

Recipes
from:

TheWritersVineyard.com

(and the stories behind them)

Who we are

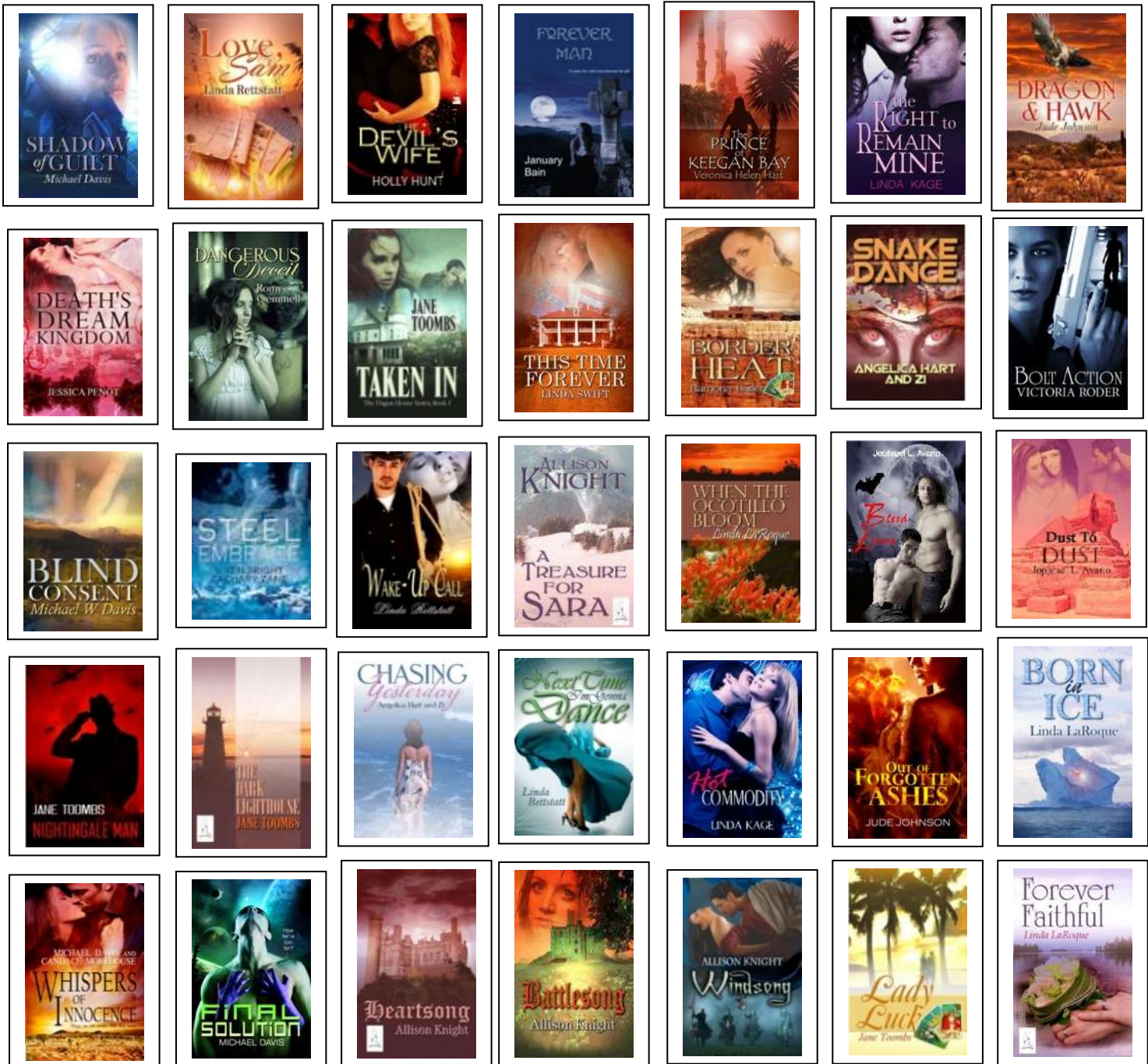
Welcome to the favorite recipes from seventeen authors associated with the TheWritersVineyard.com website. We're a gathering of published writers from across the globe that share the good, bad, and ugly of creating fiction at the TWV blog. The recipes contained within were either created by the contributor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

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Jude Johnson	(Jude-johnson.com)	- <i>Historical fiction and romance</i>
Linda Swift	(lindaswift.net)	- <i>Contemporary and historical fiction</i>
Jane Toombs	(JaneToombs.com)	- <i>Paranormal, suspense and romance</i>
Allison Knight	(AllisonKnight.com)	- <i>Historical, gothic & contemporary romance</i>
Rita Bay	(Ritabay.com)	- <i>Paranormal & historical romance</i>
Linda Rettstatt	(lindarettstatt.com)	- <i>Women's fiction & contemporary romance</i>
January Bain	(Januarybain.ca)	- <i>Science Fiction, Fantasy & Paranormal</i>
Ramona Butler	(Ramonabutler.com)	- <i>Romance and romantic suspense</i>
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Angelica Hart & Zi	(angelicahartandzi.com)	- <i>Romantic suspense, fantasy, paranormal</i>
Romy Gemmell	(rosemarygemmell.com)	- <i>Historical romance</i>
Veronica H. Hart	(Veronicahhart.com)	- <i>Humorous thrillers</i>
Holly Hunt	(rhythempoets.wordpress.com)	- <i>Fantasy, sci-fi and horror</i>
Jessica Penot	(ghoststoriesandhauntedplaces.blogspot.com)	- <i>Paranormal romance</i>

Our Pride and Joy

(What we write - available on our sites)



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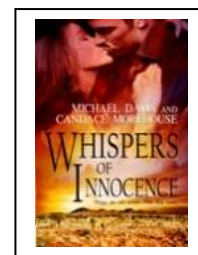
Appetizer – Bruschetta

Contributed by:

Michael W. Davis

(*Davisstories.com*)

Romantic suspense & mystery



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

What you'll need

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

Steps to the process

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

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

Blurb from WHISPERS OF INNOCENCE - Border violence; corpses abandoned in the desert. A dangerous religious cult in an isolated community. Sounds like headlines ripped straight from today's newspaper but it's the reality of this new romantic suspense. Enoch Smith, an intelligent, yet psychotic cult leader, uses more than his flock to execute God's wrath on a sinful nation and evil government. Drake Elliot, a former US Marshal underestimates the power of the cartel that injures his son and maims himself. Drake seeks revenge and returns to Arizona to find those responsible for this tragedy. Micki Lewis, an investigative journalist in Tucson, receives a tip regarding the origins of an unknown drug and returns to Alta Vista, home of Enoch's Children of God community. Drake and Micki join forces to uncover the secrets behind the cult and its success helping children like Drake's son recover normalcy. Their discovery provides answers to the shadows that haunt their dreams and the hidden connection into their past.

Appetizer – Seafood Dip or Spread

Contributed by:

Rita Bay
(*ritabay.com*)

Paranormal & Historical Romance

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

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

Steps to the process

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

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

Blurb from INTO THE LYON’S DEN - Champagne Books

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

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

Marie soon discovers that an absent bride and groom is the least of her problems. Her arrogant and exasperating employer displays far too much interest in her and her personal life, especially her lost years. Confronted with a mysterious stalker, two thwarted murder attempts, and dark shadows from her shrouded past, she finds an ally in an amorous feline of some unknown species. But who’s got it in for her? And what’s with Anthony and all the cats?

Appetizer – “Cigars”

Contributed by:

Veronica Helen Hart

(veronicahhart.com)

Humorous Thrillers



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

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

Steps to the process

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

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

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

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

Appetizer – Up, Up and Away Teriyaki Wings

Contributed by:

Angelica Hart and Zi

(angelicahartandzi.com)

Romantic thrillers, fantasy, paranormal, erotica



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

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

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

Steps to the process

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

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

Blurb from STEEL EMBRACE - In the mist, haze, and shadows of the seashore, Elizabeth seeks out the man who has haunted her dreams forever. Around her love vibrates within others, couples from the youngest to the oldest, each providing a nugget of love's truth that aids her in her chase of Nathan Sterling. Yet, each time she catches Nathan, he seems to slip away, making her wonder if her timing is off, if she was perhaps rushing what destiny had promised. What she doesn't realize is that her pursuit threatens to reveal a dire truth... one that will change her forever after.

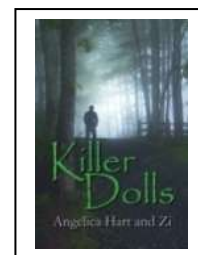
Appetizer – Killer Doll Dip

Contributed by:

Angelica Hart and Zi

(angelicahartandzi.com)

Romantic thrillers, fantasy, paranormal



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

What you'll need

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

Steps to the process

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

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

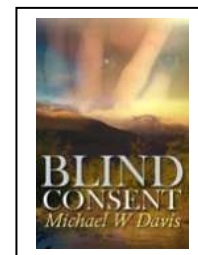
Entrée – Southern Boil

Contributed by:

Michael W. Davis

(*Davisstories.com*)

Romantic suspense & mystery



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

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

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

Steps to the process

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

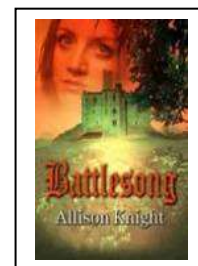
Comments - If you can't stand informal, put contents on large platter. Otherwise go country; no utensils, no plates, just arms, hands and elbows digging in around the table having a ball. Oh yeah. Probably a good idea to put a couple rolls of paper towels on the table. Amazing how friendly and informal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

Blurb from BLIND CONSENT - Tanglewood Falls offers breath-taking views, yet the serendipity is misleading. The impoverished people and their forgotten community have been unwittingly exploited. Their act of trust and blind consent altered their existence and the secret's remained buried, until Ryan returns to explore his heritage. For twenty years, he's been haunted by confusing images, recurring dreams rooted in his past. He's driven to understand their meaning, to obtain answers to his lost memories. Ryan's search for truth collides with the folklore of the simple people and the belief that their beautiful Annie is blessed. Together, they unravel the mystery, but at a price. They become targets of those responsible for what happened to the town. As the truth is exposed, Ryan grapples with his own reality; that his past, his nightmares, and Annie's secret, everything is entangled in the desperate act of one lonely man. (Winner of Rose Award for best suspense, *Love, Romance & More*)

Entrée - Shrimp Scampi

Contributed by:

Allison Knight
(*AllisonKnight.com*)
Regency Romance



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

What you'll need

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

Steps in the process

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

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

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

Entrée – Spaghetti Lasagna

Contributed by:

Linda Kage

(LindaKage.com)

Contemporary YA & adult romance



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

What you’ll need

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

Steps to the process

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

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

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

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

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

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

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

Entrée – Lamb & Veg

Contributed by:

Holly Hunt

(rhythempoets.wordpress.com)

Fantasy, sci-fi and horror



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

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

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

Steps to the process

- Cut meat into workable pieces (1" by 1" is normal, the meat reduces down on cooking).
- Pull out any bones, trim the bigger chunks of fat. Brown meat in the bottom of a large pot.
- While meat browns, peel/dice/shred ingredients, mix with meat as you go.
- Add in water until covering ¾ of the vegetables. Add herbs and stir through.
- Cook on high until water boils, stirring occasionally.
- Reduce heat to lowest setting and leave to simmer for 6-10 hours, depending on how tender you want your meat and how much water remains in the pot. Stir when you remember.
- To reheat, use the stove rather than the microwave – it heats it more thoroughly.

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

Blurb from THE DEVIL'S WIFE – “Sit down and open your mind. Everyone knows ‘Devil’ means ‘Darkness’ and ‘God’ means ‘Light’. “But history is always written by the winning side.” Lucifer Morningstar is a law-abiding, upstanding gentleman of New York City. Lucifer Morningstar is the Devil. The owner of powerful magic, Lucifer could have the world at his feet, if not for his apathy and loneliness. Deprived of the ability to understand the emotions of others and his power depleted, Lucifer is no longer able to help even his houseplants. But there’s a problem with God’s plan to eliminate the Devil forever: Lucifer is fighting Her more than he ever did. He’s found a reason to survive, someone to stand by him through the rough and smooth of his life. He’s found a new wife.

Entrée – Summer Garden Pasta

Contributed by:

Linda Rettstatt

(lindarettstatt.com)

Women's Fiction & Contemporary Romance



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

What you'll need

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

Steps to the process

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

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

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

Entrée – Nicole’s Chicken Curry

Contributed by:

Jessica Penot

(ghoststoriesandhauntedplaces.blogspot.com)

Paranormal Romance and Horror



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

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

What you’ll need

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

Steps to the process

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

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

Entrée –Jim’s Pasta Bolognese

Contributed by:

Ute Carbone

(UteCarbone.com)

Women’s Fiction & Romantic Comedy



Story behind the recipe – Marco Tornetti, the hero of the romantic comedy P-town

Queen, is a chef. Small wonder that my romantic male lead would be handy in the kitchen. Give me a man who cooks and I'm his. My husband, Jim, makes a great Bolognese sauce. This is his recipe.

What you'll need

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

Steps to the process

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

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

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

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

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

The P-town Queen, *“Blown up fun”*

The Whisper of Time, *“Timeless love”*

Afterglow, *“Happiness is happier the second time around.”*

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