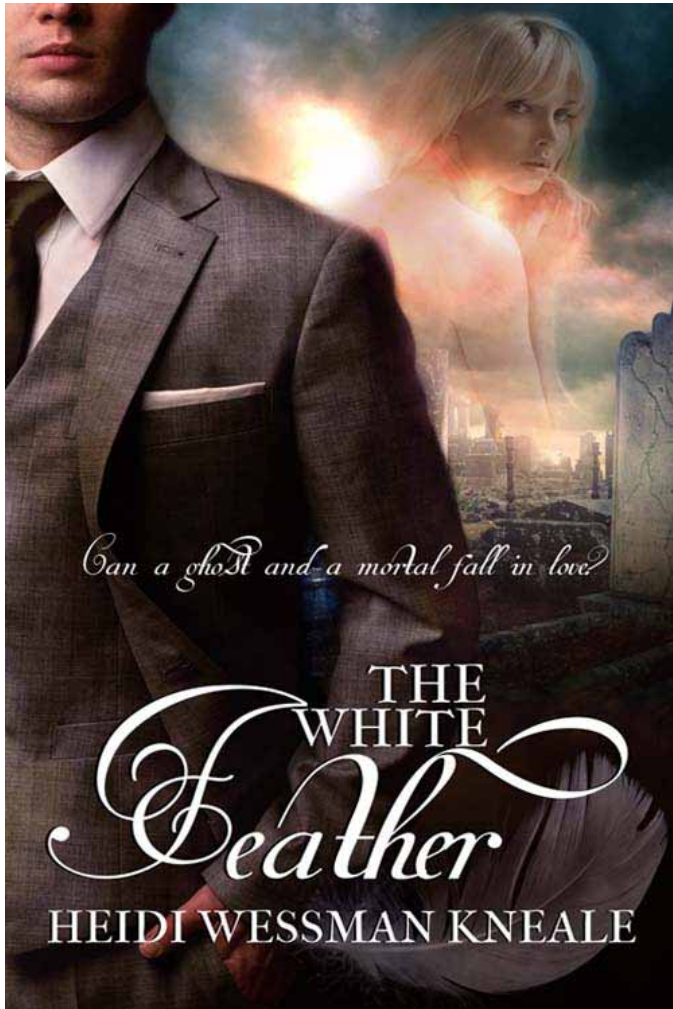
You will need a grinder. While possible to grind in a mortar and pestle, I highly recommend a spice grinder (or a coffee grinder, or blender or smoothie-maker like a Nutri-Ninja). If your grinder's not big enough for these quantities, you can grind a few spices at a time then blend together in the end.

Place all spices in a spice grinder. Grind to fine powder. Add to your aloo curry. Can also be used in other recipes asking for curry powder.

Also available from Heidi Wessman Kneale:

Garden Gourmet

Marry Me - A Candy Hearts Romance
As Good As Gold
For Richer For Poorer



Diana Tobin

www.Amazon.com/author/dianatobin

Bacon-Wrapped Water Chestnuts

2 cans whole water chestnuts, drained

4 tablespoons soy sauce

1 cup plus 2 tablespoons brown sugar

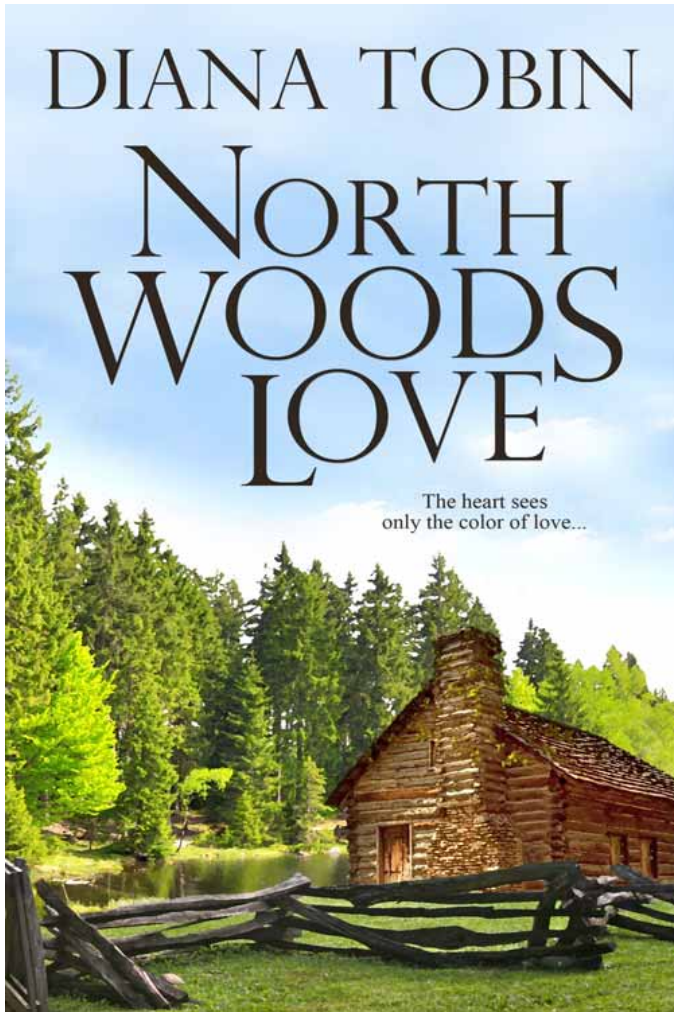
1 pound bacon, cut into thirds

Mix water chestnuts, soy sauce, and 2 tbsp brown sugar. Let sit overnight.

Roll water chestnuts in brown sugar. Wrap each chestnut with bacon, roll in brown sugar, and place in baking dish.

Sprinkle leftover brown sugar over bacon-wrapped water chestnuts and sprinkle with pepper. Discard soy sauce.

Bake at 350 degrees for 30 minutes, or until bacon is cooked.



Melinda Rucker Haynes

www.melindaruckerhaynes.com

BITTEN Baked Beans

Ingredients:

- 1 medium onion, chopped
- 4 slices cubed bacon
- 2 (15 oz) cans pork and beans
- 3 tbsp brown sugar
- ½ cup catsup
- 2 tsp Worcestershire sauce
- 2 tsp prepared mustard

Directions:

In a large skillet, sauté chopped onion and cubed bacon until just done. Add 2 cans of pork and beans. Stir in brown sugar, catsup, Worcestershire sauce, and mustard. Simmer in skillet 45 minutes or bake in casserole dish 45 minutes in 350-degree oven, or microwave on high for 10-15 minutes.

Serves 6-8.

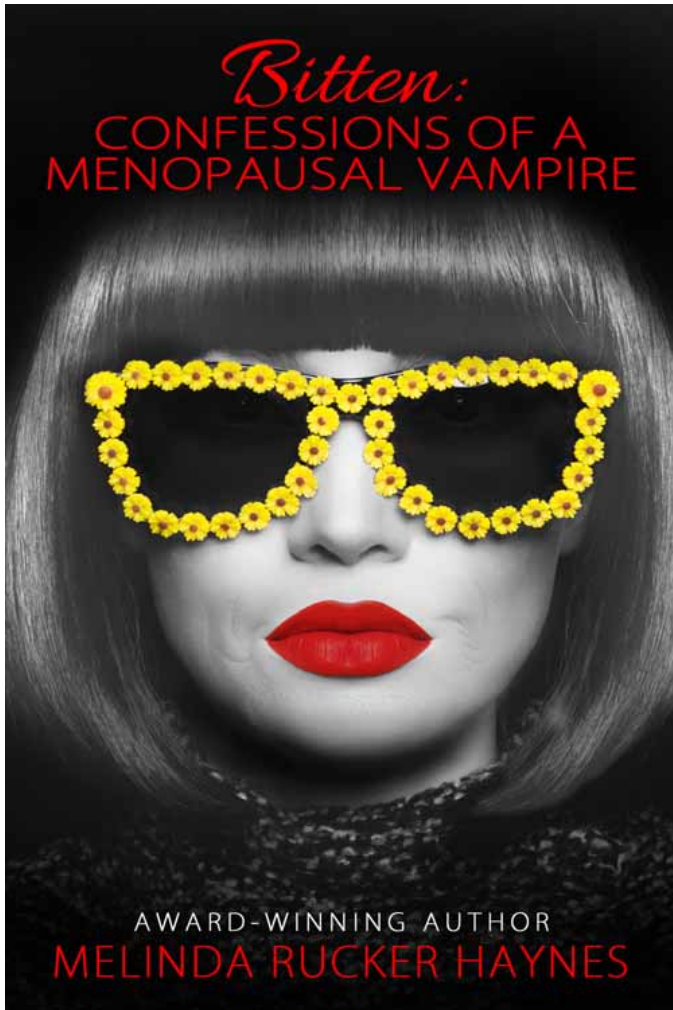
Note—Adjust flavors (sugar, Worcestershire, catsup, and mustard) to taste.

Also available from Melinda Rucker Haynes:

The Eternal Trust

The Haunting of Josh Weston

Ghostly Acts



Emma Kaye

www.emma-kaye.com

Cranberry Brie Bites

Ingredients:

- 1 package cranberries
- 1 1/3 cups cranberry with lime juice
- 12 oz maple syrup
- 1 large orange, juiced and zested
- 1 tbsp corn starch
- 1 package mini filo dough shells
- 1 round of Brie

Directions:

In a large pot, combine berries, juices, syrup, and orange zest.

Bring to a boil over medium-high heat, stirring gently.

Once it boils, reduce to medium and simmer until thickened, stirring occasionally.

Add cornstarch and gently stir in.

Allow to cool.

Place filo dough shells on baking sheet lined with parchment paper.

Cut Brie into squares (remove rind) and place in filo dough shells.

Spoon cranberry sauce on top of Brie.

Bake at 375 degrees for 10 minutes, or until golden brown.

Also available from Emma Kaye:

Time for Love
Destined for Love
Echoes of the Past



Rhonda Penders
President, Editor-in-Chief

Cranberry Relish Log

Form 2 bricks of cream cheese (8 oz each) into one log and wrap in plastic wrap.
Refrigerate until ready to serve.

Cranberry Relish

12 oz fresh cranberries
1 jalapeño, stemmed and seeded
1 cup sugar
2 finely chopped scallions
1 tsp finely grated orange zest
2 tbsp finely chopped fresh cilantro (optional)

Pulse the jalapeño in a food processor until finely chopped. Add the cranberries and pulse until finely chopped but not ground. If using cilantro, add the cilantro and pulse again. Transfer to a bowl and add sugar, scallions, orange zest, and ¼ tsp salt. Cover and refrigerate for at least 2 hours or overnight. Right before serving, place the cream cheese log onto a serving platter.
Drain the cranberry relish well and spoon a thick layer onto the cream cheese log pressing into the log to cover entirely.
Serve with crackers.

Peggy Chambers

www.peggylchambers.com

Fawn's Stuffed Dates

24 dates, pitted

24 pecan halves

powdered sugar

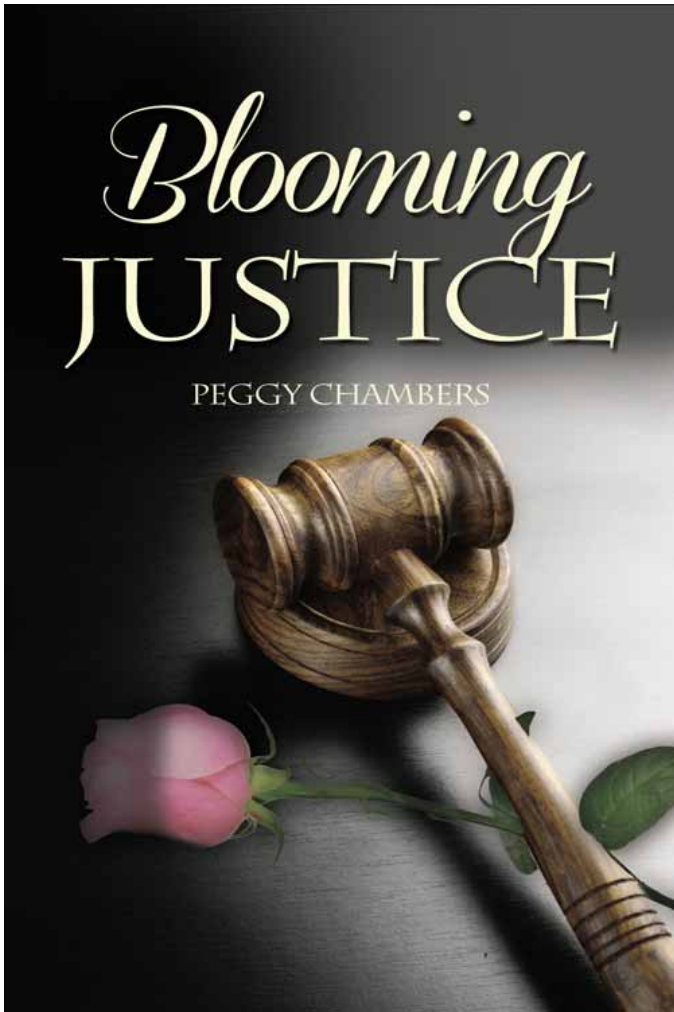
Place pecan half inside each pitted date and roll in powdered sugar. Place on platter for your guests.

Also available from Peggy Chambers:

Secrets of Sandhill Island

Stones of Sandhill Island

Witches' Cliff



Kristal Dawn Harris

www.kristalharris.com

Ham or Turkey Tortilla Rollups

Ingredients:

2 packages of cream cheese
1 envelope of ranch salad dressing
11 tortillas
22 thin slices of deli ham or turkey
Optional onion chopped into small bits
Optional sliced green olives

Directions:

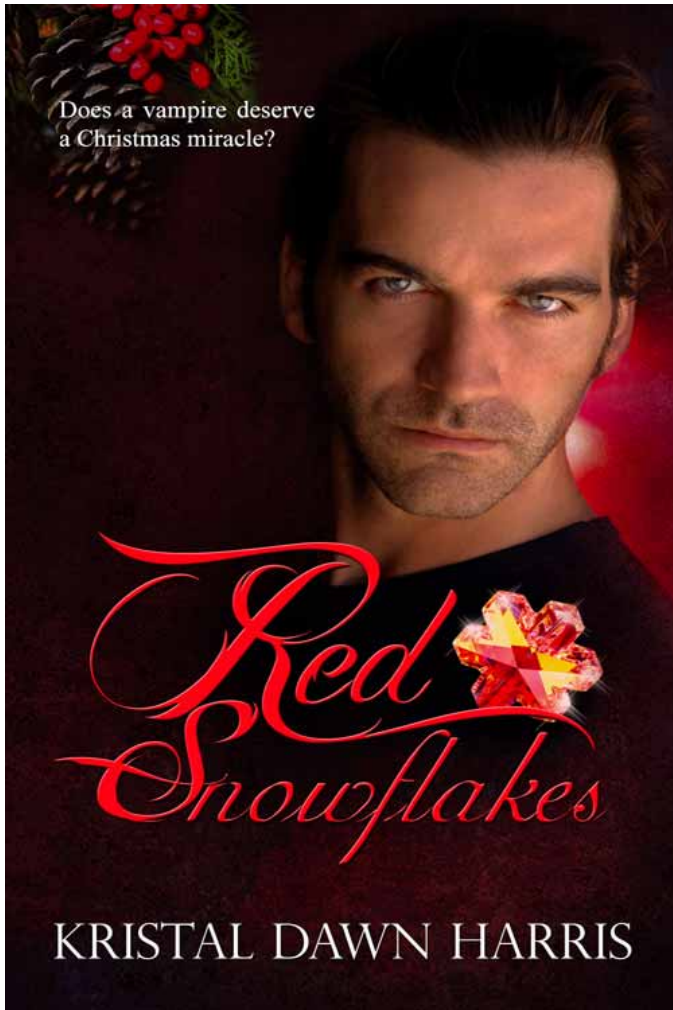
Mix cream cheese and dry ranch salad dressing together.
Spread cream cheese mixture onto tortillas.
Lay ham or turkey over cream cheese.
Roll tortillas and place in large plastic bag.
Chill in refrigerator for one hour.
Slice tortillas into bite-sized slices.
Serve on tray as an appetizer.

Also available from Kristal Dawn Harris:

The Burn

The Rings of Faolan-Emeralds

The Rings of Faolan-Rubies



K.M. Daughters

www.kmdaughters.com

OBX Carolina Crab Dip, served by Kay Layton at
The Inn of The Three Butterflies

5 oz crab meat

8 oz cream cheese (at room temperature)

2 tsp chili sauce

2 tsp horseradish

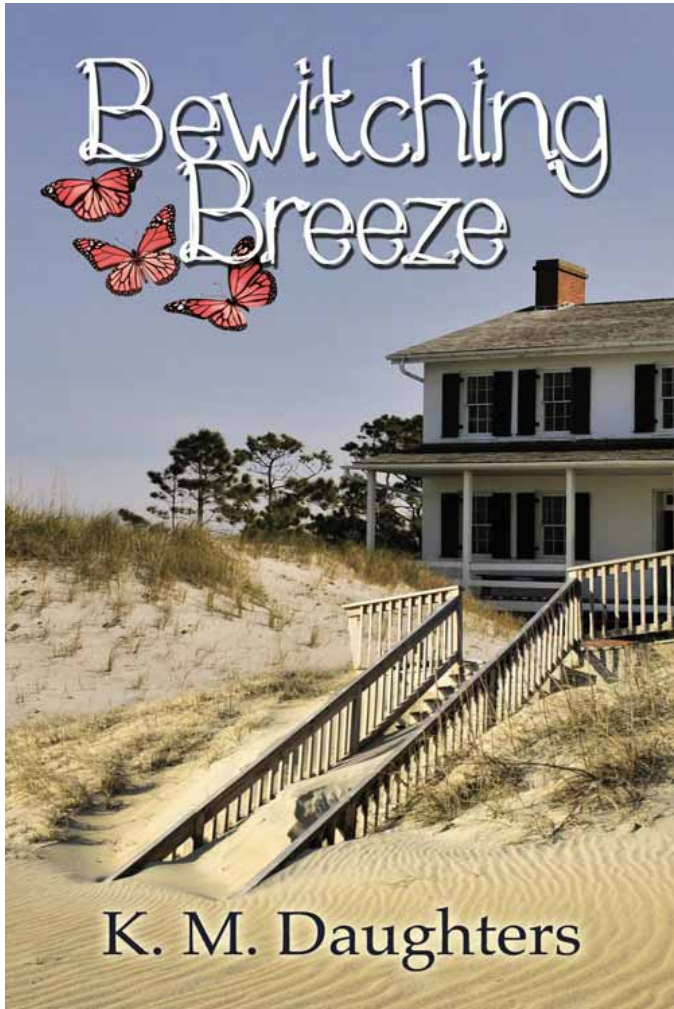
1/3 cup mayo

1 tsp lemon juice

Mix all ingredients together. Cover and refrigerate
for at least an hour. Serve with Fritos scoops.

Also available from K. M. Daughters:

Only One Summer



M. S. Spencer

www.msspencertalespinner.blogspot.com

This is adapted from my Swedish mother-in-law's recipe.

Pickled Herring (Inlagd Sill)

Ingredients:

6 salt herring

3 cups water

1 cup white vinegar

1 to 1 ½ cups sugar

2 large white onions

5 bay leaves

2 tbsp whole allspice

1 tbsp whole black peppercorns

1-2 large (16-ounce) Mason jars with new caps and lids.

Directions:

Soak herring in several changes of water for 24 hours.

Leaving skin on, cut in 1- to 2-inch slices crosswise (if preferred, you may bone & skin the herring, but the fish will get mushy very quickly).

Slice the onions very thin.

Break up the bay leaves into large pieces.

Boil the water, sugar, & vinegar, stirring occasionally, until sugar dissolves, about 5 minutes. Cool.

In a large glass jar, layer the ingredients. Start with

layer of onions, then fish, then spices. Repeat until all ingredients used, ending with layer of onions. Pour the vinegar mixture over the fish. Cap tightly. Turn upside down once or twice to make sure the liquid has penetrated the layers. Refrigerate. Will keep about 3 weeks. Serves 4 to 6.

If salt herring is unavailable or you don't have time to soak:

Buy a jar of very good quality pickled herring. Rinse off liquid and remove any other ingredients. Using your own ingredients, follow the recipe.

Also available from M. S. Spencer:
Flotsam and Jetsam: the Amelia Island Affair
The Pit and the Passion: Murder at the Ghost Hotel
The Penhallow Train Incident



Rhonda Penders

President – The Wild Rose Press, Inc.

Rhonda's Slow Cooker Stuffing/Dressing

This doesn't get crispy like the kind you bake, but it frees up space in the oven. My family loves it and I've made it every year since I found the recipe. They won't even consider any other.

- 1 lb bulk pork sausage (with sage is fine or without)
- 1 large onion, diced
- 2 celery stalks diced
- 1 14 oz pkg. seasoned stuffing mix (or croutons)
- 1 14 ½ oz can chicken broth
- 1 large apple diced (I peel mine, but you don't have to)
- ½ cup chopped walnuts
- ½ cup egg substitute
- ¼ cup melted butter
- 1 ½ tsp rubbed sage
- ½ tsp ground pepper

In large skillet, cook the sausage with the onion and celery over medium heat until sausage is cooked through; drain. Transfer to a greased 5 qt slow cooker. Stir in remaining ingredients. Cover and cook on low for 4 to 5 hours or until heated through. Note: I generally double this for Thanksgiving. I use about a package and a half of the stuffing mix/croutons, not 2 full packages.

About this cookbook

All contributed content in this book is from the kitchens and homes of Wild Rose Press authors. Any similarity to existing recipes is coincidental. This book is a free digital download. No royalties are paid on this book. Print editions are available for the cost of production. No profits are made on this book.

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For questions or more information
contact us at

info@thewildrosepress.com.

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