



2014
Quick & Easy
Holiday Garden
Gourmet

The Wild Rose Press, Inc.

2014
Quick and Easy
Holiday
Garden
Gourmet

by

Authors of
The Wild Rose Press

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Rhonda Penders, Editor-in-Chief
An Easy Pork Sausage Crock Pot Meal

1 lb bulk pork sausage
1 large onion, chopped
2 stalks celery, chopped
1 package (14 oz) seasoned stuffing croutons
1 can (14.5 oz) chicken broth
1 large apple, chopped
1 cup chopped walnuts
½ cup egg substitute
¼ cup melted butter
1 ½ tsp. rubbed sage
½ tsp pepper

In a large skillet, cook the sausage, onion, celery over medium heat until the meat is no longer pink; drain. Transfer to a greased 5 quart slow cooker. Stir in remaining ingredients. Cover and cook on low 4-5 hours or until heated through.

Enjoy this hearty meal and your holiday season
~ Rhonda

Aunt Ida's Pot Roast, Slow Cooker Style
Sharon Buchbinder
www.sharonbuchbinder.com

3 pounds brisket
paprika
One large onion
One 1 pound bag baby carrots
One head cauliflower or 4 large potatoes, peeled
and cut into chunks
6-8 Beef bouillon cubes
6-8 Cups water (depends on size of cooker)
Olive oil
Horseradish

Place entire bag of baby carrots in bottom of slow cooker.

Chop onion and sauté in olive oil until light brown.

Place onions in slow cooker on top of carrots.

Coat brisket with paprika and sear in hot pan that you've used for onions. Place brisket on top of onions.

Cut cauliflower into florets. Place florets (or potatoes) on top of brisket.

Put in 6-8 beef bouillon cube and pour 6-8 cups of water over everything. Amount of water depends on size of your cooker and how salty you like your food.

Cover and simmer on medium/high for 6-8 hours—depending on how hot your cooker gets.

Serve on a large platter with side of horseradish.

Enjoy these stories from Sharon Buchbinder
Obsession
Some Other Child

A stolen baby, a missing aunt, decades of secrets to unravel, and love lost and found.



Some
OTHER CHILD

Sharon Buchbinder

Chicken with Mushroom Gravy

Renee Canter Johnson

www.reneejohnsonwrites.com

6 boneless, skinless chicken breasts
1 pint sliced mushrooms
1/2 cup chicken stock or white wine
1 can cream of mushroom soup
1 cup plain Greek yogurt
1/4 cup flour
cooking spray

Place liner in crock pot or spray with a little of the cooking spray. Preheat a skillet, spritz with the cooking spray, and quickly brown the chicken on both sides. Place in crock pot.

Top with sliced mushrooms.

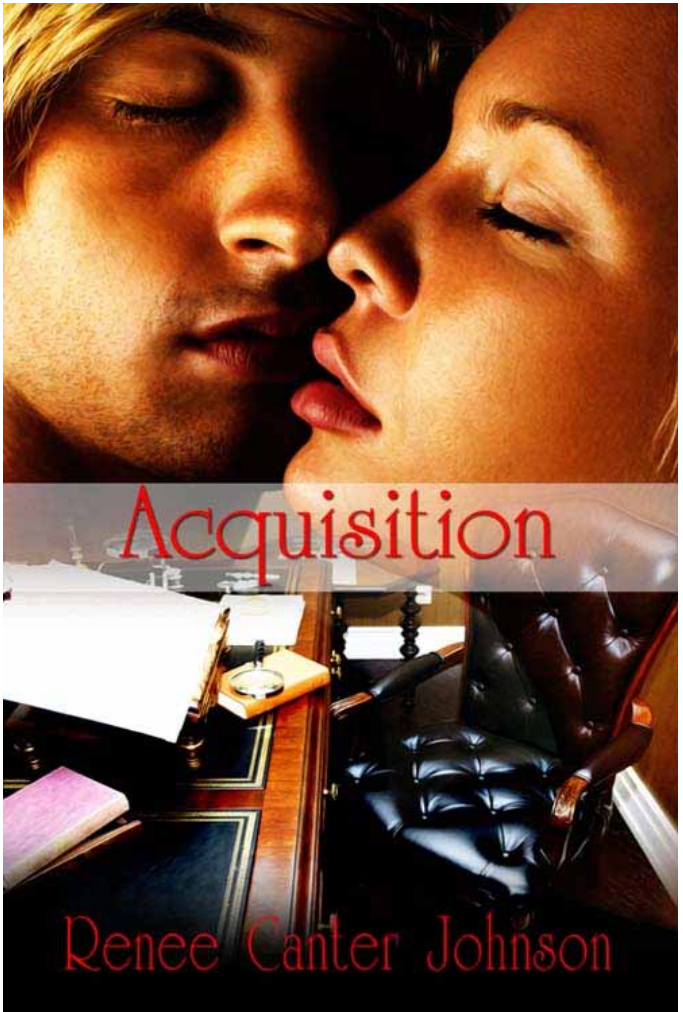
Mix together the chicken stock or wine and the mushroom soup.

Whisk together the yogurt and the flour. Add to the mushroom soup mixture and stir to combine.

Pour the soup and yogurt mixture over the chicken breasts and cook on low for 8 hours.

Serve with your favorite mashed potatoes, rice, or noodles.

Enjoy this story from Renee Canter Johnson
Acquisition



Acquisition

Renee Canter Johnson

Christmas Punch

Maureen L. Bonatch

www.maureenbonatch.com

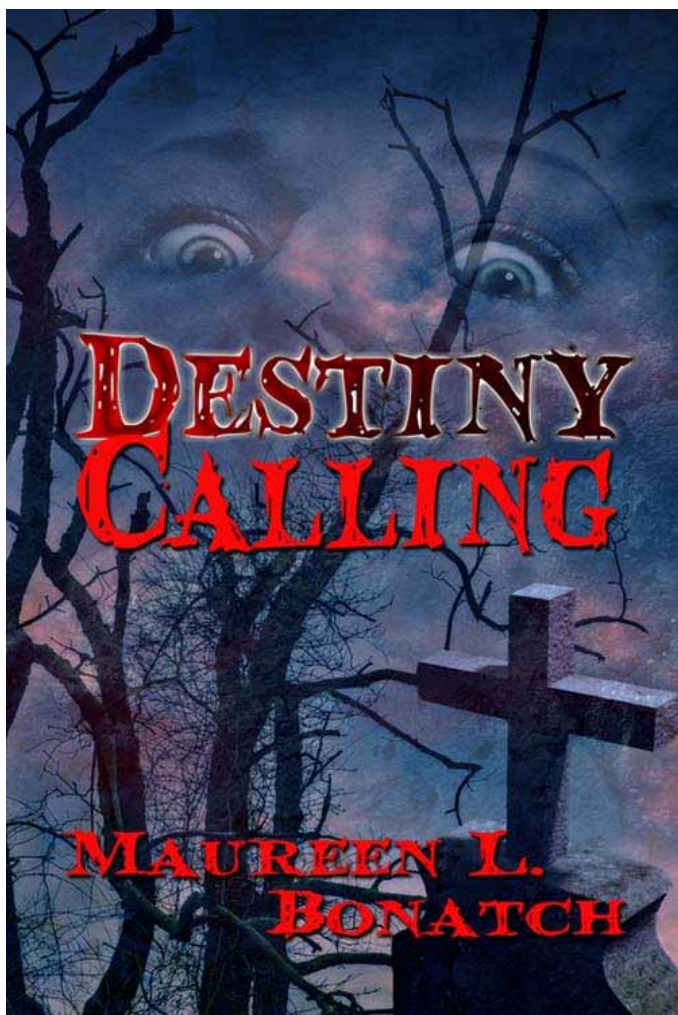
- 1 bottle of cranberry juice
- 1 bottle/can of pineapple juice
- 1 bag of cinnamon hearts (about 1 cup)
- 3 cinnamon sticks

Put all ingredients into the crockpot to simmer until the cinnamon hearts dissolve.

Serve as is, to warm up on a cold night or may add vodka or other alcohol for the adults.

Added bonus is a delicious, festive aroma for your home.

Enjoy these stories from Maureen L. Bonatch
Destiny Calling
That Magic Moment



Gypsy Beef Goulash

Mariah Lynne

www.mariahlynn.com

Ingredients:

1 lb. of lean beef stew meat

1 large can of tomato paste

1 tbsp. marjoram

1 cup of sliced mushrooms or 1 small can of sliced mushrooms

1 tsp. paprika

A touch of garlic

Salt and pepper to taste

Instructions:

Wash and cut stew beef into small pieces.

Add beef, mushrooms, tomato paste and all seasonings to crockpot.

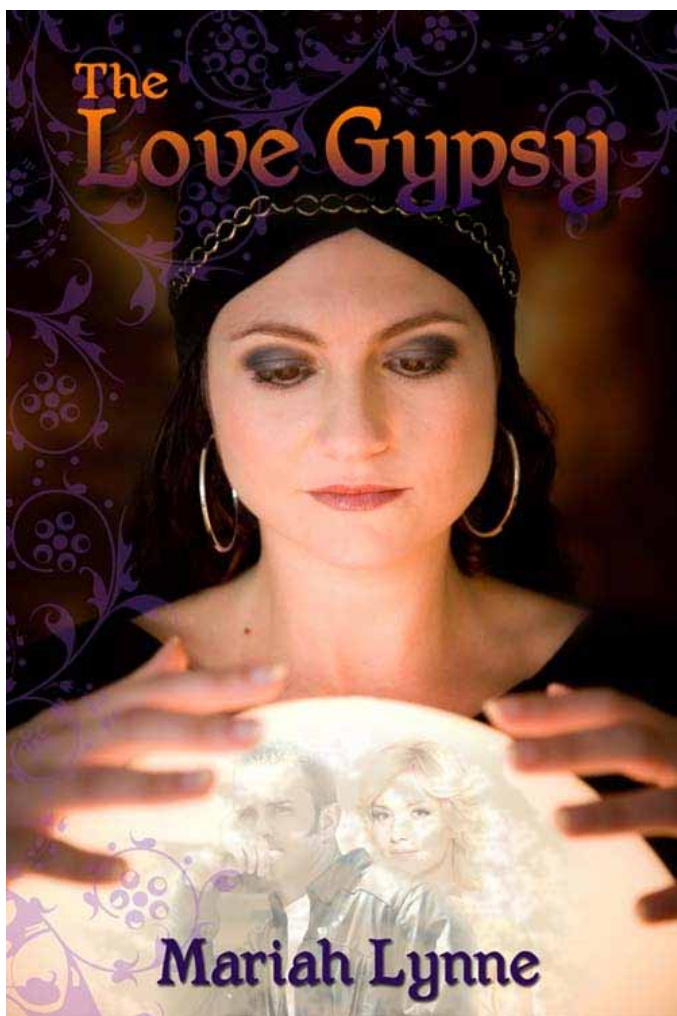
Stir. Fold all ingredients into tomato paste.

Simmer until beef is tender and sauce has a velvety texture.

Delicious served over egg noodles or rice. Add a salad and you have an easy dinner.

Enjoy this story from Mariah Lynne

The Love Gypsy



Crock Pot Mac and Cheese

Nancy Fraser

www.nancyfraser.ca

Ingredients:

2 cups milk (1 or 2%)

1 can evaporated milk

1 egg

½ teaspoon salt

¼ teaspoon pepper

1 ½ cups shredded sharp cheddar cheese

2 cups UNCOOKED elbow macaroni

Cooking oil spray

Instructions:

Spray your slow cooker lightly with cooking oil.

In a separate bowl: whisk together milk, evaporated milk, egg, salt and pepper.

Pour milk mixture into the crock pot.

Add cheese and uncooked macaroni and stir to mix evenly.

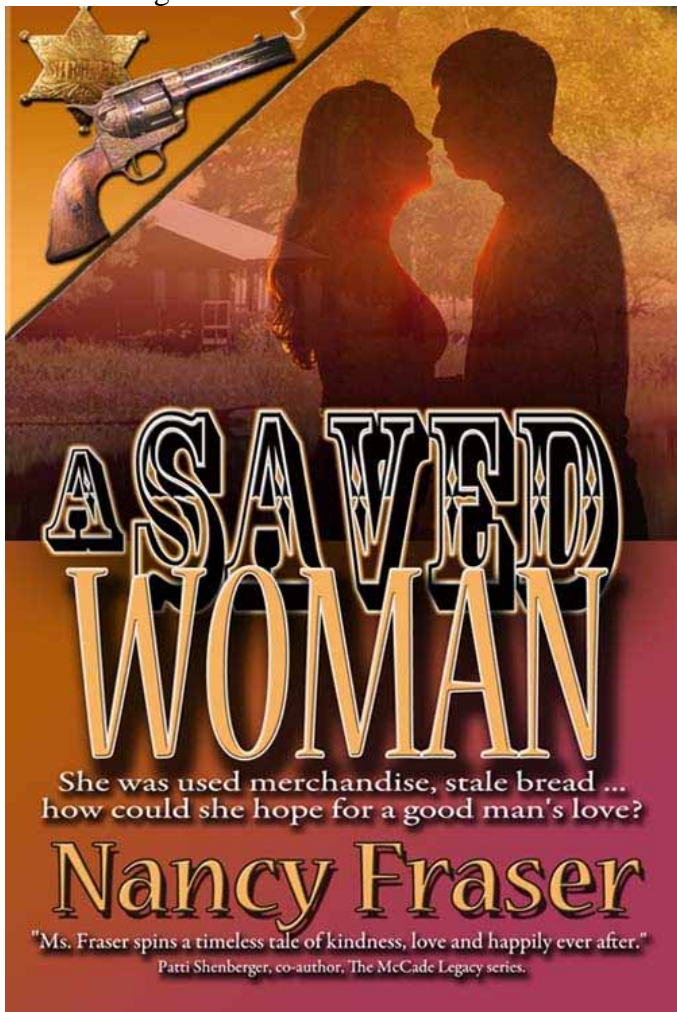
Cook on “low” for 3-4 hours or until cheese mixture is set and macaroni is tender.

Do not cook more than 4 hrs to avoid drying out the macaroni.

The edges will get that crispy texture to them (my favorite part). If you don't like the crispy edges, at the 3 hr mark, turn the thermostat down to “warm” for the remainder of the cooking time.

Enjoy these stories from Nancy Fraser

A Saved Woman
Dream Lover
April Love
Wake Up Little Susie
Time and Again



Medieval Wassail With a Modern Twist

Laura Strickland

www.laurastricklandbooks.com

You will need a 5 quart (or larger) Crock Pot/Slow Cooker

Ingredients:

One gallon apple cider (high quality apple juice may be substituted)

1 ½ teaspoons ground cinnamon (or 1 teaspoon ground cinnamon plus two cinnamon sticks)

½ teaspoon ground cloves

½ teaspoon ground nutmeg

1 pinch ground ginger

(Spices may be adjusted to taste)

Directions: Early in the day of your holiday gathering, combine all ingredients in crock pot. Set dial to “low”. Stir well and let wassail heat throughout the day, stirring from time to time. The slow cooker will keep your wassail warm for the duration of the party, and will scent your home with the wonderful fragrances of a medieval banquet hall.

Drink hale: wassail!

Enjoy these stories from Laura Strickland

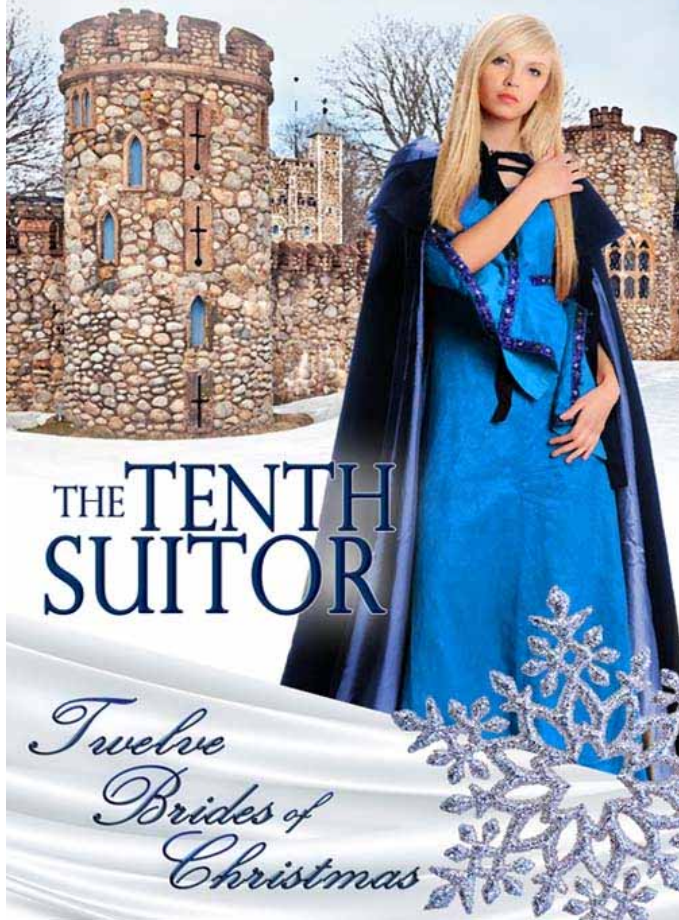
The Tenth Suitor

Mrs. Claus and the Viking Ship

Devil Black

The Guardians of Sherwood Trilogy

LAURA STRICKLAND



Crock Pot Pulled Pork

Iona Morrison

www.ionamorrison.com

Ingredients

4 pound pork roast (shoulder or butt)

2 large onions

1 C of ginger ale

1 (18 ounce) bottle favorite barbecue sauce

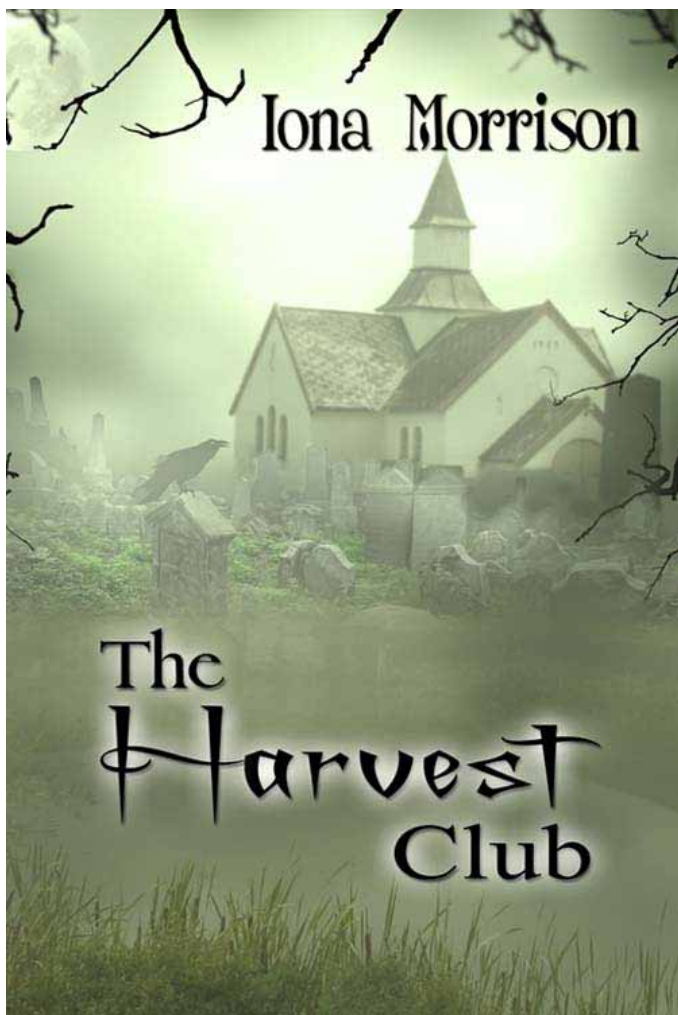
Directions:

1. Slice one onion and place in crock pot.
2. Put in the roast and cover with the other onion, sliced and arranged on top. Pour the ginger ale over the roast. Cover and cook on low until meat can be shredded easily using two forks. (8-10 hours)
3. Before shredding, take the roast out of the crock pot and strain the liquid, keeping the onions. Then with two forks, shred the meat, discarding any fat, bones or skin.
4. Return the shredded meat and the onions to the crock pot, stir in the barbecue sauce. Continue to cook for another hour or two on low.
5. Serve with hamburger buns or rolls and additional barbecue sauce. Any leftovers freeze very well.

*Note: Shoulder or butt are recommended because the meat shreds very well. It is a fattier cut, but the fat melts away in cooking and is poured away when you discard the liquid.

*Tip: freeze ready-made sandwiches - place a scoop of meat on a bun, wrap well and freeze. These make a quick meal or snack. To reheat, remove wrapping, wrap in a paper towel, and zap 1-2 minutes in the microwave.

Enjoy this story from Iona Morrison
The Harvest Club



Shredded Mexican Chicken

Kathryn Knight

www.kathrynknightbooks.blogspot.com

4-6 boneless chicken breasts

1 jar salsa, 12-14 oz.

1 package low-sodium taco seasoning

1/4 cup water

taco shells or tortilla chips

shredded Mexican cheese

Cut boneless chicken breasts in half and place in crockpot. Pour in the entire jar of salsa. Mix one packet of taco seasoning into the water and pour on top and gently mix. Cook on high for 4-6 hours or on low for 6-8 hours. Shred the chicken with two forks and use in taco shells or on chips for nachos; top with shredded cheese and any other toppings on hand.

Enjoy these stories from Kathryn Knight

Silver Lake

Gull Harbor



GULL HARBOR

KATHRYN KNIGHT

Soda Pop Pot Roast
KyAnn Waters
www.kyannwaters.com

2lb roast (cheap meat works well. So a chuck or rump roast)

12 oz can cola (Pepsi, Coke or Dr. Pepper)

1pk onion soup mix (such as Lipton's)

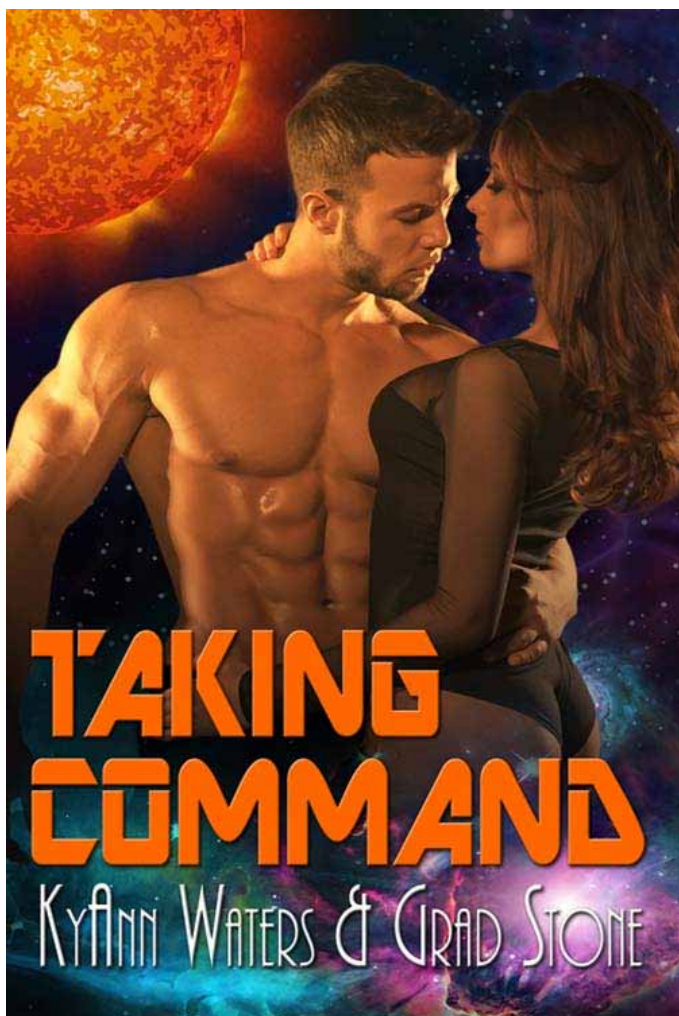
I always spray my slow cooker with pan. Add the roast. Sprinkle the onion mix on top. Pour the can of soda over the top.

Cover and cook on low for 8 hours or high for 4 to 5 hours.

Remove meat carefully from slow cooker to serving dish. If you want to make gravy, skim the oil from the top of the meat juice. Add a tablespoon or so of flour to ½ cup of cold water. Blend well then whisk the flour mixture into meat juice, cover with lid, cook on high about ten minutes.

Easy and delicious.

Enjoy these stories from KyAnn Waters
Taking Command
Born Into Fire
Johnny Loves Krissy
Going Down Hard
Double Bang!



No Bake Recipes

- Avocado and Mango Salad
- Chocolate Cherry Dessert Dream
- Festive Radish Spread
- Granny's Lime Jello Salad
- Guinness, Onion, and Blue Cheese Dip
- Holiday Punch
- Magical Macaroni Salad
- Peanut Butter-Butterscotch Crispies
- Pico de Gallo (Fast and Easy)
- Raspberry Mango Salsa
- Tiramisu

Avocado and Mango Salad

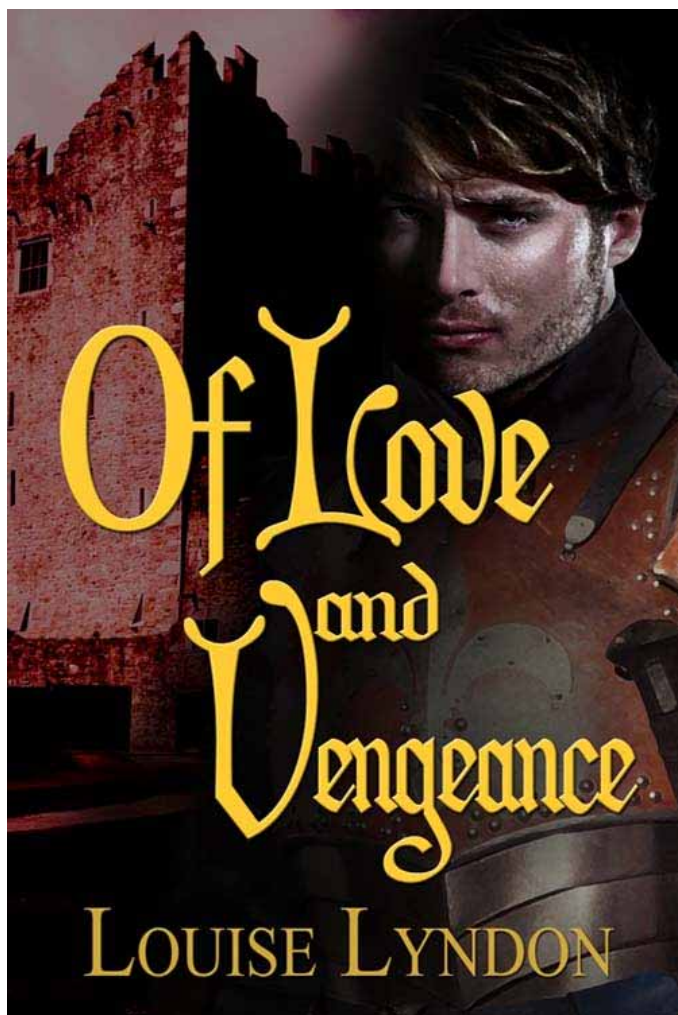
Louise Lyndon

www.LouiseLyndon.com

1 tablespoon balsamic vinegar
1 tablespoon lime juice
2 tablespoons extra-virgin olive oil
2 mangos, cubed
2 avocados, cubed
1/2 small red onion, diced
Sprinkle of smoked paprika
Chili flakes (optional)
Salt and freshly ground black pepper

In a large bowl, blend together vinegar, lime juice, paprika, chili flakes (optional), and salt and pepper to taste. Slowly blend in oil. Add the mangoes, avocado and red onion and toss to coat. Serve immediately.

Enjoy this story from Louise Lyndon
Of Love and Vengeance



Chocolate Cherry Dessert Dream

Eve Dew Crook

www.evedewcrook.com

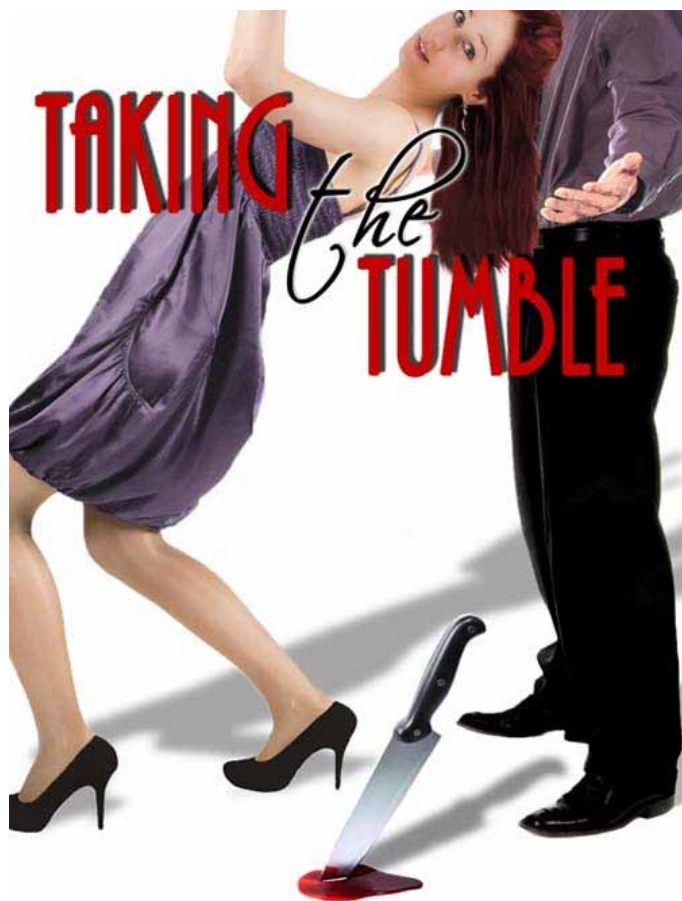
3/4 cup whole milk
1 cup semi-sweet chocolate bits
2 large eggs
3 tbsp Kahlua (or strong coffee)
2 tbsp tart cherry concentrate
whipped cream for garnish

Microwave milk on high to scald (2 minutes). Combine chocolate, eggs, and Kahlua or coffee in blender. Add scalded milk and blend until smooth. Pour into small serving dishes (4-6) and chill until set. (app. 3 hrs.) Cover opening to cherry concentrate with thumb so that hole is small enough to dribble juice. Dribble a pattern on top of the mousse and garnish with whipped cream as desired.

Enjoy these stories from Eve Dew Crook

Taking the Tumble

Peril, Passion, Peru



EVE DEW CROOK

Festive Radish Spread

Ashantay Peters

www.ashantay.com

Ingredients:

8 oz package cream cheese or Neufchatel (low fat cream cheese), softened

1/2 cup butter

1/2 tsp seasoned salt or celery salt

1/2 tsp Worcestershire

Dash cayenne

1 cup diced radishes

1/4 cup chopped green onions, including the green tops

Directions:

In medium bowl, combine cream cheese, butter, salt, Worcestershire and cayenne. Mix until blended. Fold in radishes and green onions. Serve with cocktail rye bread, crackers, or celery. Makes about two cups spread.

Enjoy these stories from Ashantay Peters

Death Stretch

Death Under the Mistletoe

Death Rub

Dickens of a Death

*Dickens
of a
Death*



Ashantay Peters

Granny's Lime Jello Salad

Sydney St. Claire

www.sydneystclaire.com

Ingredients:

1 small pkg. Lime Jello

½ Cup Mayonnaise

1 Cup Cottage Cheese

1 small can crushed pineapple plus juice

Directions:

Boil water. Add 1 cup to the lime Jello. Stir until Jello is dissolved. Add mayo and mix well until melted and as smooth as possible. Add cottage cheese, pineapple & pineapple juice. Pour into bowl, put in refrigerator and let set.

Enjoy these stories from Sydney St. Claire

Cinderella & Prince Dom

Red & Her Big Bad Dom

Snow And Her Huntsman



Red & Her
Big Bad Dom
SYDNEY ST. CLAIRE



Guinness, Onion, and Blue Cheese Dip
Mary Morgan

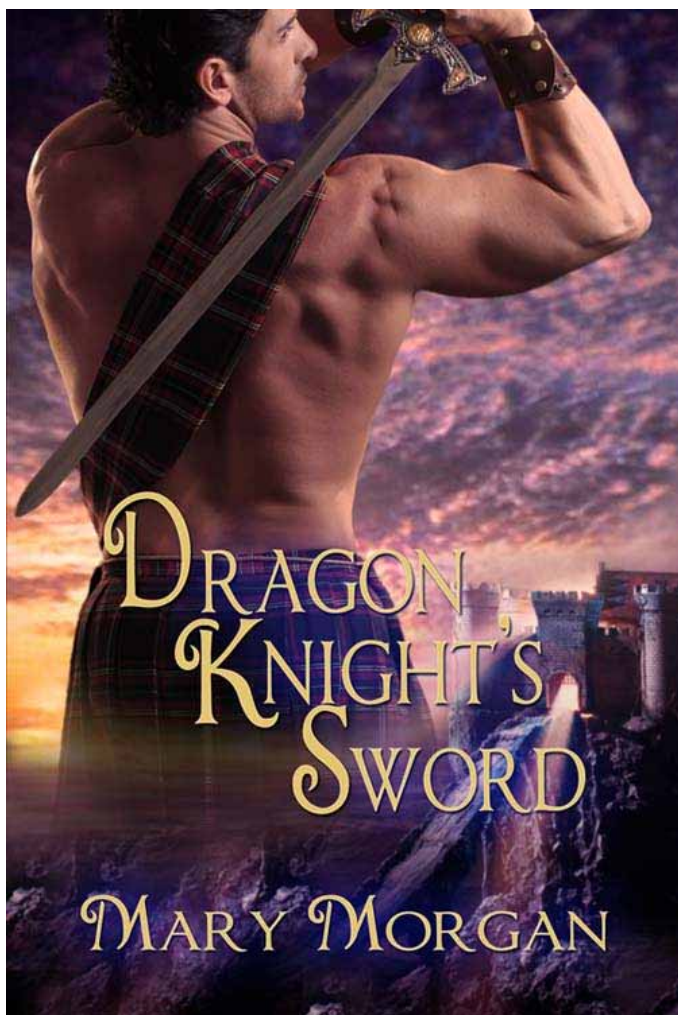
www.marymorganauthor.com

1/4 cup unsalted butter
1 large green onion, finely chopped
6 tablespoons Guinness draught
7 oz. crumbled Blue Cheese
1/2 cup softened cream cheese
1/8 tsp. red pepper flakes

Melt the butter in a saucepan, add the green onion, and cook gently for five minutes. Remove the pan from the heat, pour in the Guinness and stir well. Put the remaining ingredients in a food processor, season with pepper and then add the Guinness and onion mixture. Process until smooth.

Put into bowl, cover and chill for a couple of hours. Serve with crackers.

Enjoy these stories from Mary Morgan
Dragon Knight's Sword
Dragon Knight's Medallion



Holiday Punch

Debra St. John

www.debrastjohnromance.com

46 oz can Pineapple Juice - chilled

6 oz can Frozen Orange Juice - thawed

1/2 tsp. Peppermint Extract

Optional - Ginger Ale and Maraschino Cherries

Combined chilled juices in a punch bowl. Add peppermint and stir.

For fun, the night before, place one cherry in each cube of an ice tray. Fill with Ginger Ale. Freeze overnight. Add cubes to punch.

Makes 16 servings.

Enjoy these stories from Debra St. John

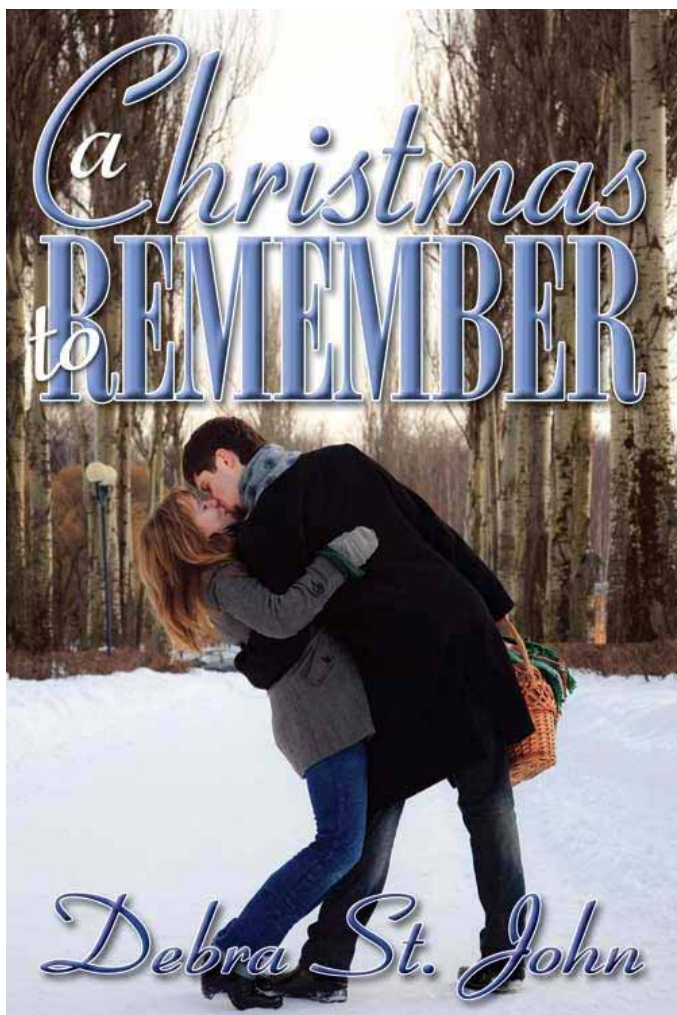
The Corral Boxed Set

One Great Night

Family Secrets

An Unexpected Blessing

The Vampire and the Vixen



Magical Macaroni Salad

Mariah Lynne

www.mariahlynne.com

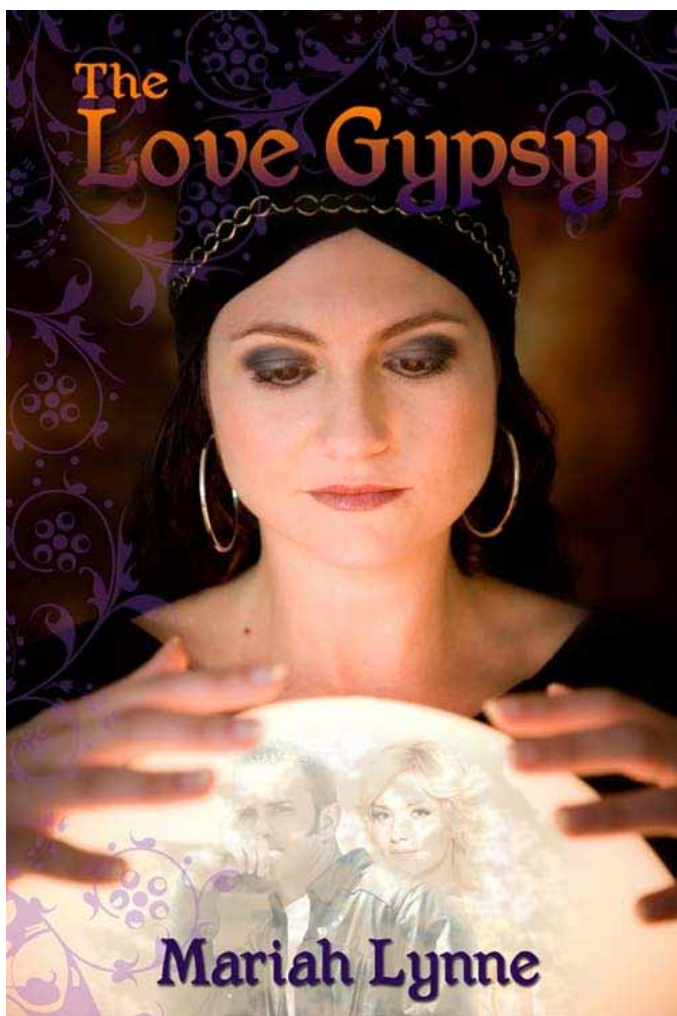
Ingredients:

1 pound box Tri-color Rotini pasta
1/2 cup shredded carrots
1/2 cup chopped celery
1 cup light mayonnaise
1/3 cup creamy Italian or Creamy Parmesan
salad dressing
pinch of salt
cherry tomatoes for garnish

Directions:

Cook pasta. Chill in a large serving bowl.
In a separate bowl, mix mayonnaise and salad dressing.
Add celery and carrots to the pasta and stir in dressing.
Salt and pepper to taste.
Place cherry tomatoes on top for garnish.

Enjoy this story from Mariah Lynne
The Love Gypsy



Peanut Butter-Butterscotch Crispies

Cynthia Kimball

www.cynthiakimball.com/

Ingredients:

2 Tablespoons butter

1 cup creamy peanut butter

1-12 oz package butterscotch chips

5 cups crisped rice cereal

Directions:

Butter large mixing bowl. Butter 2-8x8 baking dishes or two large plates.

Measure cereal into mixing bowl. Over a double boiler, combine peanut butter and butterscotch chips until all the chips have melted. Pour mixture over cereal and stir to combine. Separate combined cereal/peanut butter/butterscotch mixture into the two baking dishes. Cover baking dishes with lids or plastic wrap.

Refrigerate to harden.

You'll want to cut them into squares after 10-15 minutes before they get too hard. Store in ziploc baggies in fridge. Enjoy. I know I always do.

*Another fun twist is after you've separated the combined mixture into the baking dishes, to melt 1/3 c of peanut butter and about 4 oz of (butterscotch or chocolate chips) either over a

double boiler or by 5 second intervals in the microwave (don't let it go too long between stirring - the microwave can separate the peanut butter which you don't want.) Then drizzle that mixture over the cereal mixture. Refrigerate to harden. and cut as described above.

Enjoy this story from Cynthia Kimball
Your Dimension or Mine?



Cynthia Kimball

YOUR
DIMENSION
OR
MINE?

Pico de Gallo (Fast and Easy)
Debra Doggett

Fast and Easy

2 large tomatoes, diced
1/2 large onion, chopped fine
4 or 5 green onions, chopped
1/2 large green pepper, chopped fine
1 jalapeno pepper, seeded and chopped fine
2 sprigs cilantro, chopped fine
2 garlic cloves, chopped fine
salt and pepper to taste

Mix all ingredients until well combined.

You can refrigerate as they are or you can heat the mix until just before boiling to better blend the flavors, then chill.

Pico can be used to top soups, any Mexican dish or added to your salad for a burst of flavor.

Enjoy these stories from Debra Doggett
The Prize
Gambler's Moon
A Ghost of a Clue

DEBRA DOGGETT

A
GHOST
OF A
CLUE

What does a confirmed skeptic do when a ghost just won't take no for an answer?

LOBSTER COVE



Raspberry Mango Salsa

J.C. McKenzie

www.jcmckenzie.ca

Ingredients

- 1 cup frozen raspberries, thawed (or 1 container fresh raspberries)
- one mango, diced
- one avocado, finely diced (optional)
- 1/2 green/red/orange bell pepper, finely diced (optional)
- 1/2 cup cilantro, minced
- 1 jalapeno (medium spicy rating), minced
- 1/3 large red onion, minced
- 1 tbsp lime juice
- 1 tsp chili powder

Directions:

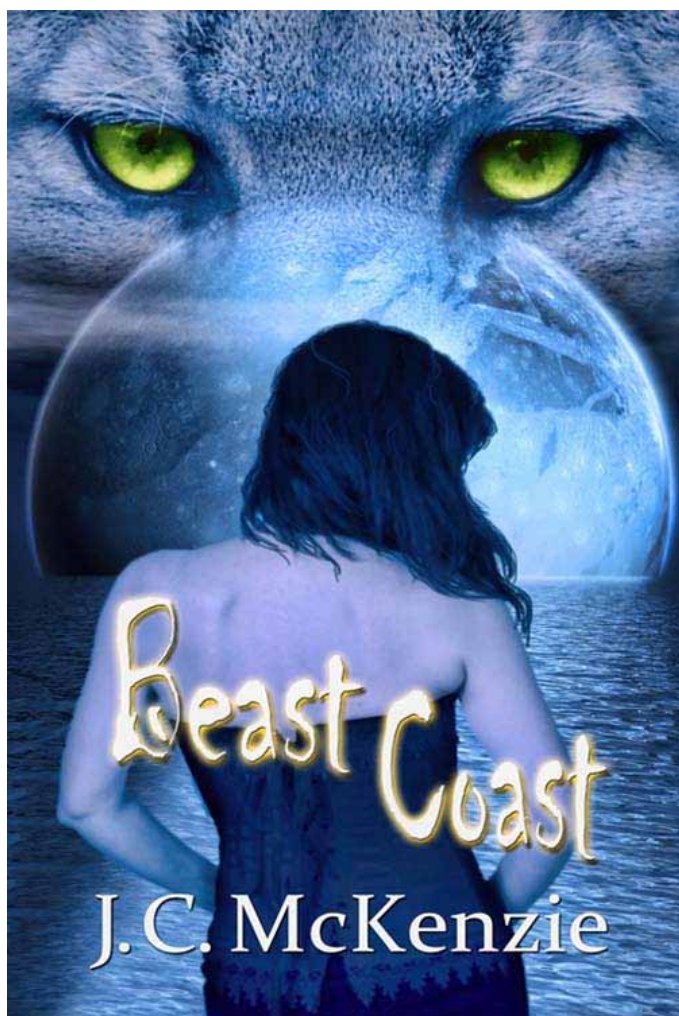
Combine all the ingredients in a bowl, mix well, and store in fridge until ready to serve with tortilla chips. I recommend scoop chips or the lime flavored ones! This salsa also works as a great alternative for bruschetta topping, and goes great with any pale lager beer, margarita or a tart Reisling, Pinot Grigio or Sauvignon Blanc. Enjoy.

Enjoy these stories from J.C. McKenzie

Shift Happens

Beast Coast

The Shucker's Booktique



Tiramisu

Diana Rubino

www.dianarubino.com

Ingredients

3 large eggs, separated

$\frac{3}{4}$ cup sugar

8 ounces mascarpone cheese

$\frac{1}{2}$ cup heavy cream

2 cups espresso at room temperature

2 tablespoons sweet Marsala wine

6 ounces savoiardi (crisp Italian ladyfingers)

2 tablespoons cocoa powder

Instructions:

Beat egg yolks and $\frac{1}{2}$ cup sugar in a large bowl until thickened and pale. Beat in mascarpone until barely combined.

Beat whites with a pinch of salt in a separate bowl until they barely hold soft peaks.

Gradually add remaining $\frac{1}{4}$ cup sugar continuing to beat whites until they barely hold stiff peaks. Beat heavy cream in a separate bowl until it barely holds soft peaks.

Gently fold cream into mascarpone mixture until thoroughly mixed. Fold in egg whites.

Stir espresso and Marsala wine together in a shallow bowl.

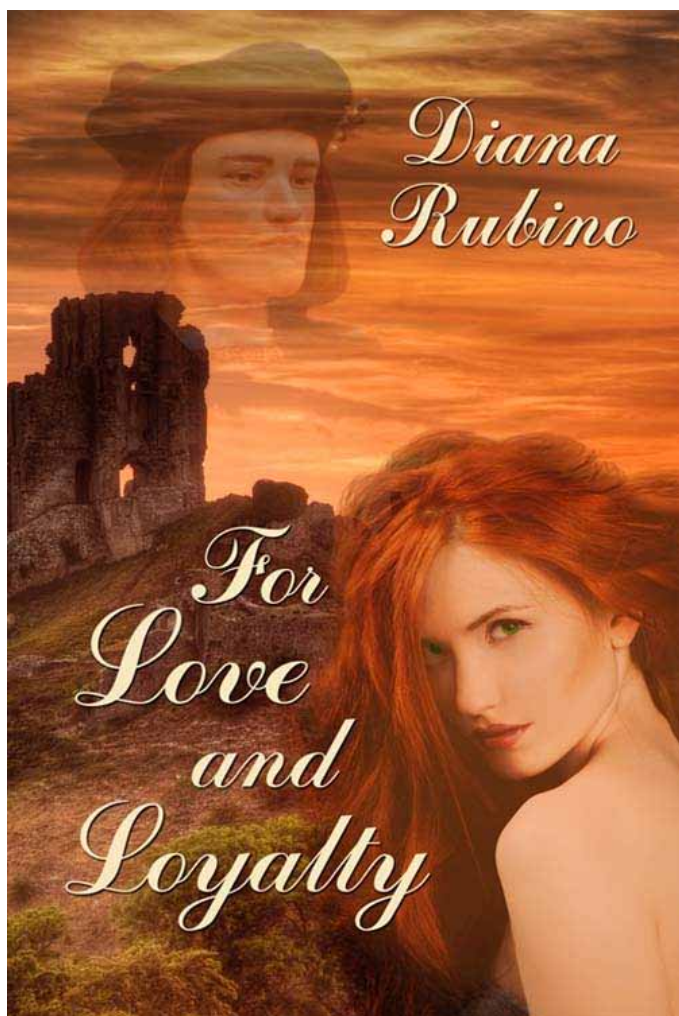
Dip 1 savoiardi into espresso mix and for a few seconds each side. Place dipped savoiardi in a 2-quart glass baking dish.

Dip 8 more savoiardi and arrange in a snug layer in bottom of dish. Spread half the mascarpone mixture evenly over dipped savoiardi.

Repeat process to make a second layer of dipped savoiardi and mascarpone. Cover and chill 6 hours.

Sprinkle with cocoa powder and serve.

Enjoy these stories from Diana Rubino
For Love and Loyalty
Fakin' It



One Pot Recipes

- Chicken Enchiladas and Dip
- Emily Darling's Lentil Soup
- Grandma's Vegetarian Chili
- Irish Lamb Stew
- Monday Pasta
- Shrimp & Crab Etouffee
- Spaghetti Supper

Chicken Enchiladas and Dip

Cait Jarrod

www.caitjarrod.com

Recipe makes 12 chicken enchiladas and dip:
Any of the canned ingredients or peppers and onions can be opted out

6 skinless, boneless chicken breast halves
1 cup chopped onion
1 green bell pepper, chopped
1 red bell pepper, chopped
2 cups shredded Cheddar cheese
1 can refried beans
1 can black beans
1 can whole kernel corn
1 can Rotel™ tomatoes with green chilies or any of the combinations
(I'll be honest the seasonings I haven't measured out in a really long time. I add until I get the desire taste.)
2 tbsps. chopped cilantro
2 tbsps. ground cumin
1 tsp. ground basil
1 tbsp. minced garlic
1 tsp. garlic powder
Salt and ground black pepper to taste
12 (7 inch) flour tortillas
10 ounces shredded Monterey Jack cheese
1/2 cup chicken broth (can use broth from the boiling chicken)
Lime

Tbsp. Extra virgin oil

Cheese sauce:

Sour cream

¼ cup Chicken broth-as needed (can use broth from the boiling chicken)

1 1/2 cup of any combination of shredded cheese:

Cheddar, Velveeta, Monterrey,

½ tsp. Garlic

½ tsp. Cumin

Directions

Bring a pot of lightly salted water to a rapid boil over medium-high heat. Add the chicken to the boiling water; cover. Cook 15 to 20 minutes; drain and set aside. Best when the chicken peels apart easily.

Preheat oven to 350 degrees F (175 degrees C).

Lightly grease a 10x15 baking dish.

Heat extra virgin oil in a large frying pan. Add a tbsp. minced garlic. Cook the onion, green bell pepper, and red bell pepper just tender, 5 to 8 minutes.

Pull the chicken, add to frying pan. Add some broth to keep the chicken moist. Next, empty the cans of beans, corn, Rotel™, cilantro, cumin, garlic powder, salt, and pepper. Stir the mixture. If the filling doesn't look moist enough, add more chicken broth. Add a cup of cheese to the mixture, lime juice, and stir.

Next, spray Pam on the bottom of a baking dish. Place about 1/3 cup of the chicken mixture along the edge of a tortilla; roll tightly into a tube. Place the enchilada, seam-side down, into the prepared baking dish. Repeat until you've filled all desired tortillas. The leftovers can be used for dip or it can be frozen.

Cheese sauce:

Add the above cheese ingredients in a saucepan. Cook over low heat. Add a little chicken broth to help loosen the thickness of the cheese as needed. When completely melted and at the consistency you like, taste it, add whatever spices needed to get to the desire taste, then spread by ladle over enchiladas.

Cover with aluminum foil. Cook for 30 minutes, until the mixture is slightly bubbling.

Enjoy these stories from Cait Jarrod
Entangled Love
Breaking All Barriers

*In the questions of love and
death, where does the truth lie?*

Entangled Love

Cait Jarrod



Emily Darling's Lentil Soup
(with thanks to my own darling, Cristal
Downing)

Andrea Downing

www.andreadowning.com

Ingredients:

A bit over 1 lb. dry brown lentils

1 onion, chopped small

2 stalks celery, chopped bitesize

1 chicken stock cube

3 medium sized carrots, chopped bitesize

2 tomatoes, chopped bitesize

1 red pepper, chopped bitesize

½ lb. mushrooms, chopped bitesize

approx. 6 oz. spinach

herbs as desired

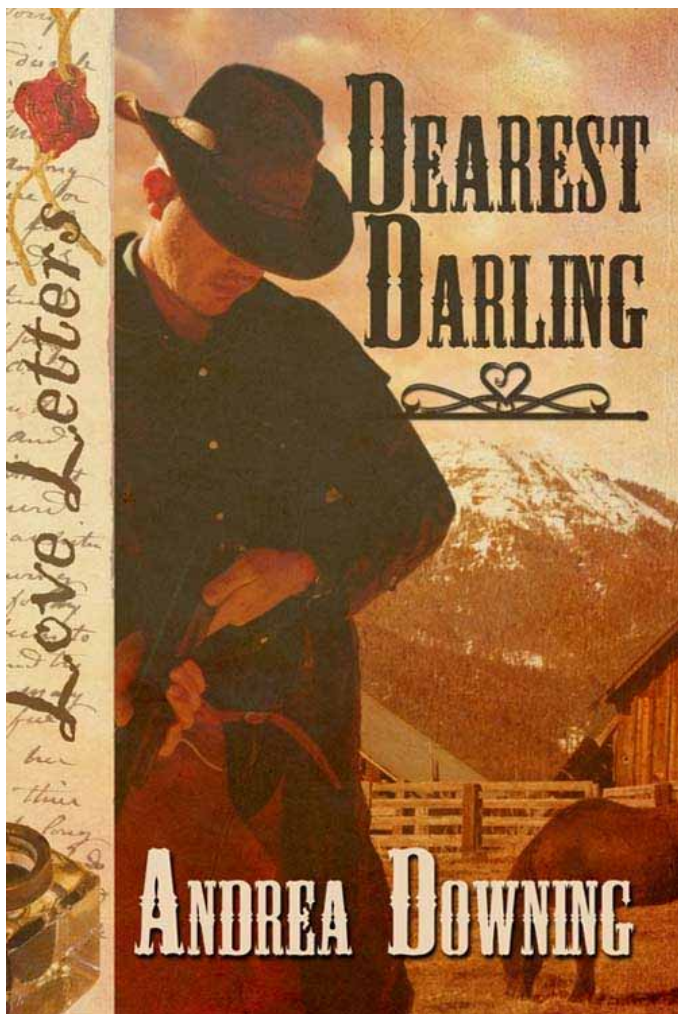
Rinse the lentils and pick out stones if necessary, and put them, the chopped onion, the celery, the carrot, and the stock cube in a pot. Cover in water and set on medium heat. After 15 minutes, add the tomatoes and red pepper, and herbs as desired. After another 15 minutes, add the mushrooms. When the lentil liquid is thick and the lentils taste done, add the spinach, wait 5 more minutes, season to taste. Sure to keep you warm out on the range!

Enjoy these stories from Andrea Downing

Dearest Darling

Loveland

Lawless Love



Grandma's Vegetarian Chili
Cathrine Goldstein
www.CathrineGoldstein.com

Ingredients:

- 2 tablespoons canola oil or olive oil
- 1 1/2 cups yellow onions, chopped
- 2 red bell peppers, chopped
- 2 tablespoons minced garlic
- 2 to 3 serrano peppers (use only for spicier chili)
- 1 medium zucchini, chopped into small pieces
- 2 stalks celery, chopped into small pieces
- 1 cup carrots, chopped into small pieces
- 2 cups fresh corn kernels (about 3 ears)
- 1 package crimini mushrooms, wiped clean and cubed
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 1/4 teaspoons salt
- 1/4 teaspoon cayenne
- 2 cans fire-roasted tomatoes
- 3 cups black beans, rinsed and drained
- 1/2 jar tomato sauce (sugar-free is best as the chili should not be too sweet)
- 1 cup vegetable stock

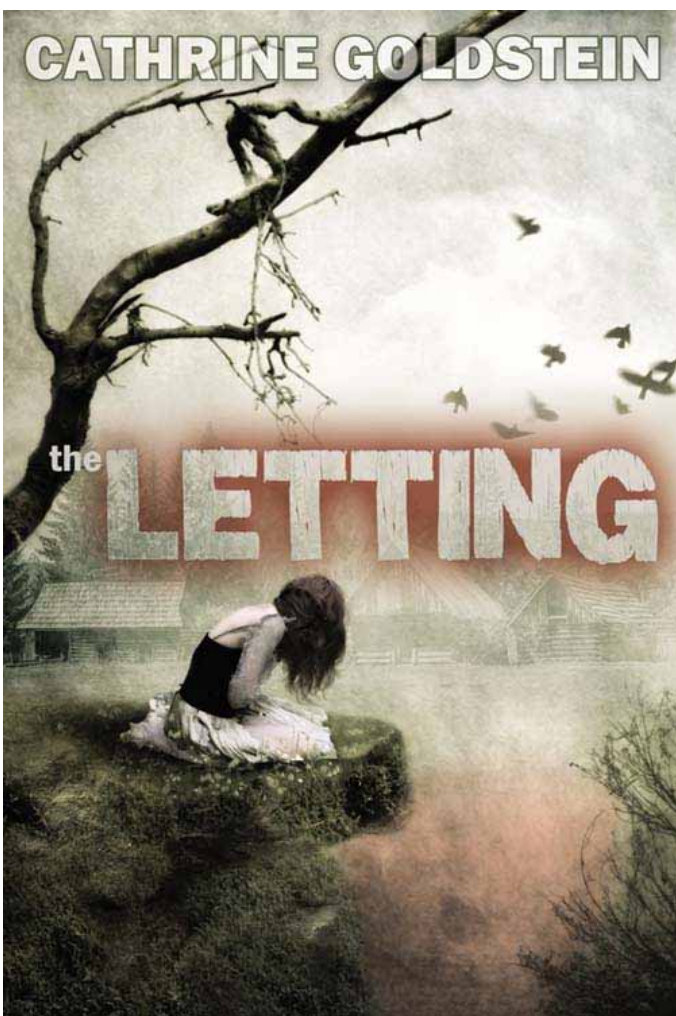
Directions:

In a large, heavy pot, heat the oil over medium-high heat. Add the onions and mushrooms and cook for 5 minutes. Add the bell peppers, garlic, and serrano peppers, stirring until soft, about 3 minutes.

Add the zucchini, corn, carrots, and celery, stirring until soft and the vegetables give off their liquid, about 6 minutes. Add the chili powder, cumin, salt, and cayenne, stirring until fragrant, about 30 seconds. Add the tomatoes and stir well. Add the beans, tomato sauce, and vegetable stock, stir well, and bring to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, for about 1 hour.

If the chili gets too dry during cooking, add a little stock.

Enjoy this story from Cathrine Goldstein
The Letting



Irish Lamb Stew

Peggy Jaeger

www.PeggyJaeger.com

Ingredients:

- 1/2 cup all purpose flour, sifted
- 3 pounds cubed lamb meat, excess fat trimmed
- 3 tablespoons canola oil
- 1 medium chopped onion
- 1 cup fresh peas
- 2 bottle Guinness Lager Beer, or you can use
the Guinness Stout
- 8 oz tomato paste
- 1 pound carrots, cubed
- 1 1/2 pounds baby potatoes, cubed, skin left on
- 3/4 teaspoon dried thyme
- 3 tablespoons fresh parsley
- salt and pepper to taste

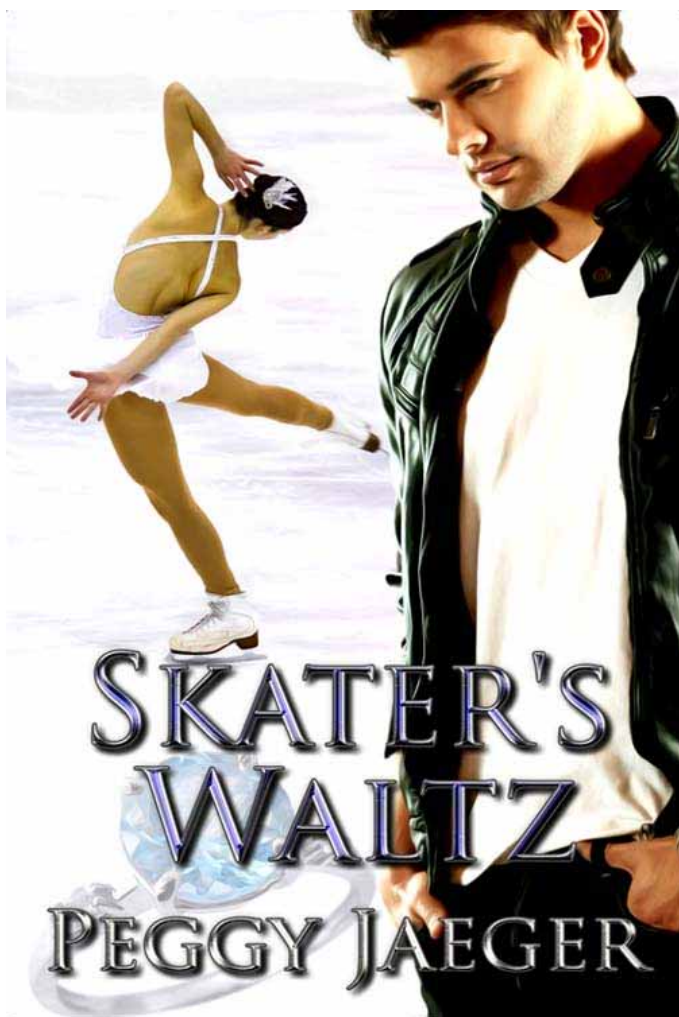
Recipe Directions:

1. In a large bowl, season the lamb cubes with salt and pepper. In a large stock pot or Dutch oven heat the oil over medium heat and brown the meat. Transfer to a plate when done.
2. In the stock pot/Dutch oven, add the onion, cooking until tender under low heat, about 5 minutes. Return the lamb to the pot and stir in the thyme, beer, tomato paste and 1 1/2 cups water. Stir until the paste is fluid-like. Cover and simmer for 1 to 1.5 hours, stirring about every 15 minutes.
3. Add the potatoes, peas and carrots and another 1/2 cup water. Cover and cook under low

heat until vegetables have softened and stew has thickened, about 30 minutes.

4. Season with salt and pepper to taste. Stir in the parsley right before serving into individual bowls. Serves 8 healthy sized bowls

Enjoy these stories from Peggy Jaeger
Skater's Waltz, book 1 of The Macquire Women
There's No Place Like Home, book 2 of The
MacQuire Women



Monday Pasta
(because it's quick and simple - perfect for a
Monday evening)

Kathryn Freeman

www.kathrynfreeman.co.uk

For Four

One pack of smoked streaky bacon cut into
smallish pieces. Can also use pancetta.

A large handful of green beans - chopped

Twelve cherry tomatoes - halved

1 Cup of frozen peas

A pinch of chili flakes

Garlic - cloves or paste

Three/four tablespoons of olive oil

Spaghetti (best with fresh if you can get hold of
it)

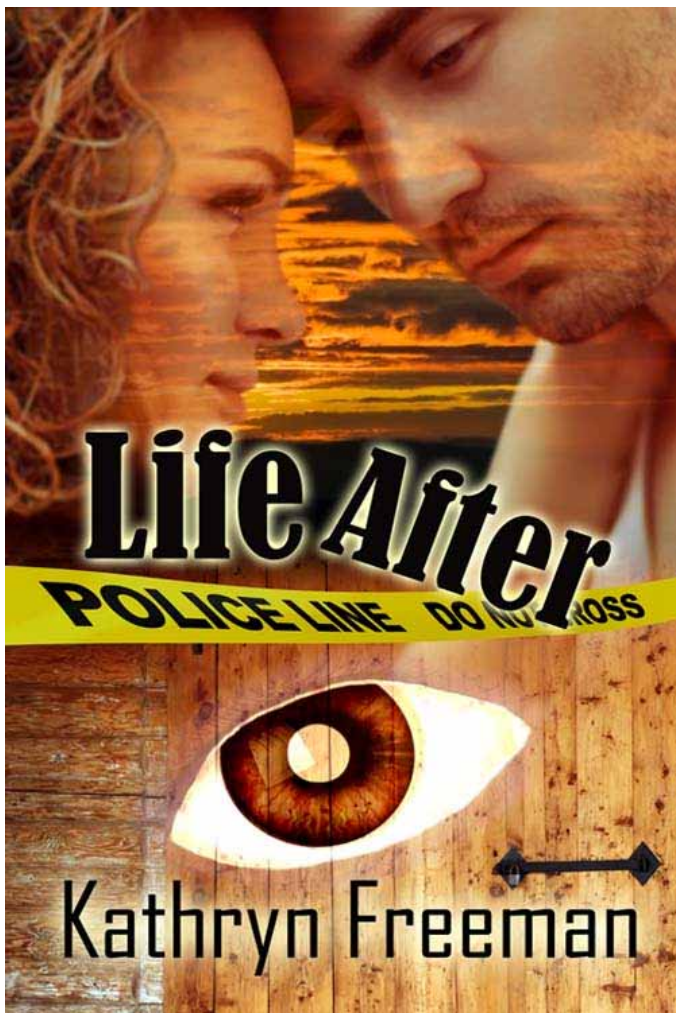
Parmesan

pepper

Vary quantities depending on how many you
are feeding and how you like it. First fry the bacon
in the olive oil. Add the garlic and chili flakes to
taste. Then add the chopped beans and frozen peas,
cook for a few minutes until tender. Meanwhile
cook the spaghetti as per directions (if using dried
this will need to be started earlier). Add the halved
tomatoes to the bacon mixture for the last couple of
minutes. Finally, when the spaghetti is cooked,
drain and add to the bacon mixture. Stir in well and
serve into bowls. Sprinkle with parmesan and black
pepper. This recipe also works well with cabbage or

courgettes in place or as well as the peas and beans.

Enjoy this story from Kathryn Freeman
Life After



Shrimp & Crab Etouffee

Kallie Lane

www.kallielane.com

2 onions, chopped
2 stalks celery, chopped
1 teaspoon olive oil
1/4 teaspoon minced garlic
2 1/2 cups chicken broth
1/4 cup flour
3 tablespoons lemon juice
1/8 teaspoon cayenne pepper, or to taste
2 teaspoons Tabasco sauce
1 1/2 lb shrimp, peeled and deveined
1 1/2 lb crab meat
1/4 cup green onions, chopped
1/4 cup fresh parsley or 1 1/2 tablespoons dried
parsley
3 cups cooked basmati or brown rice
grated cheese or breadcrumbs

In a large stockpot, sauté onions and celery in olive oil until softened, about 10 minutes, stir in garlic.

Combine chicken broth and flour and stir until smooth. Add to celery mixture and bring to a boil. Reduce heat and simmer until thickened, about 30 minutes.

Add lemon juice, cayenne and Tabasco sauce. Add shrimp and cook about 5 minutes.

Add crab meat, green onions and parsley and cook for an additional 5 minutes.

Sprinkle with grated cheese or breadcrumbs to garnish. Serve over rice.

Makes 8 servings

Enjoy these stories from Kallie Lane

Dark Abandon

Deadly Abandon

Reckless Abandon

Lethal Abandon

The Mystery of the Claddagh Rings



KALLIE LANE

THE MYSTERY OF THE
CLADDAGH RINGS

*Twelve
Brides of
Christmas*



One Pot Spaghetti Supper

Jana Richards

www.janarichards.com

1 lb. ground beef
1 clove garlic, minced
1 tsp. each dried basil, oregano and paprika
1 tsp. each salt and sugar
1/4 tsp each pepper and hot pepper flakes
2 cups water
1 can tomato sauce 14 oz. (398 ml.)
1 can tomatoes 14 oz. (398 ml), undrained
1/4 cup chopped fresh parsley
3/4 cup freshly grated Parmesan cheese
1/2 lb. spaghetti, broken in pieces

In large, deep skillet or shallow Dutch oven, cook beef, garlic, basil, oregano, paprika, salt, sugar, pepper and hot pepper flakes over medium heat, breaking up beef with a wooden spoon for about 5 minutes or until browned. Drain fat. Stir in water, tomato sauce, tomatoes, parsley and 1/4 cup of the Parmesan cheese. Bring to boil and reduce heat. Cover and simmer for 45 minutes. Stir in spaghetti, making sure all pasta is covered with sauce. Cover for 10 to 15 minutes or until pasta is tender. Serve with remaining Parmesan cheese.

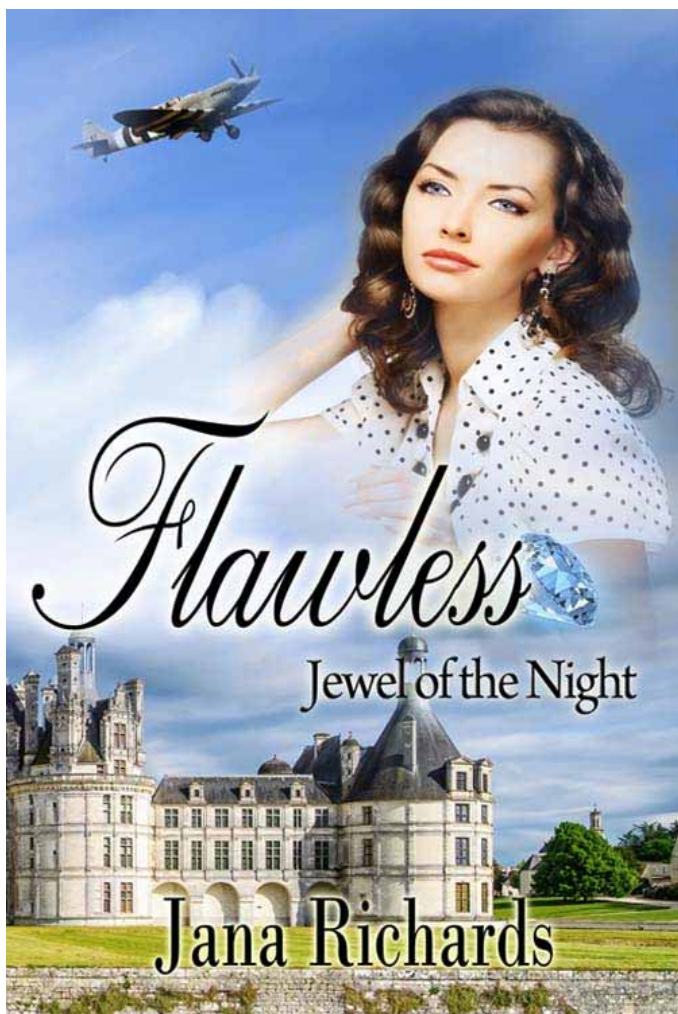
Enjoy these stories from Jana Richards

The Girl Most Likely

Flawless

Home Fires

One More Second Chance



5 or Less Ingredient Recipes

- Apricot Chicken
- Cape Cod-style Baked Fish
Dinner for Two
- Chocolate Almond Toffee
- Decadent Chicken
- Easy Peasy Apple & Bacon Pizza
- Graham Cracker Bars
- Greek Chicken Marinade
- Grilled Veggies
- Heavenly Gluten-Free Cheese
Biscuits
- Lemon, Honey, Ginger Tea
(Mom's Get Well Potion)
- Meringue Cookies
- No Name Chicken
- Orange Chicken
- Peppermint Bark
- Stuffed Mushroom Caps
Vegetarian
- Traditional Scottish Shortbread

Apricot Chicken

Anne Ashby

www.anneashby.com

- 1.25kg (2.5 pound) chicken pieces
- 1 pkt cream of chicken soup mix (4 servings size)
- 1 cup water
- 4 Tbsp apricot jam
- 2 Tbsp mayonnaise

Fry chicken pieces in a little oil until golden, place in a casserole dish. Combine the cream of chicken soup mix with water and apricot jam and heat, stirring until thick. Mix in the mayonnaise then pour over the chicken. Bake covered at 180C (350F) for 45 minutes. Serves 4.

Enjoy these stories from Anne Ashby

Leath's Legacy

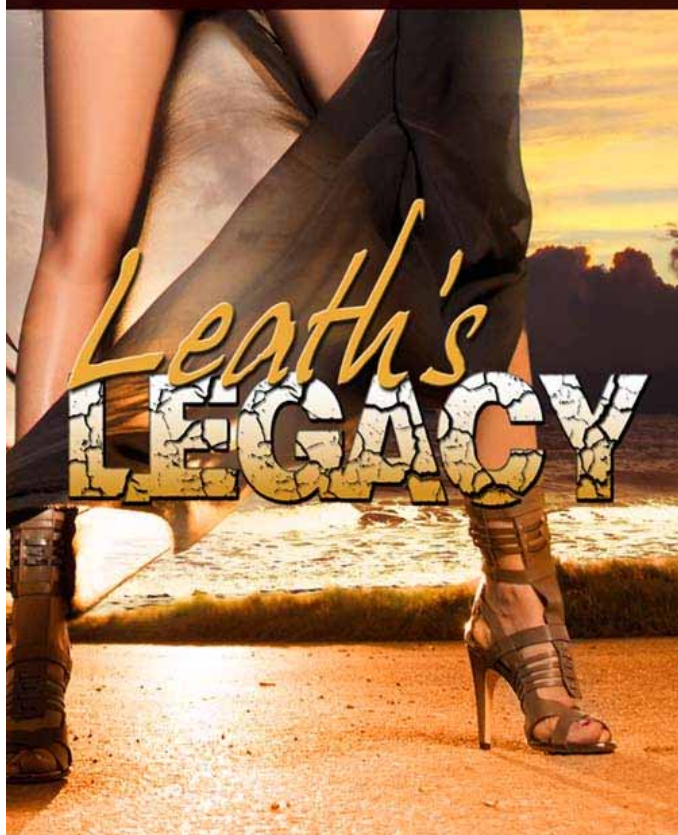
The CEO Gets Her Man

Wilderness Liaison

Time to Bury the Past

Devon's Dream

ANNE ASHBY



Cape Cod-style Baked Fish Dinner for Two
Katie O'Sullivan
www.katie-osullivan.com

Ingredients:

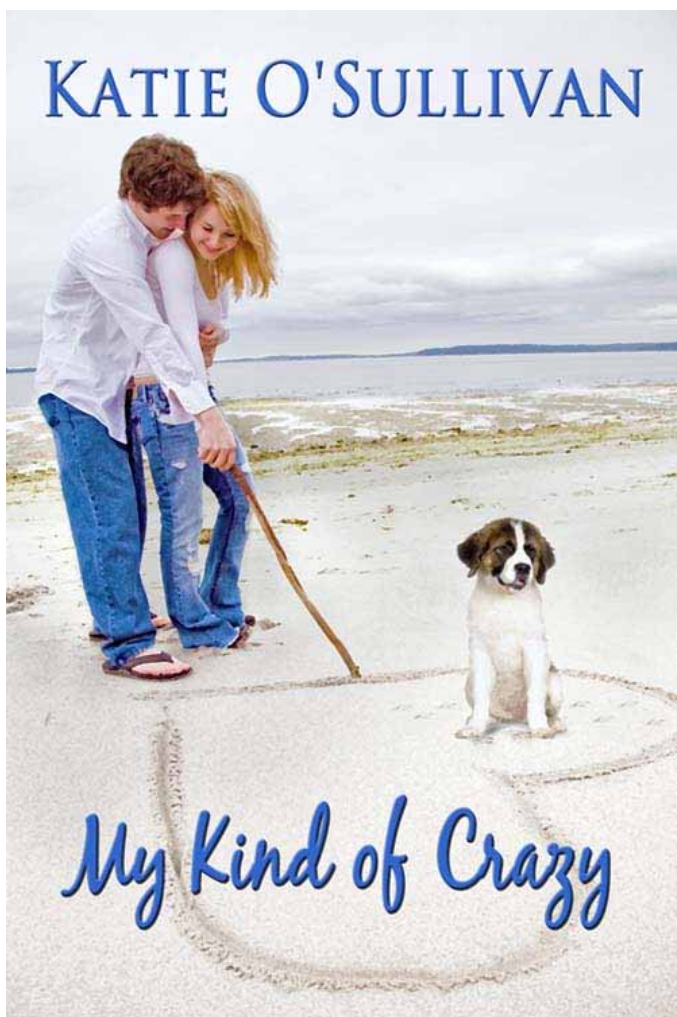
1 lb white fish fillet (cod or haddock are best)
3 Tbsp. butter, melted
15 Ritz crackers, crushed into coarse crumbs
1 cup rice (Uncle Ben's long grain)
Broccoli (enough for two people)

Preheat oven to 425 degrees F.

In medium saucepan, bring 2 ¼ cups water to boil. While waiting for water to boil, use a fork to mix cracker crumbs into melted butter. Rinse fish and place in Pyrex baking dish. Spread buttered crumbs on top. Add water to bottom of dish, being careful not to splash crumbs. Add rice to boiling water, place fish in oven. Set timer for 20 minutes for both. Wash broccoli and set in steamer – I usually turn on broccoli with timer hits the 10 minute mark, but if you like it cooked more, turn it on sooner.

Cracker crumbs should be slightly browned on top, and a toothpick should go into the fish easily, with no resistance, to test for done-ness. Serve with lemon wedges and white wine. Quick, simple, easy and the same fish dinner served in countless Cape Cod restaurants!

Enjoy this story from Katie O'Sullivan
My Kind of Crazy



Chocolate Almond Toffee

Diana Green

www.dianagreenbooks.com

1/2 pound butter

1/4 cup water

1 cup sugar

1-2 large bars of milk or dark chocolate (can vary depending on how much you want)

1/2 cup chopped toasted almonds

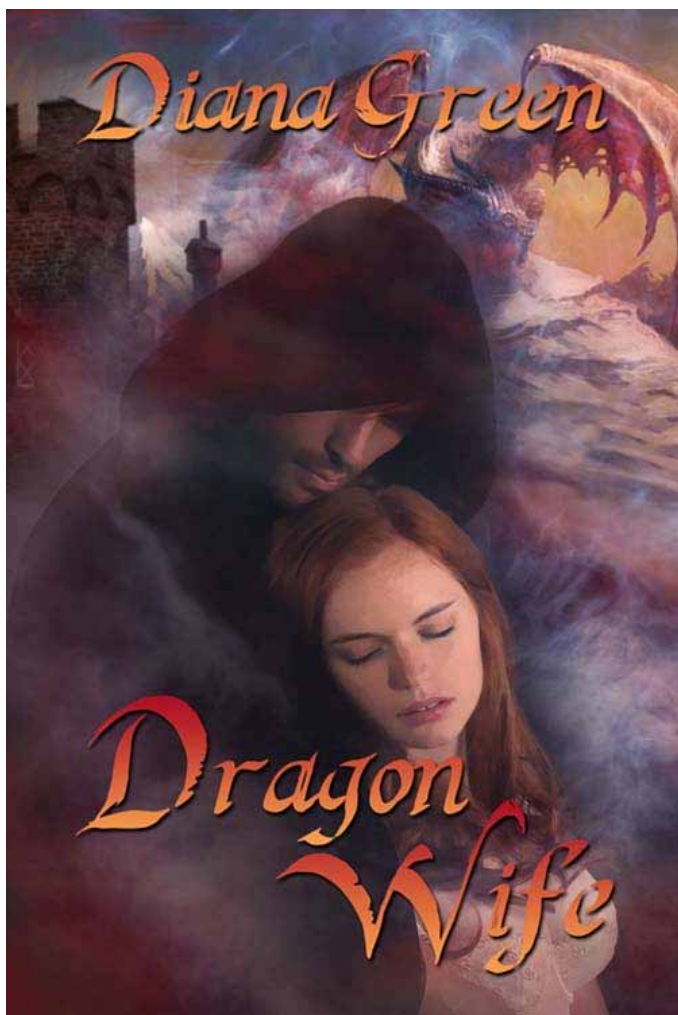
Cook butter, water, and sugar in a medium pot, over low heat, until mixture comes to a boil. Add the toasted almonds. Turn heat to high and stir until the mixture comes to a hard boil and even begins to burn, (just a little). You can tell this by a bit of smoke and darker brown streaks in the mix. Pour into a buttered pan. Crumble chocolate on toffee surface and smooth when it melts. Optional- sprinkle finely chopped walnuts over the top.

Chocolate almond toffee has been a three generation holiday tradition in my family. Dressed up on a pretty plate or in a decorative tin, it makes a wonderful gift. Enjoy!

Enjoy these stories from Diana Green

Dragon Warrior

Dragon Wife



Decadent Chicken

Nancy Fraser

www.nancyfraser.ca

4 chicken breasts (can substitute 6-8 thighs if you prefer dark meat)

1 packet of dry Italian seasoning mix

½ cup of medium brown sugar

Instructions:

Mix the seasoning packet and brown sugar together until well blended

Coat the chicken on all sides (use all the mixture)

Place in a foil lined pan (for easy cleanup of the caramelized sugars)

Bake at 350 degrees until golden brown (approx. 45 minutes, turning once)

Enjoy these stories from Nancy Fraser

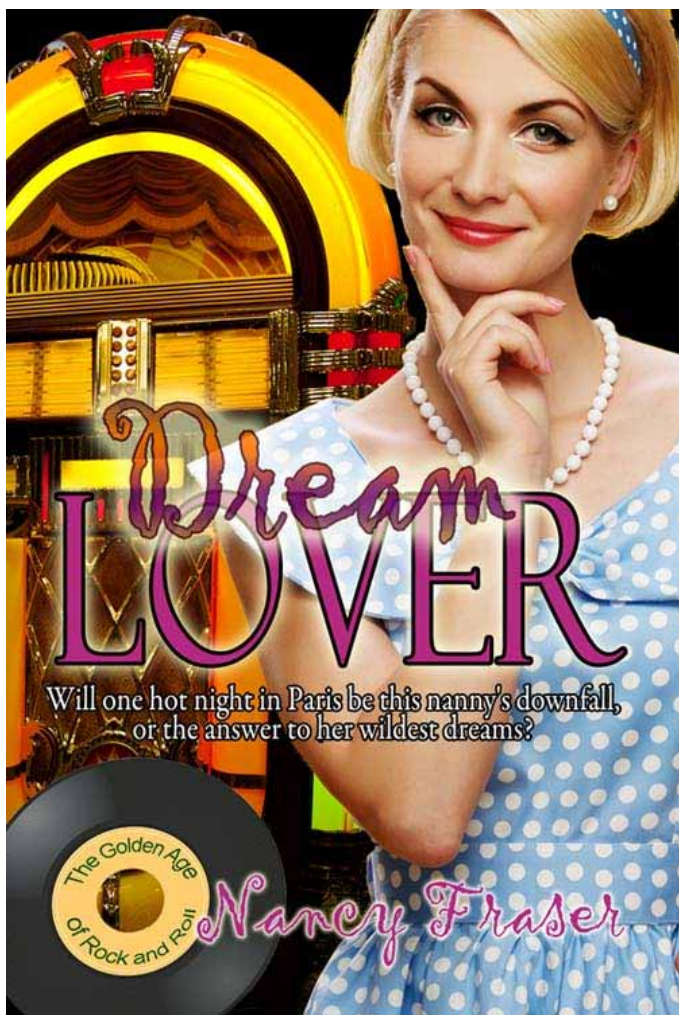
Dream Lover

A Saved Woman

April Love

Wake Up Little Susie

Time and Again



Easy Peasy Apple & Bacon Pizza

Sandra Owens

www.sandra-owens.com

1 medium pizza crust (thin works best)

1/2 cup shredded mozzarella and cheddar
mixed together

2 cups thinly sliced apple slices (Fuji is a good
one to use)

3 cooked and chopped applewood-smoked
bacon slices

3 tablespoons toasted chopped walnuts

Preheat broiler on high, then broil pizza crust
on both sides until lightly golden

Remove from oven and brush evenly with olive
oil

Sprinkle cheese mix evenly over crust. Arrange
apple slices over cheese. Sprinkle bacon and
walnuts over the apple slices.

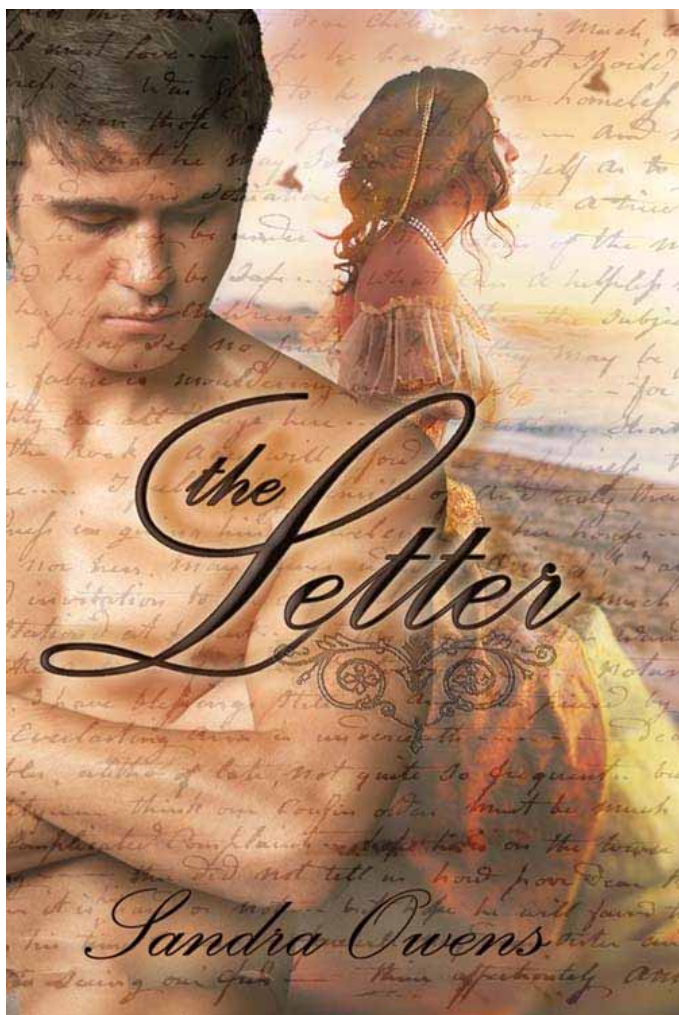
Return to oven and broil for approximately 2
minutes.

Enjoy!

Enjoy these stories from Sandra Owens

The Training Of A Marquess

The Letter



Graham Cracker Bars

Monica Epstein

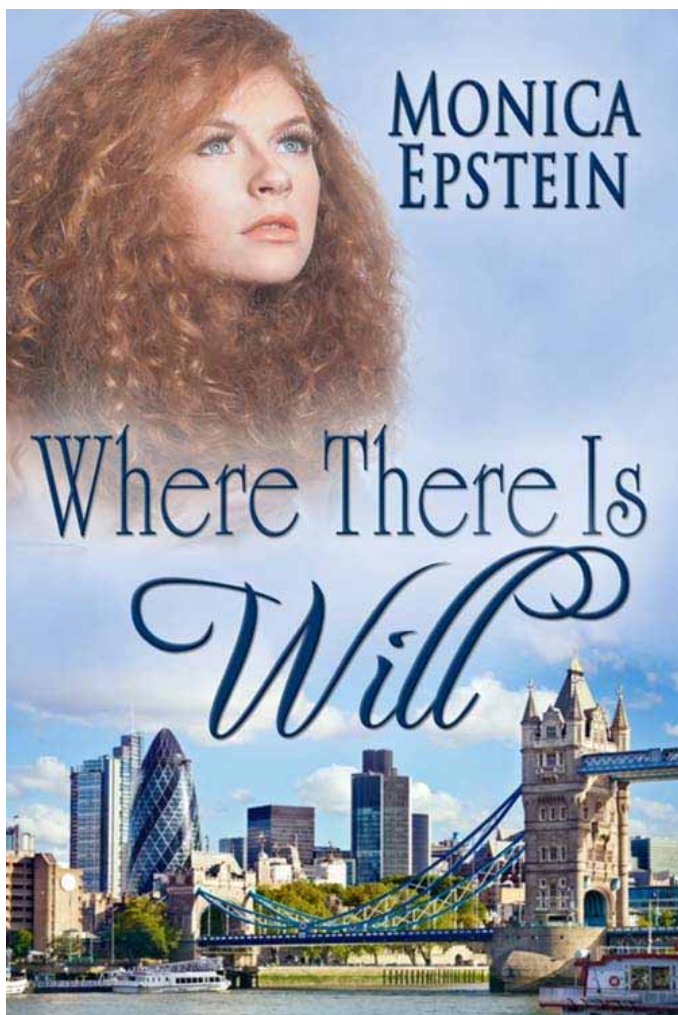
www.monicaepstein.com

- 1 can sweetened condensed milk
- 2 teaspoons vanilla
- ½ teaspoon salt
- 12 ounces peanut butter baking chips
- 2 cups chocolate graham cracker crumbs (about 24 2-inch crackers)

Preheat oven to 350 degrees (325 degrees if using a glass pan). Grease an 8-inch square baking pan. In a large bowl, stir together condensed milk, vanilla, and salt. With a wooden spoon, stir in baking chips and cracker crumbs. Mix until ingredients are well blended. Spoon into the prepared pan. Using moistened fingertips, pat dough to spread evenly. Bake for 20 to 25 minutes. Cool to room temperature, then cut into 2-inch squares. Makes 16 squares.

Variations: Be creative. Vary the flavor of baking chips, substitute nuts for some of the baking chips, use honey graham crumbs instead of chocolate.

Enjoy this story from Monica Epstein
Where There Is Will



Easy Greek Chicken Marinade

Marlow Kelly

www.marlowkelly.com

This easy to make marinade can be prepared, and left in the fridge, before you go to work or 15 minutes before you cook dinner.

Ingredients:

1tbsp. brown sugar

1tbsp. white vinegar

1cup water

1 tbsp. Greek herbs

Boneless, skinless chicken breasts

Please note: I buy pre-blended herbs. If you don't like Greek flavors you can use poultry seasoning, garlic or any herb other combinations.

Directions:

Mix sugar, herbs, vinegar and water in a large dish.

Add chicken, being sure to coat both sides.

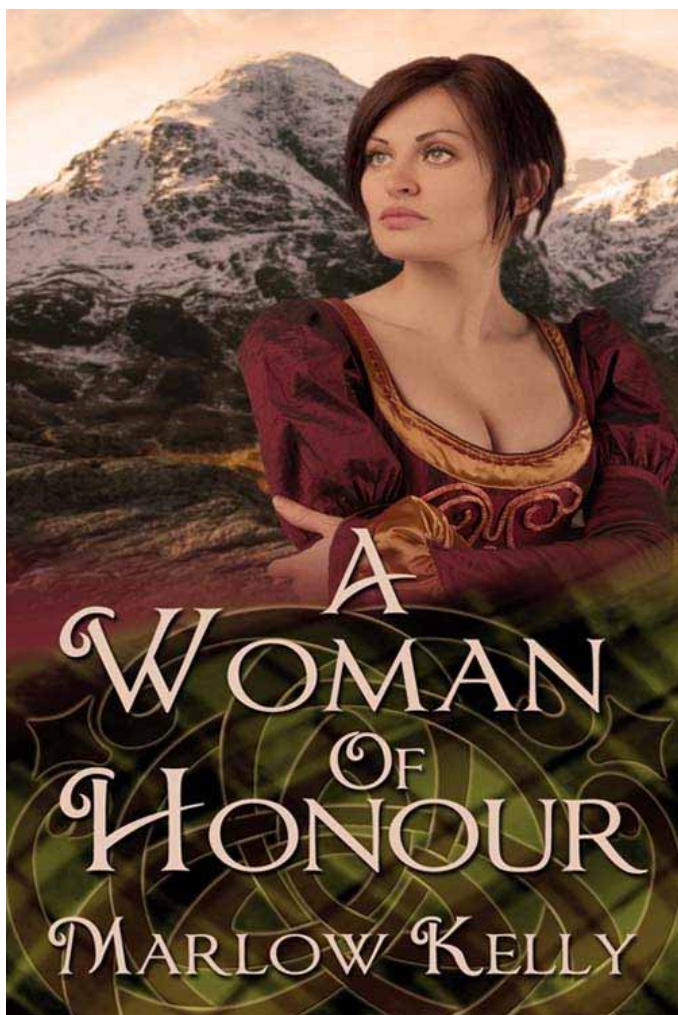
Cover and place marinating chicken in the fridge for at least 15 minutes.

Can be barbequed or cooked in marinade on stovetop.

Enjoy these stories from Marlow Kelly

A Woman of Honour

A Woman of Love



Grilled Veggies

Brenda Whiteside

www.brendawhiteside.com

We grill year round, even in the snow. Grilled vegetables remind us of warm summer days while the chill is on. Almost any vegetable will work for this recipe but a blend of spicy, strong and mellow makes the best combination. Once they're on the grill, you're free to make the rest of the meal while the vegetables are grilling. Below is a suggested combination. Note: the harder the veggie, slice thinner so that the softer ones don't burn while you're waiting for the harder ones to get done.

In a large bowl, place

1 or 2 onions, quartered

2 medium bell peppers, seeds out, cut in 2 inch slices

2 sweet chilis, seeds out, cut in 2 inch slices

squash (zucchini or yellow crookneck works the best but whatever you can get depending on the season, how many you use depends on the size of the squash) cut in large chunks

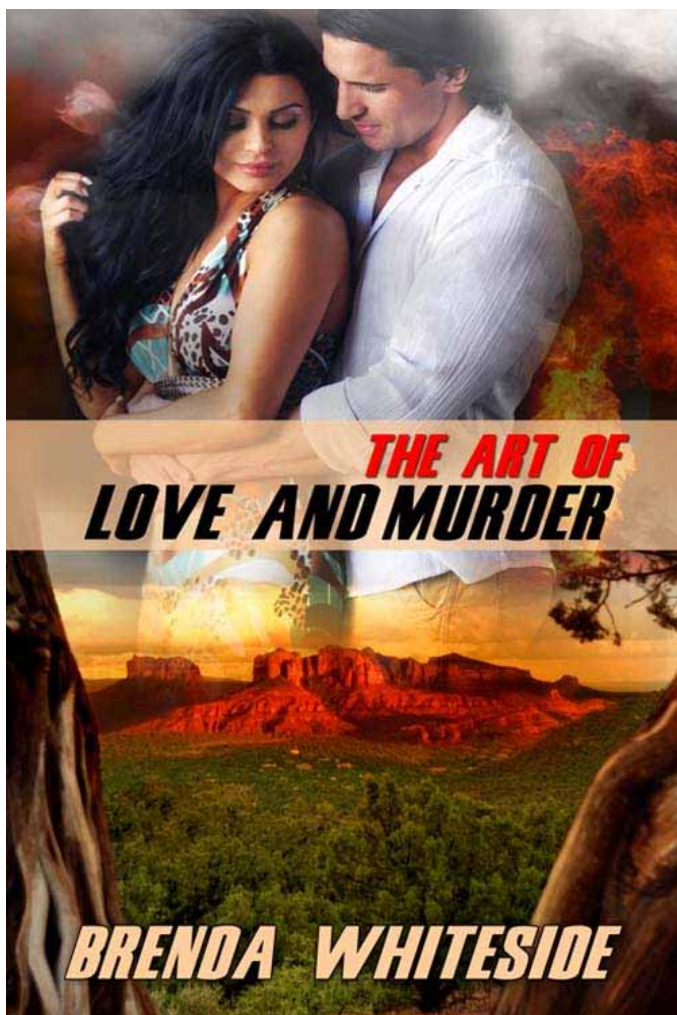
A fifth veggie of your choice could be potatoes cut in fairly thin slices or small corn on cob (frozen can work) or eggplant, etc.

Dribble olive oil over the mixture, enough to coat them all.

Season with cumin, parsley or cilantro and salt (we prefer pink or sea salt) and stir or toss well

Put in a grill pan. This is the key. Ours looks like an upside down pyramid with the point flattened and it's covered in holes. We purchased it at the grocery store. Grill until tender and browned. Depending on the veggies you choose and the heat of your grill it will probably take 45 minutes to an hour.

Enjoy these stories from Brenda Whiteside
Sleeping with the Lights On
Amanda in the Summer
The Morning After
The Art of Love and Murder
Southwest of Love and Murder



Heavenly Gluten-Free Cheese Biscuits
Kayden Claremont
www.kaydenclaremont.wordpress.com

Makes 12 biscuits.

2 cups Gluten-Free biscuit mix

¼ cup cold butter or margarine

2/3 cup milk

½ cup gluten-free shredded Cheddar Cheese

2 eggs

Heat oven to 425 F. in medium bowl, put biscuit mix in bowl. Using pastry blender or fork, cut in butter until mixture looks like coarse crumbs. Stir in milk, cheese and eggs until soft dough forms.

Drop dough by spoonful onto ungreased cookie sheet making 12 biscuits.

Bake 8 – 10 minutes or until golden brown.

Serve warm.

These freeze well for about 1 month.

VARIATIONS

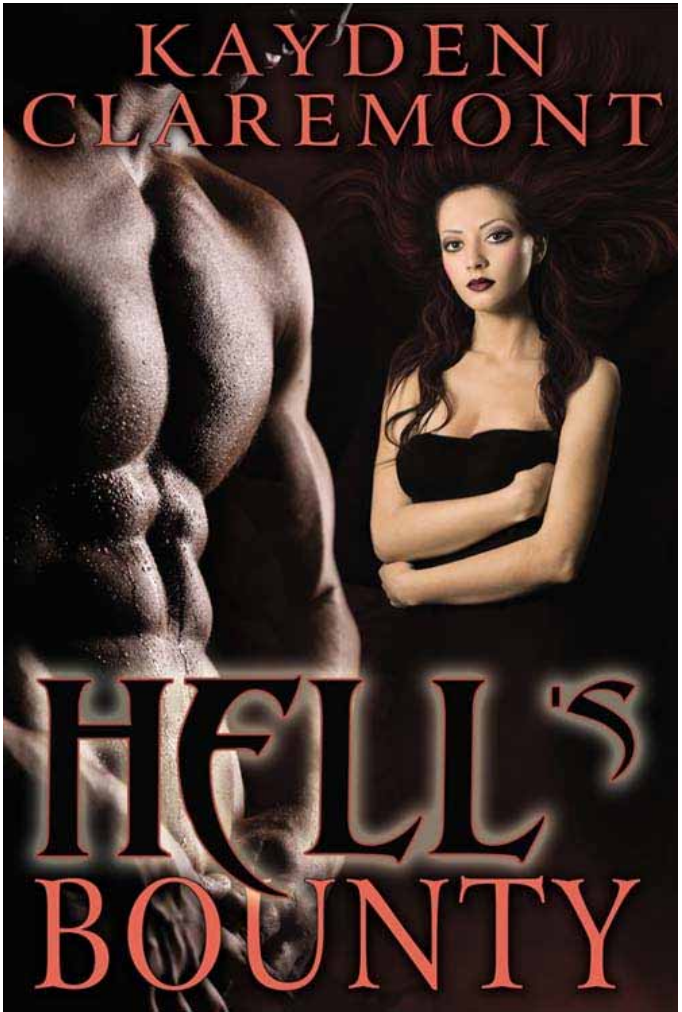
Garlic – Cheese Biscuits.

In small bowl, mix ¼ melted butter and ¼ teaspoon crushed garlic, brush on warm biscuits before removing from cookie sheet. Serve warm.

Cheese Parsley Biscuits.

Add 1 tablespoon finely chopped fresh parsley to the mixture.

Enjoy this story from Kayden Claremont
Hell's Bounty



Lemon, Honey, Ginger Tea

(Mom's Get Well Potion)

Debra Druzy

www.debradruzy.com

Ingredients:

Honey

Whole Lemons (washed, and preferably organic if you leave the rind on)

Ginger Root about the size of your big finger

Wide-mouth glass jelly jar with lid

Instructions:

Peel ginger root and slice thin, then put slices into the jelly jar.

Slice lemon into thin circles, then put slices into the jelly jar.

Pour honey on top, enough to cover lemon-ginger slices. Honey will ooze between slices and reach the bottom.

Secure with lid. Refrigerate. Potion will become like jelly. It may be a little wetter if there is a lot of lemon juice, but it's still good.

When ready to serve, stir the potion before spooning a heap into a mug. Add hot water.

Refrigerate the rest of the potion. It will last about a month.

I reuse a 13 ounce jelly jar, and fit 1 or 2 sliced lemons, a finger-length of ginger, and fill it to the top with honey.

If you use organic lemons, you can keep the

rind on, otherwise you can peel it off.

My children don't like the rind, so I remove it before putting the lemon slices into the jar.

Enjoy any time, especially when you're feeling under the weather.

Enjoy this story from Debra Druzy
Sleeping with Santa



DEBRA DRUZY

*Sleeping
with
Santa*

Meringue Cookies

Loretta C. Rogers

www.lorettacrogersbooks.com

Ingredients

3 egg whites

1 c. sugar

1/4 tsp salt

1 tsp vanilla flavoring

Directions

Heat oven to 300 degrees. Blend egg whites, salt, sugar and vanilla in top of double boiler. Place over boiling water, beat with rotary beater, scraping bottom and sides of pan occasionally, until mixture forms stiff peaks. Drop mixture by teaspoonfuls onto 2 (two) lightly greased baking sheets. Bake 12-15 minutes or until light brown. Immediately remove from baking sheet. Makes 3 1/2 dozen cookies. Store in an airtight container.

Enjoy these stories from Loretta C. Rogers

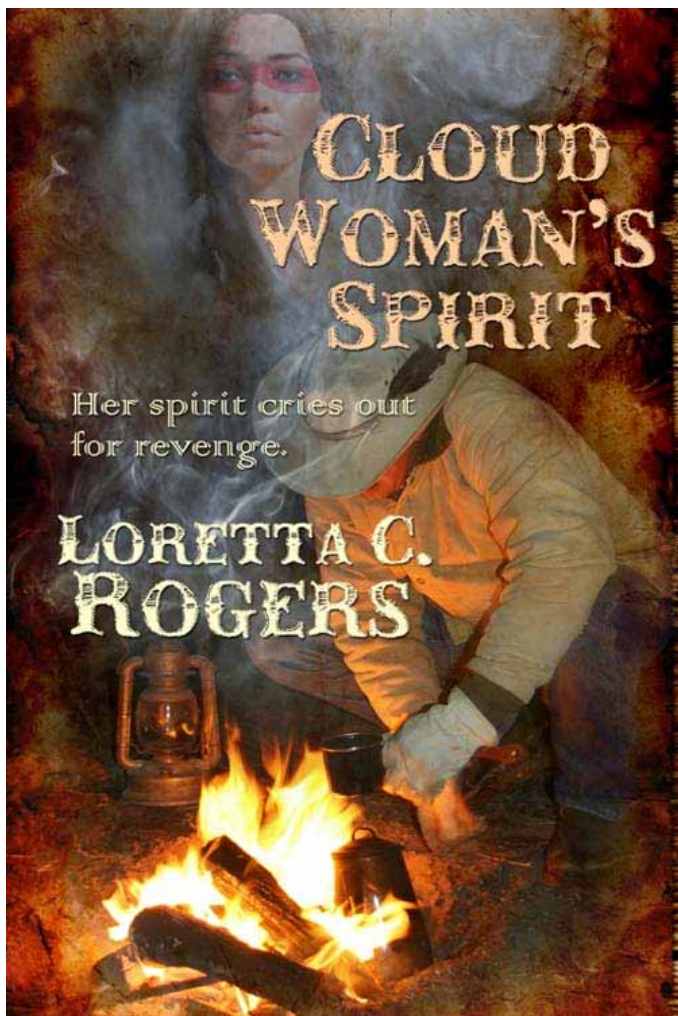
Cloud Woman's Spirit

Lady Adel's Captain

The Witching Moon

Forbidden Son

Bannon's Brides



No Name Chicken
Anita Kidesu
www.anitakidesu.com

Whole chicken cut up or chicken breasts
Salt & Pepper
Salad Oil
Kitchen Bouquet
Open Pit Barbeque Sauce or any other you
wish to use

Brush all sides of chicken with salad oil.
Sprinkle on salt & pepper
Brush all sides of chicken with Kitchen
Bouquet
Bake in oven for 1/2 hour on 450 degrees
Pour barbeque sauce on chicken. Cover with
foil and cook on low heat (350 degrees) until done.

Enjoy this story from Anita Kidesu
South Seas Seduction

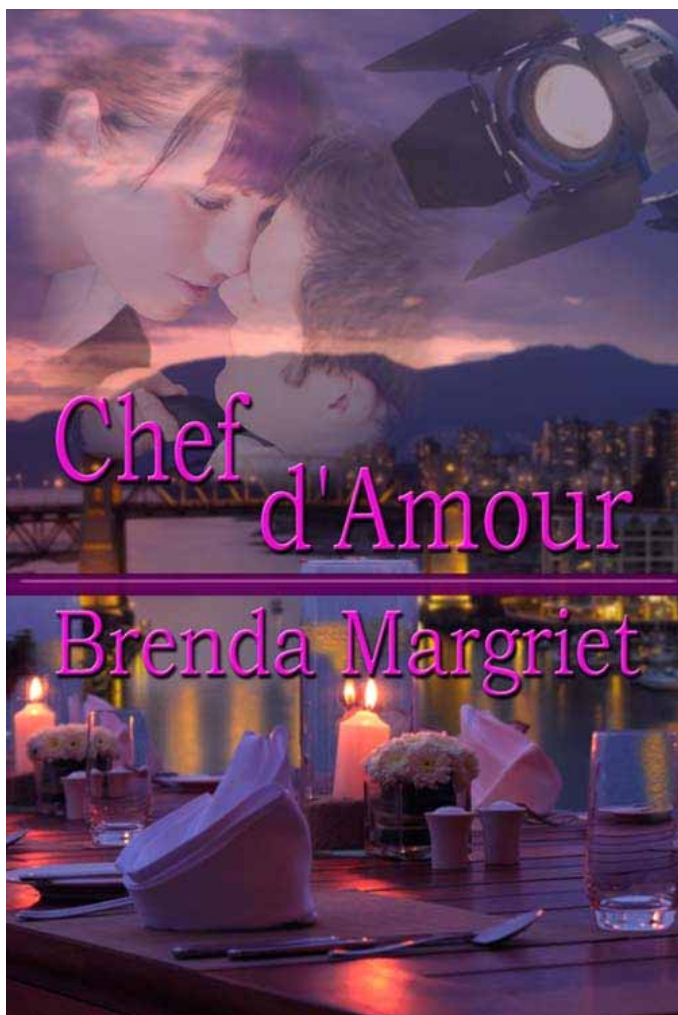


Orange Chicken
Brenda Margriet
www.brendamargriet.com

1 cup (250 ml) Catalina salad dressing
1 cup (250 ml) apricot jam
1 package dry onion soup mix
12 to 15 chicken pieces (legs and thighs)

Mix dressing, jam and soup mix together. Place chicken in casserole dish. Pour mixture over top and turn chicken to coat. Cover. Bake 350F for 1 hour. Remove cover. Continue baking, now at 300F, for 30 minutes.

Enjoy these stories from Brenda Margriet
Mountain Fire
Chef d'Amour



Chef d'Amour

Brenda Margriet

Easy Microwave Peppermint Bark

Annalisa Russo

www.annalisarusso.com

Easy Microwave Peppermint Bark

1/2 cup crushed candy canes (about 6)

12 oz pkg. white chocolate chips

Red food coloring optional

Place candy canes in a plastic bag and hammer into small pieces.

Melt chocolate in a microwave safe dish in 30 second intervals. Stir between each interval. (from 1 to 5 minutes. Just to melted.)

Combine crushed candy canes with melted chocolate.

Pour mixture onto a cookie sheet layered with parchment or waxed paper.

Refrigerate until firm and cold. Remove from cookie sheet and break into pieces.

Enjoy these stories from Annalisa Russo

An Angel Healed

An Angel's Redemption

Rags to Rubies



ANNALISA RUSSO

An **Angel**
HEALED

Book Two of The Cavelli Angel Saga
It began as a chance encounter, but fate had other plans...

Stuffed Mushroom Caps Vegetarian

Ally Hayes

www.allyhayes.blogspot.com

1 cup hot water

2 cups stuffing mix

16-20 large mushrooms, I like Portabella

1 cup chopped red and green peppers, onion if desired

3 Tbsp. butter or margarine

Heat broiler

Add hot water to stuffing mix, stir until moistened and let stand.

Remove stems from mushrooms and chop stems. In butter or margarine, cook mushroom caps in skillet until lightly brown then place round side down in shallow baking dish.

Add stems, peppers and onions to skillet and cook until tender. Add this to stuffing mixture, mix. Spoon into mushroom caps and drizzle with remaining butter.

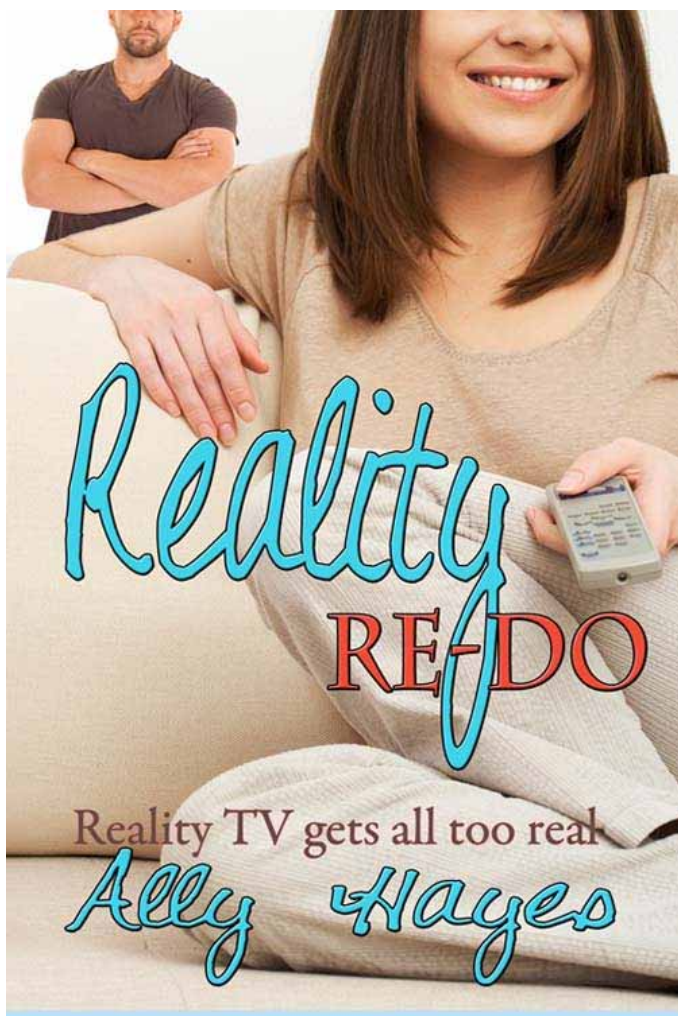
Broil 6 inches from heat, 5 minutes or until heated through.

Options: add diced tomatoes or top with shredded cheese

About 8-10 servings

Enjoy this story from Ally Hayes

Reality Re-Do



Traditional Scottish Shortbread

Anne Knol

Ingredients:

12 oz (350 g.) plain flour

OR 8 oz (225 g.) plain flour and 4 oz (125 g.)
rice flour

8 oz (225 g.) butter

4 oz (125 g.) caster sugar

caster sugar for dusting

Line and grease a baking tray. Preheat the oven to about 425 F, 220 C, Gas Mark 7

Sieve the flour and sugar into your mixing bowl. Cut the butter into small cubes and gently rub it into the flour/sugar mix until the dough resembles that for shortcrust pastry. The buttered crumb mix is what helps the shortbread hold its shape.

Turn the dough out onto a floured board and roll into a circular shape for petticoat tails or a rectangular shape for shortbread fingers. The shapes should be between 1/4 inch and 1/2 inch thick.

Prick them all over with a fork and mark the slices. These ingredients should make about eight triangular petticoat tails from the round or twenty fingers from the rectangle.

Transfer the shaped dough onto the lined and greased baking tray. Pop into the pre-heated oven and when the dough appears set (around 5 minutes) lower the heat to 350 F, (180 C, Mark 4) Bake slowly until crisp and golden-brown. This can take

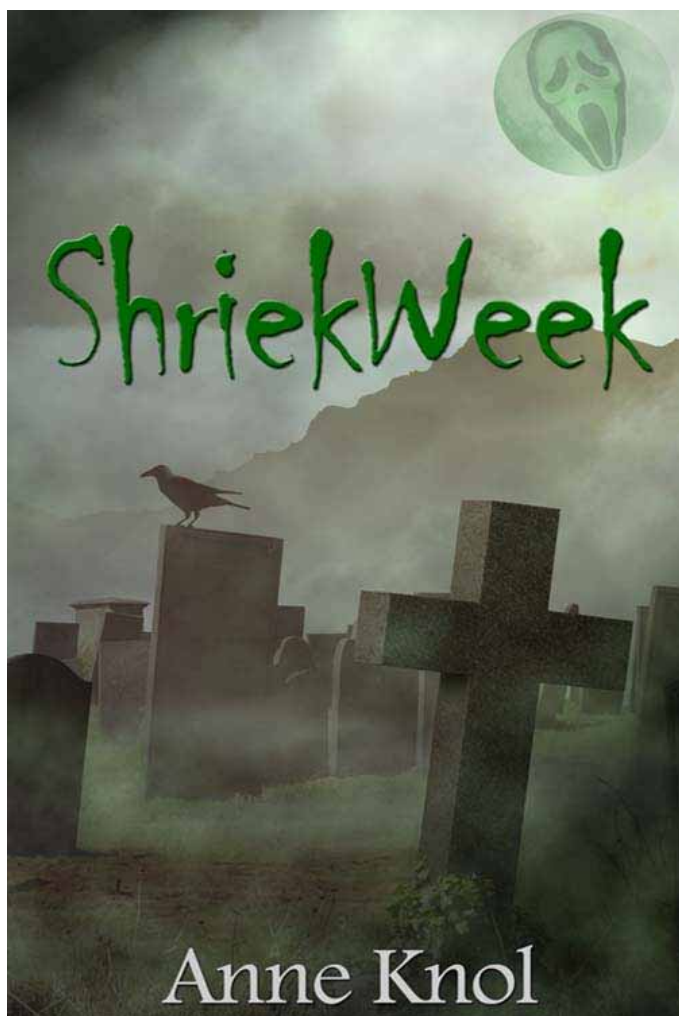
from twenty to forty-five minutes, depending on the flour mix and the thickness of the fingers.

Dust with a sprinkling of caster sugar and allow to cool on the tray before transferring to a wire tray until cold.

The biscuits should keep well in an airtight tin. I can't vouch for that as they are never around long enough to store in our house.

Traditionally, shortbread is brought to the table in a flat round which is cut or simply broken into pieces for serving.

Enjoy this story from Anne Knol
ShriekWeek



30 Minute or Less Recipes

- Blueberry Muffins
- Broadway Pea Salad
- Chicken Divine
- Chocolate-Chocolate Chip Cookies
- Cranberry Crunch
- Crazy Happy Banana Bread
- Crustless Sweet Potato Pie
- Easy Chicken Pot Pie
- Grandma's Tea-Time Scones
- Green Chili Enchilada Casserole
- Hamburger Stroganoff
- Hawaiian Baked Beans
- Linguine with Garlic and Prosciutto
- Madeira Cake April style
- Pasta Puttanesca
- Salmon and Veggies on the Barbie
- Shrimp and Pasta DiFrancesco
- Souper Taco Supper
- Stracciatella Soup

Blueberry Muffin Recipe

Carol Henry

www.carolhenry.org

Ingredients:

Blend:

1 Cup Sugar

½ Cup Milk

1 Teaspoon Vanilla

2 Eggs

¼ Cup Vegetable Oil

Add:

2 Cups Flour

2 ½ Teaspoon Baking Powder

¼ Teaspoon Salt

Add:

1 ½ Cups Fresh Blueberries

Optional:

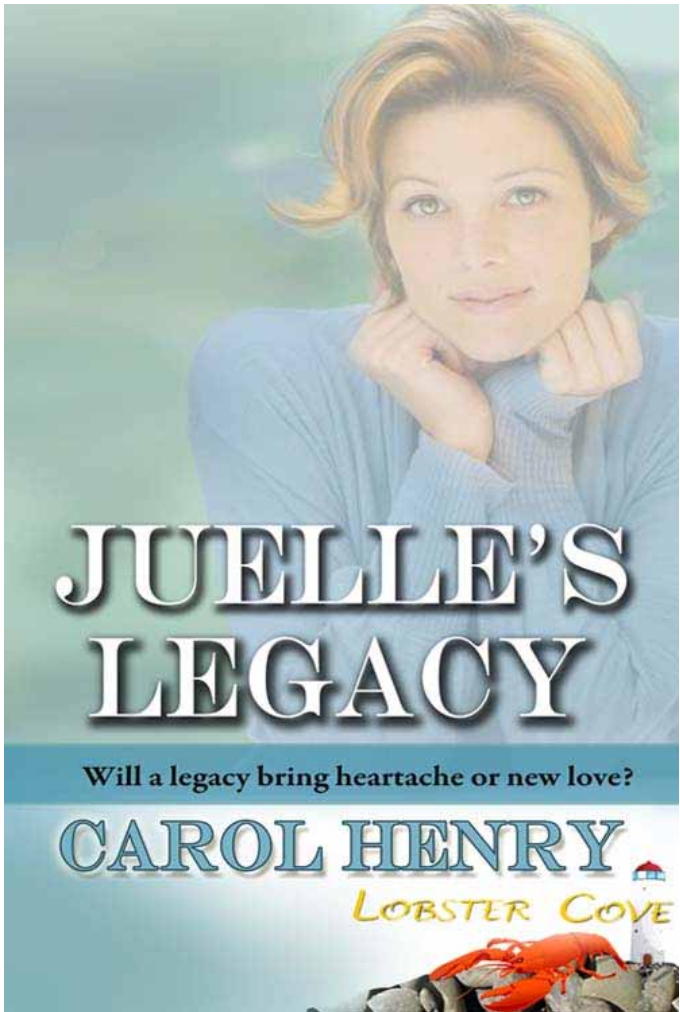
White Sugar Sprinkles

Directions:

Blend the first five ingredients thoroughly (can use mixer). Add dry ingredients and mix well. Add blueberries carefully, then spoon into muffin tins lined with paper baking cups. Sprinkle sugar on top. Bake in 350°F oven for 20 – 25 minutes, or until a tooth pick comes out clean. Do not over bake. Depending on size of muffins, makes about 1 ½ dozen.

Enjoy these stories from Carol Henry
Juelle's Legacy (Lobster Cove Series)

Rio Connection
Shanghai Connection
Nothing Short of a Miracle
Ribbons of Steel



Broadway Pea Salad
Rolynn Anderson
www.rolynnanderson.com

10 strips of bacon, cut into 1/2 inch pieces with a kitchen scissors; cook till crisp and drain. (I've used Canadian Bacon chopped up instead of bacon if you're worried about fat content)

One head of cauliflower-brown spots removed as well as core. Chopped (1/2 inch pieces)

One red pepper. Chopped 1/4 inch

One sweet onion. Chopped 1/4 inch

One package of frozen petite peas. Place in a colander...run hot water over them till they are no longer frozen; drain

Dressing: 1/4 cup of Newman's Caesar Dressing (NOT the creamy version); heaping 1/4 cup of mayonnaise

Season Salt to taste

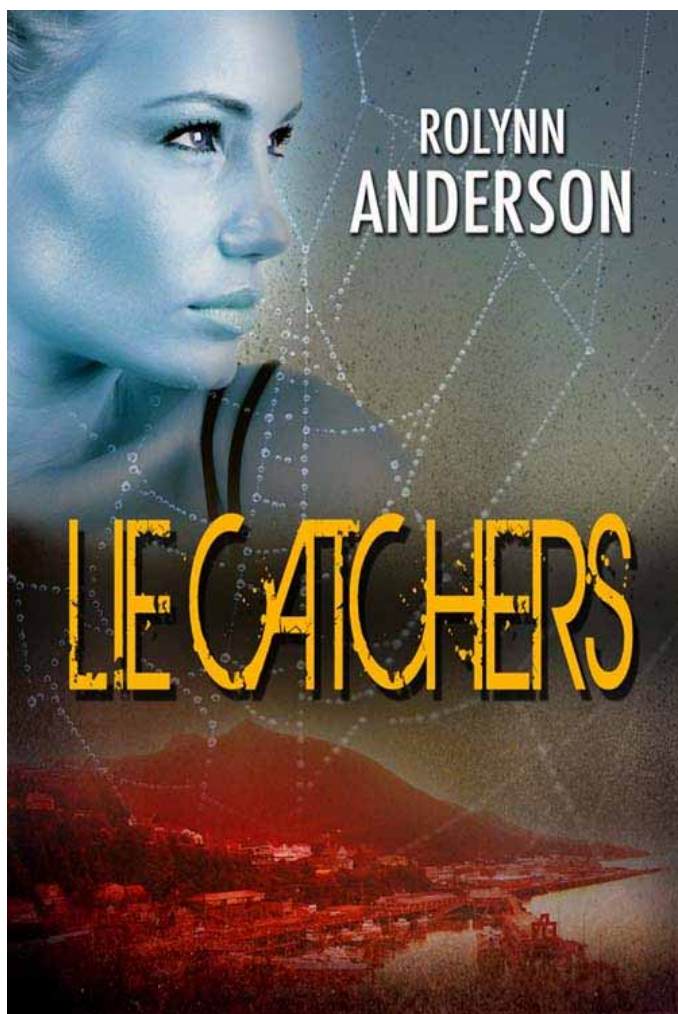
Salt/Pepper to taste

Enjoy these stories from Linda Joyce

Last Resort

Fadeout

Lie Catchers



Chicken Divine
Mitzi Pool Bridges

1 – 2 cups cooked & chopped chicken (Rotisserie works real well)
1 can Broccoli & Cheese Soup
1 lb Broccoli Spears (fresh or frozen)
1 Tablespoon butter
1/2 Cup Shredded Cheddar Cheese
1/3 Cup Milk
Bread Crumbs

In 2 quart dish, arrange broccoli & chicken.

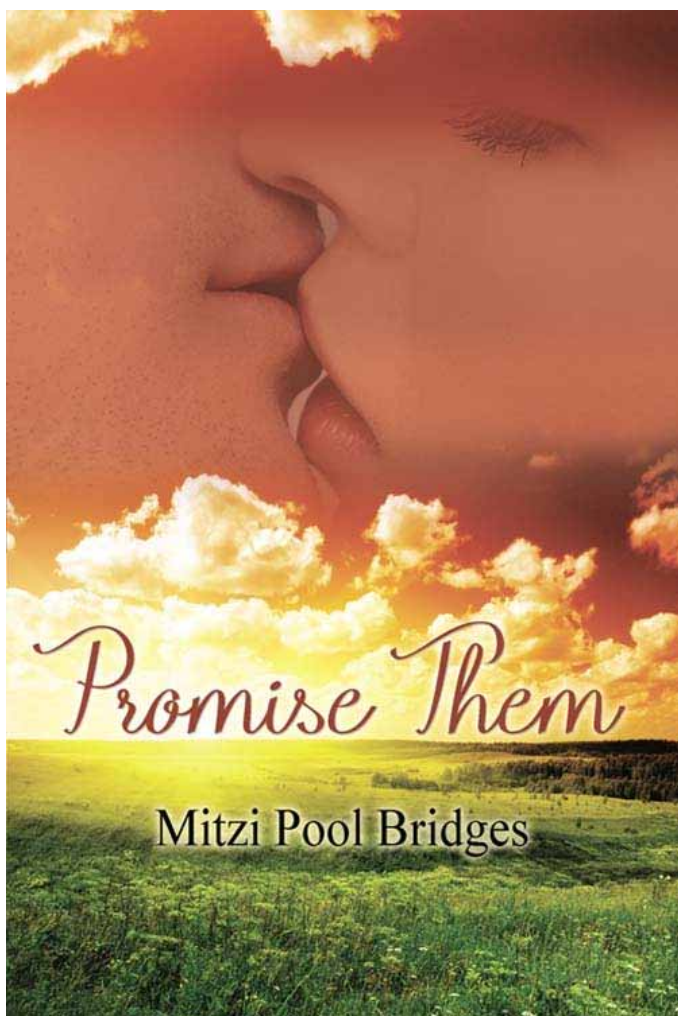
Combine soup & milk & pour over broccoli & chicken.

Sprinkle cheese over all.

Combine bread crumbs & butter & sprinkle over top.

Bake at 375 degrees for 20 minutes or until hot and bubbly.

Enjoy these stories from Mitzi Pool Bridges
Promise Kept
Promise Broken
Promise Her
Promise Made
Promise Renewed



Chocolate-Chocolate Chip Cookies
Marilyn Baron
(From the Kitchen of Cathy Goetzke)
www.MarilynBaron.com

1-1/2 cups flour
1/2 teaspoon salt
1/4 teaspoon baking soda
3/4 cup butter
3/4 cup granulated sugar
2 Tablespoons water
12 oz bag chocolate chips, divided in half
2 teaspoons vanilla
1 egg
1 cup broken nut meats (pecans)

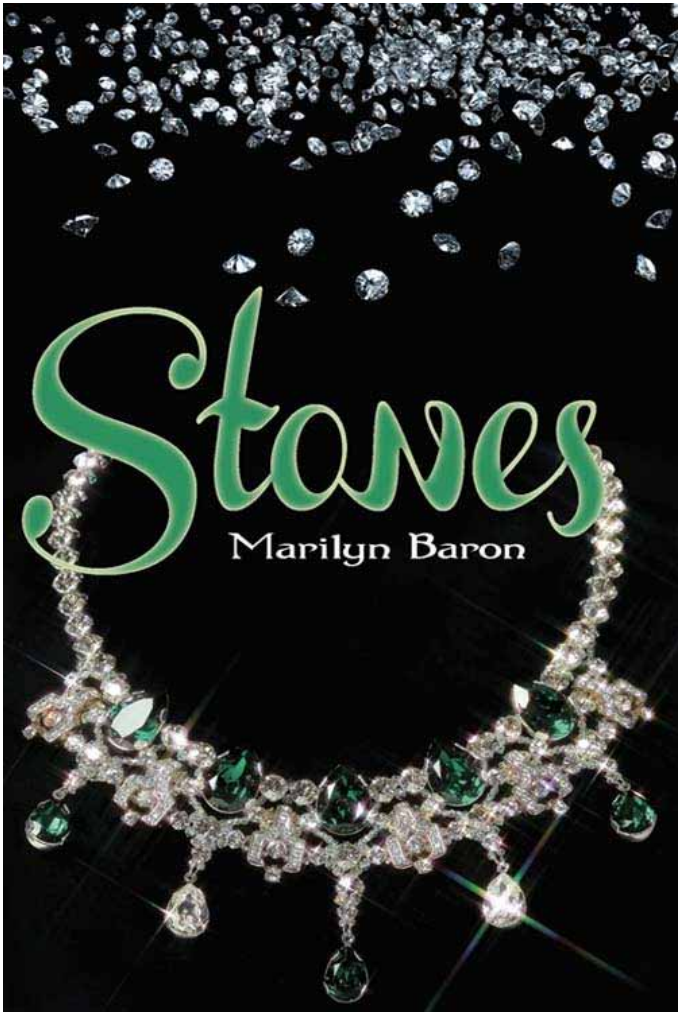
Combine water, butter and sugar in a small sauce pan and bring to a boil. Remove from heat, stir in 1/2 chocolate chips until melted. Transfer to a mixing bowl and let cool.

Beat in egg and vanilla. Sift together dry ingredients and stir into chocolate mixture. Fold in nuts and remaining chocolate chips. Bake on ungreased cookie sheets at 325 for 9-11 minutes. After removing from oven, let stand on cookies sheets for a couple of minutes before removing to racks to cool.

Note: The dough is very soft and will probably look like it needs more flour. Don't worry. As it cools it gets stiffer.

Given the odd amounts of sugar and butter,
etc., I find it's easier to just make a double batch.
They'll get eaten.

Enjoy these stories from Marilyn Baron
Under the Moon Gate
Significant Others
Sixth Sense
Homecoming Homicides
Stones



Cranberry Crunch

Vicki Batman

www.vickibatman.blogspot.com

2 cups fresh cranberries
1 egg
1/3 cup plus 1/2 cup sugar
1/2 cup flour
1/2 cup walnuts, chopped
1/4 cup melted butter

Preheat oven to 325 degrees. Spray an 8 inch pie plate with non-stick spray. Set aside. Put cranberries in pie plate. Sprinkle with 1/3 cup of sugar and 1/2 cup walnuts.

Beat egg well, adding 1/2 cup of sugar. Add flour and melted margarine. Stir until thoroughly blended. Dough is a tad stiff. Pour over berries and smooth out a bit.

Bake 45 minutes until crust is golden brown. Serve warm with whipped cream.

Note: I have used a larger pie plate and added a few more cranberries. I have reduced the sugar content as well.

Happy Holidays!

Enjoy this story from Vicki Batman
Temporarily Employed

Temporarily Employed



New job. New romance. And murder.

Vicki Batman

Crazy Happy Banana Bread
Beverly Breton
www.beverlybreton.com

In Crazy Happy Hearts, Susan and Kenny reignite their relationship snacking down on New Jersey's irresistible crumb cake, but new retiree Susan knows if she's going to keep her figure, her daily snack cake needs to be healthier. This banana bread fits the bill. Takes less than 15 minutes to put together; It's low in fat, refined sugar and refined flour, yet tastes as yummy as a more traditional recipe. The amounts are approximate; you can play with ingredients as the recipe is very adaptable. Great for holiday gift giving in a large loaf, or make mini-loaves. Add a cup of walnuts or chocolate chips, and a bow. Happy holidays!

¼ cup of melted butter (add 1-2 tablespoons of sunflower oil for a little richer loaf)

1/2 cup of unsweetened applesauce

½ cup raw sugar

1-2 Tbsp. honey

2 eggs

4 ripe bananas, mashed (if you're short a banana, grate zucchini to fill the gap)

1 tablespoon milk (can be dairy, rice, or almond)

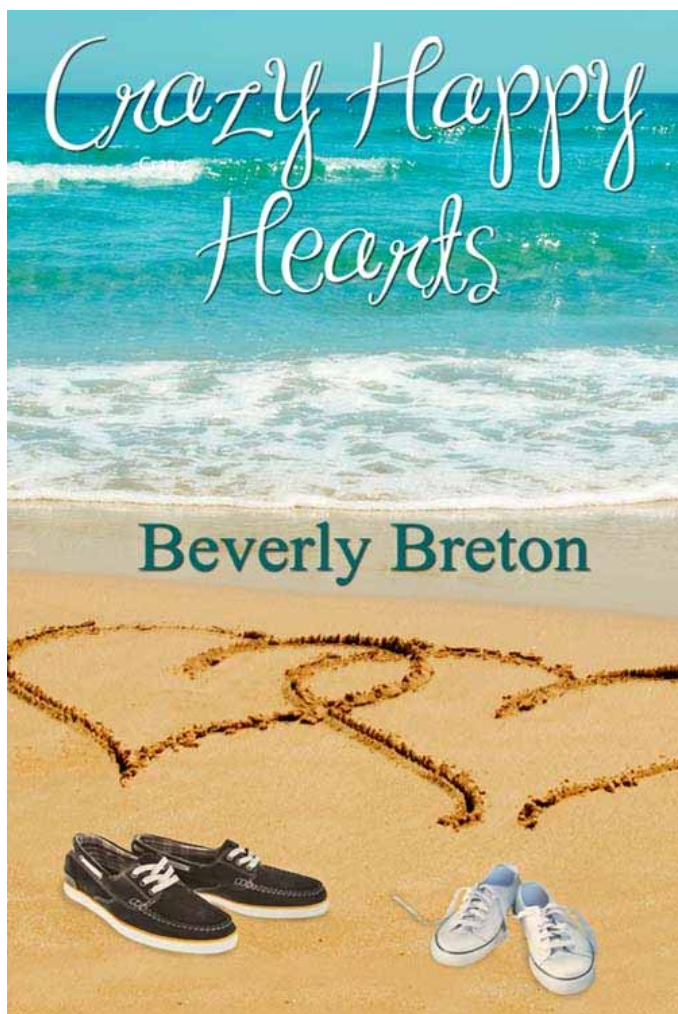
2 cups of flour—1 ½ whole wheat pastry and ½ white; or try 1 cup whole wheat pastry, ½ cup quick oats, and ½ cup white

½ teaspoon baking soda

1 teaspoon baking powder
salt

Heat oven to 350 degrees. Sift flour, baking powder, baking soda, and salt. Thoroughly mix first 4 ingredients, then beat in eggs until light and fluffy. Mix in flour mixture alternately with bananas until smooth. Pour into lightly oiled pan. For large loaf pan, bake 50-60 minutes, until toothpick comes out dry. For mini-loaves, start toothpick checking around 30 minutes.

Enjoy these stories from Beverly Breton
Crazy Happy Hearts
May Day Magic
Under A Halloween Moon
Specs Appeal
Stars In Her Eyes



Crustless Sweet Potato Pie

Brittany Barefield

www.Brittanybarefield.weebly.com

Ingredients:

3-4 cups of sweet potatoes, softened and peeled

1 cup sugar

2 eggs

½ stick of melted butter (4 tbsp)

½ cup milk

1 tsp. vanilla

½ tsp. salt

1 tsp. cinnamon

Marshmallows for topping (optional)

Directions:

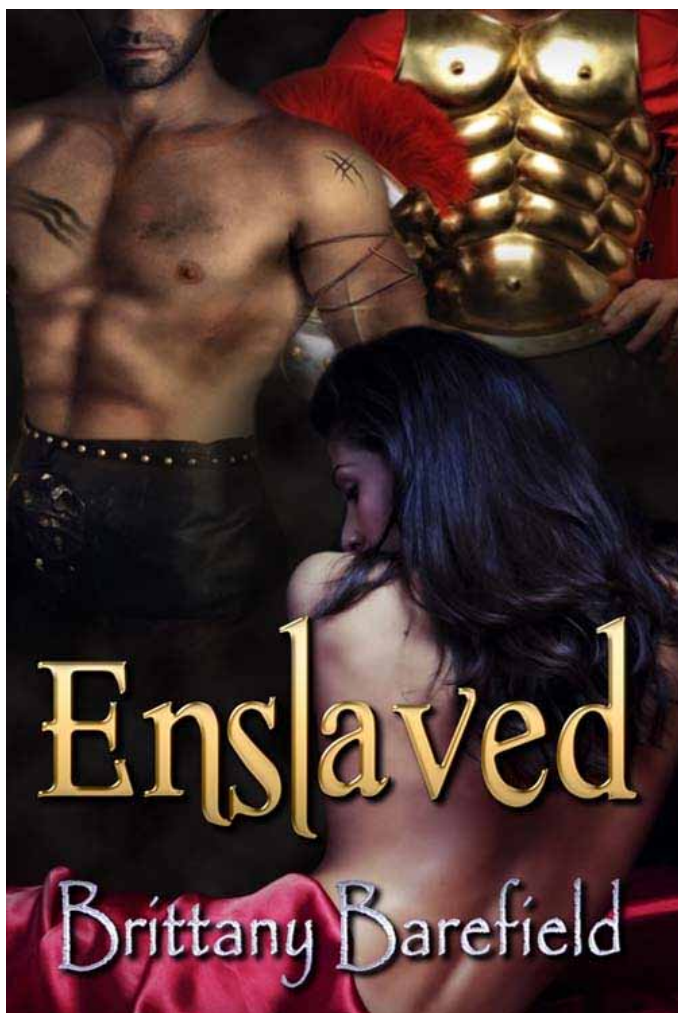
Mix all ingredients, except the marshmallows, and pour into greased dish.

Bake at 350 degrees for 25 minutes.

Top with marshmallows and bake about five minutes until golden brown.

Enjoy this story from Brittany Barefield

Enslaved



Easy Chicken Pot Pie

Linda Joyce

www.linda-joyce.com

Serves 8

Ingredients:

1 can Cream of Chicken Soup & 1 can of
Cream of Mushroom Soup

Whole Milk: enough to fill the two cans.

1 bag of frozen mixed vegetables: Carrots,
Corn, Green beans.

1 roasted Chicken from the Grocery Store Deli

1 teaspoon of poultry seasoning

1 package of Frozen Biscuits

Dash of pepper

Step 1

Heat Oven to 375 degrees. (or the temperature
for baking the biscuits.)

In 4-quart saucepan, mix soups and milk. When
blended, add frozen vegetables, chicken, and
poultry seasoning. Heat until bubbling, about 2
minutes, stirring occasionally.

Spoon into a greased 13x9-inch baking dish.

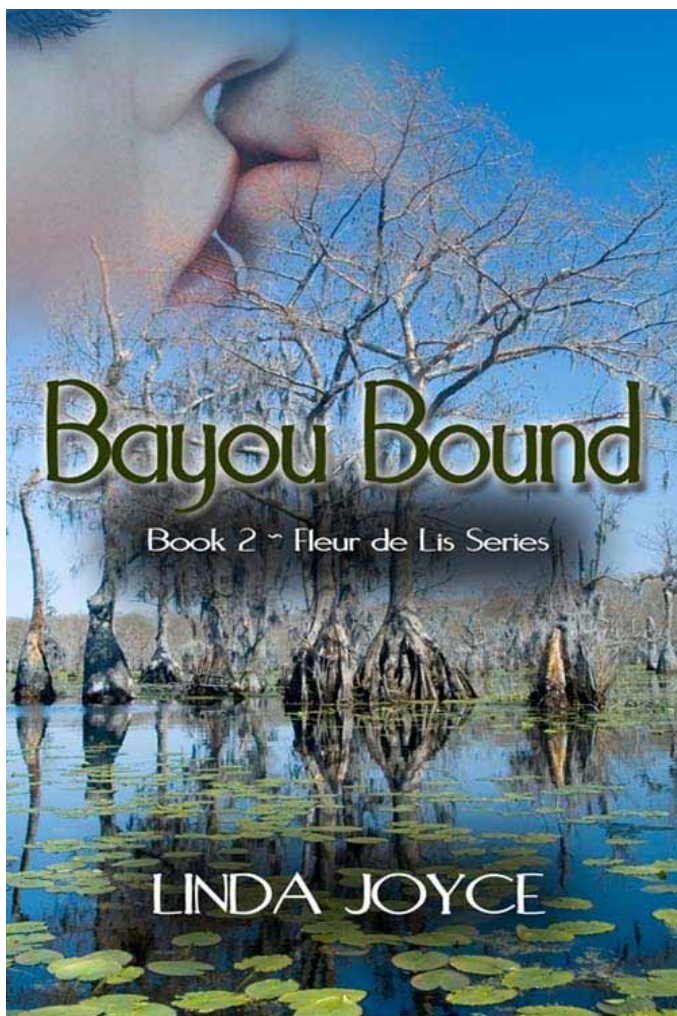
Step 2

Place frozen biscuits over hot mixture. Sprinkle
pepper over biscuits.

Step 3

Bake uncovered at 375°F for about 15-20
minutes or until biscuits are light golden brown.

Enjoy these stories from Linda Joyce
Bayou Born
Bayou Bound



Grandma's Tea-Time Scones

Christina Hollis

www.christinahollis.com

Ingredients:

8oz self-rising flour

2 teaspoons baking powder

2oz butter

1oz caster/superfine sugar

1 egg

milk

Recipe Directions:

Preheat oven to 220 degrees C, 425 degrees F, Gas Mark 7. Grease and flour two flat baking trays.

Sift the measured flour and baking powder into a large bowl. Add the butter, and rub it into the flour lightly with your fingertips until the mixture looks like fine breadcrumbs. Stir in the sugar.

Break the egg into a measuring jug and top it up to 5 fl. oz with milk.

Using a table fork, gradually add enough of the egg-and-milk mixture to the dry ingredients to make a soft (but not sticky) dough. Careful: you won't need all the liquid at this stage—if you add too much, your scones will be like bricks.

You can make this recipe in a food processor

rather than by hand, but if you do it's very easy to add too much liquid at this stage.

Turn the dough out onto a floured work surface, knead it lightly—just enough to bring the mixture together—then roll it out to about half an inch thick.

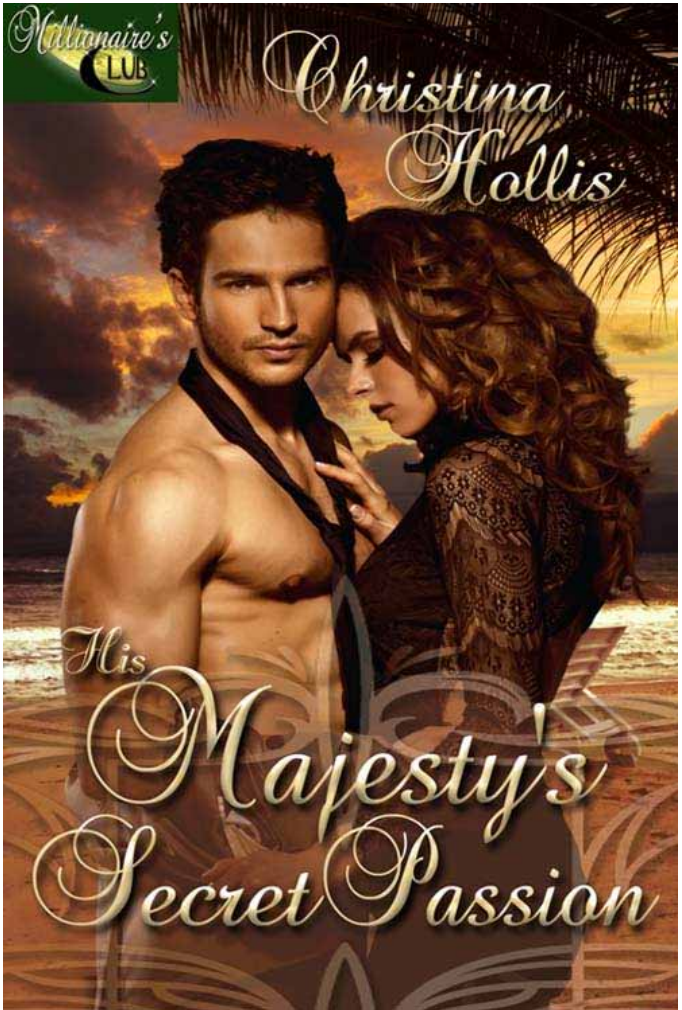
Cut into rounds with a 2" cutter, and put the scones on the prepared trays. Brush their tops with any remaining egg and milk from Step 4. If you don't have any left, use a little plain milk instead.

Bake them in the oven for about 10 minutes, or until they're a lovely golden brown.

Put them on a wire rack to cool, but not for too long. They're best eaten very fresh.

We serve these scones at around 4pm, split in half and spread with thick cream, and jelly (or jam, as we call it in England!).

Enjoy this story from Christina Hollis
His Majesty's Secret Passion



Green Chili Enchilada Casserole

Melinda Dozier

www.melindadozier.com

Ingredients:

- 1 lb. chicken breasts
- 1 onion, diced
- 1 can of diced green chili (or fresh if you can find it!)
- 1 cup of sour cream
- 1 can Cream of Mushroom soup
- 1 can Cream of Chicken soup
- 12 corn tortillas
- 1 ½ cup of Mexican blend cheese.

Directions:

Preheat oven to 350 degrees and lightly grease casserole dish.

Fry onion with sliced pieces of chicken breasts.

Combine soups, sour cream. Cook on low heat until softened. Add green chilis and chicken.

Lay bottom of casserole dish with 6 corn tortillas. Top with scoops of soup mixture. Lay again with 6 more tortillas. Top again with scoops of soup mixture. Spread topping with a healthy dose of Mexican blend cheese.

Cover with aluminum foil and bake for 20 minutes or until cheese is melted and golden.

Enjoy this story from Melinda Dozier

Time Out, Valentine



Hamburger Stroganoff
Loreen Augeri
www.loreenaugeri.com

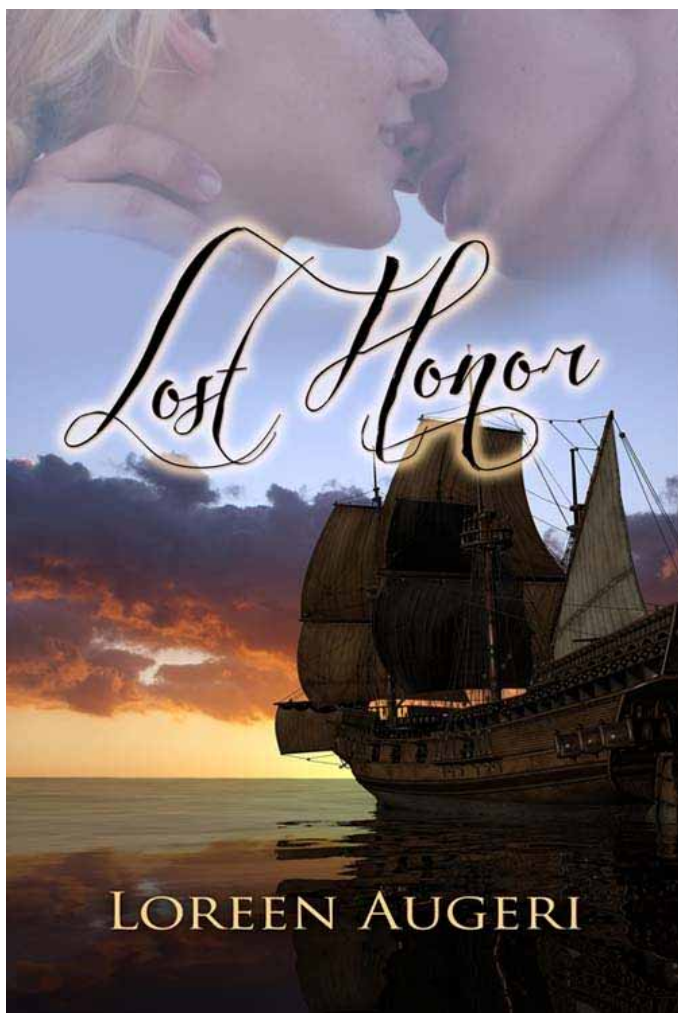
Ingredients:

1 minced onion
1 lb hamburger
dash of garlic powder
2 tablespoons flour
salt and pepper to taste
dash of paprika
1 1/2 cups low fat sour cream
1 can cream of mushroom soup
1 can reduced fat cream of mushroom soup
1 package of no yolk egg noodles

Recipe directions:

Cook hamburger and onion together until no pink remains. Add garlic powder, flour, salt, pepper, and paprika. Saute 5 minutes. Add 2 cans of soup, stir, and simmer 10 minutes. Stir in the sour cream just before serving. Serve over cooked noodles.

Enjoy these stories from Loreen Augeri
Lost Honor
Tormented Hearts



Hawaiian Baked Beans Lynde Lakes

The quick meal for those unexpected guests or for the impromptu Luau.

Ingredients:

Large can of pork and beans.

Large can of drained pineapple chucks (small size)

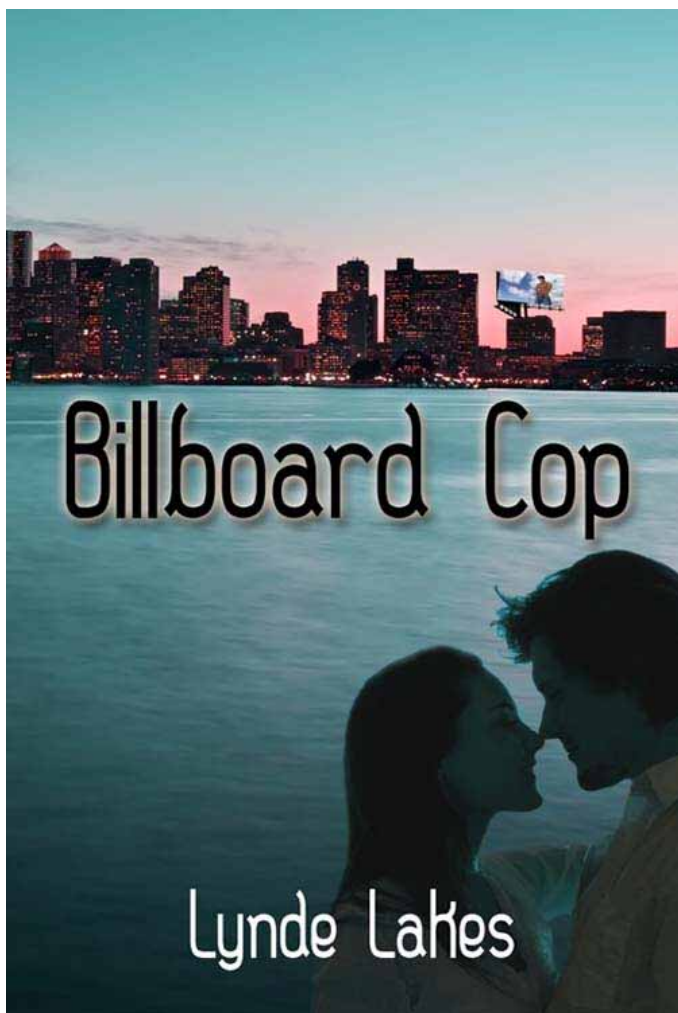
Shredded coconut

Directions: In a large glass baking dish, dump a large can of baked beans.

Drain the pineapple. Save juice for your oatmeal tomorrow morning or some other use.

Spread pineapple chucks across beans. Then sprinkle on ½ cup of shredded coconut. Place in the oven until heated or serve cold. Either way it is a quick dish for a potluck or those surprise guests who show up at meal time unannounced. It happens.

Enjoy this story from Lynde Lakes
Billboard Cop



Linguine with Garlic and Prosciutto

Marin McGinnis

www.marinmcginnis.blogspot.com

(Serves 3-4, depending on how hungry they are)

Despite our noticeable lack of Italian roots, my family eats a lot of pasta and a lot of garlic. Especially during hockey season, I need to make dishes that are filling, go together quickly, and everyone will eat happily. This is one of our favorites.

- 1 pound linguine (or spaghetti or fettuccine, if you prefer)
- 1 3-oz pkg. thinly sliced prosciutto, chopped (you can use pancetta or bacon, but I like prosciutto best!)
- 2-4 cloves of garlic, minced
- 2 Tbsp. olive oil
- Parmesan and/or Romano cheese, freshly grated
- ½ cup pasta cooking water
- Pepper to taste
- Fresh basil, finely chopped

Cook the linguine according to package directions, just to al dente. Reserve ½ cup pasta cooking water.

Meanwhile, briefly heat olive oil in a large skillet over high heat. Add garlic and saute for 30

seconds. Add prosciutto and cook until crispy. Remove pan from heat if the pasta isn't yet done.

Drain the pasta, and add it to the skillet with the pasta water and the cheese. Season with pepper (the prosciutto and cheese are quite salty on their own, so I usually let everyone salt as needed at the table).

Saute for a minute or so until the sauce coats the pasta. Remove to a serving bowl and sprinkle with basil. (Unless you're like me, who usually leaves the basil on the cutting board, a habit which never ceases to amuse my husband.)

Serve immediately (with salad and fresh bread, if you have the time and the inclination, but it's great all by itself too).

Enjoy this story from Marin McGinnis
Stirring Up the Viscount



Karin McGinnis

Will a woman's mysterious
past ruin the new life she has
made for herself?

*Stirring Up
The Viscount*

Madeira Cake April style

April Hollingworth

www.aprilhollingworth.wix.com/april-hollingworth

Ingredients:

250g(8oz) plain flour

1 teaspoon baking powder

175g(6oz) butter

175g(6oz)caster sugar

1 grated satsuma

1 grated apple

1 teaspoon almond essence

3 eggs

2 tablespoons milk

Tip: If you like the taste of almonds add 2 teaspoons instead of 1 (I did)

How to make it:

Line and grease a deep dish 18cm(7inch) cake tin.

Sift the flour and baking powder together and set aside.

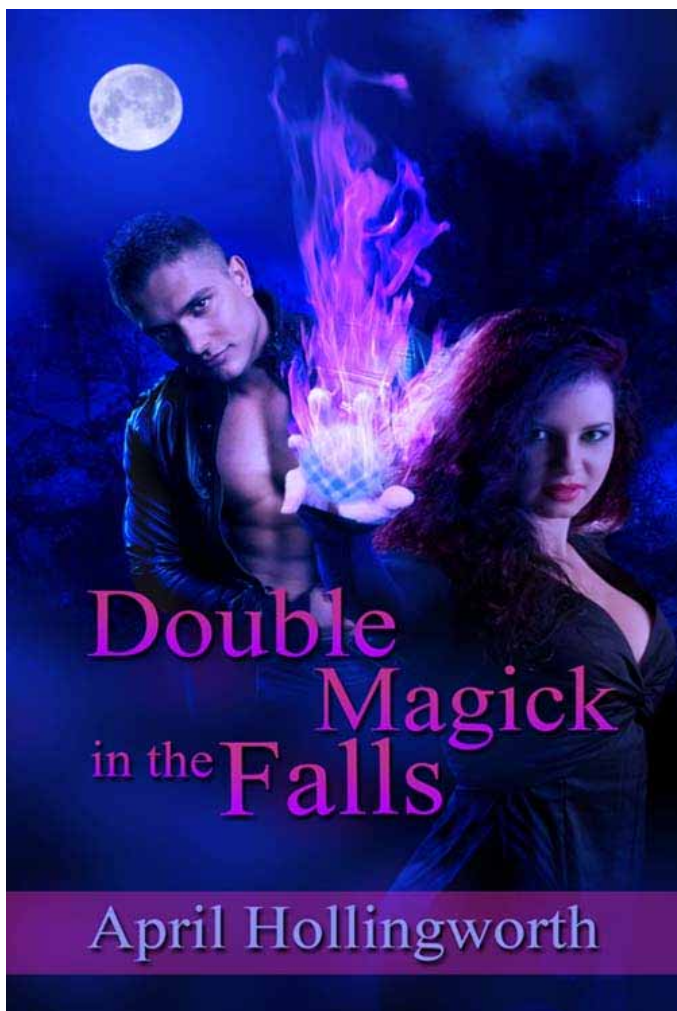
Whisk the butter and sugar until light and fluffy and add in the grated satsuma/apple and almond essence and one egg. Keep mixing then add the last 2 eggs and a tablespoon of the flour. Mix then add the milk and the rest of the flour mix until it's fluffy.

Place the mixture into the tin and bake in a preheated oven at 180 degrees C (fan oven that cooks fast turn it down half way to 150 degrees C)

for 1 hour. Poke and make sure its cooked through.
Leave in tin for 5 minutes then turn onto a wire rack
to cool.

Eat and enjoy the yumminess.

Enjoy this story from April Hollingworth
Double Magick in the Falls



Pasta Puttanesca

(literal translation: Pasta of the whore)

R.E. Mullins

www.remullins.blogspot.com

I think the name comes from being able to throw whatever you want into the pot. My version is simple and feeds a crew.

Ingredients:

Rigatoni pasta (cooked) I use an entire box

2 cans of Italian seasoned diced tomatoes

(don't drain)

1 can sliced black olives

garlic (if I can't use fresh, I get the jar kind – chopped & packed in oil)

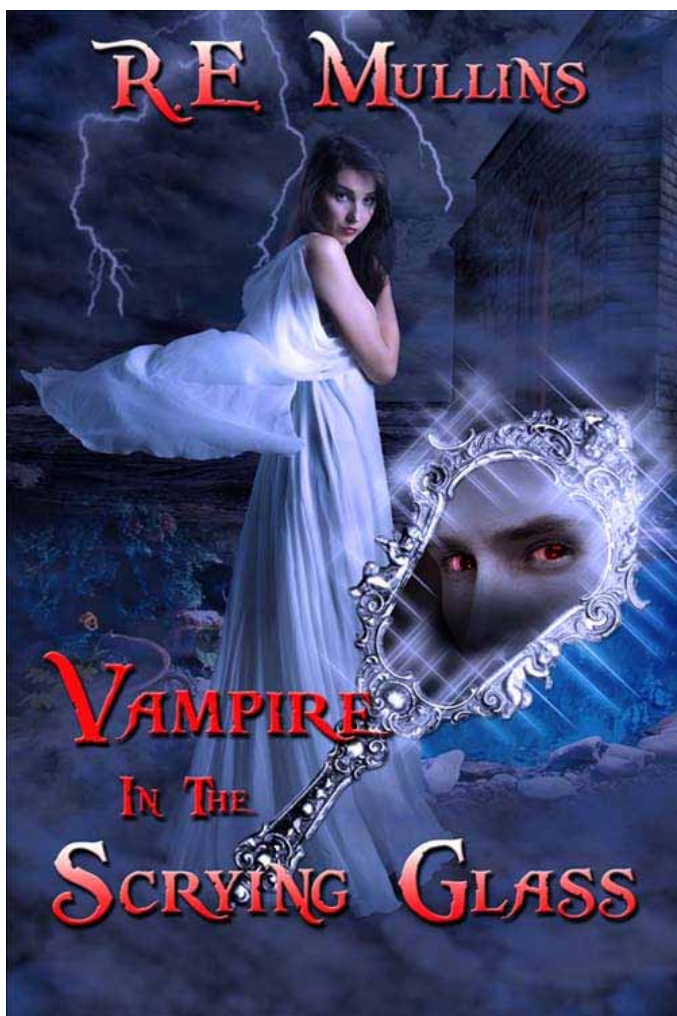
bacon, ground sausage, pepperoni, ham (any combination of meat you like. I try to vary the textures by using pepperoni sticks cut into ½ inch lengths)

Recipe directions: While pasta is boiling, I fry bacon and set it aside on a paper towel. Then I cook rest of meat in same large skillet. When all the meat is cooked I drain off any oil and then add the garlic, entire contents of tomatoes, and olives. Bring to slow bubble. Add drained pasta and heat through. Sprinkle crumbled bacon on top. Add parmesan if desired.

Play with the recipe. Mix up the meats you add: hamburger, chicken, Canadian bacon, summer sausage. Toss in more tomatoes if you like your dish to be more moist. Depending on your tastes,

add other ingredients like anchovies or capers. I often add sliced mushroom and half a cup of frozen, shelled Edamame. The Edamame is not only healthy, it adds a nice crunch.

Enjoy these stories from R.E. Mullins
It's a Wonderful Undead Life
Vampire in the Scrying Glass



Salmon and Veggies on the Barbie

Karen Michelle Nutt

www.kmnbooks.com

Ingredients:

1lb Skinless Salmon Filet

Choose your vegetable of preference.

Suggestions:

3 Super Sweet Mini Peppers, White Onion (to taste), 4 Cherry Tomatoes

or

1cup Broccoli, Cauliflower and Carrots Mixed
(If frozen, let them defrost for 10 minutes)

1/2 teaspoon (or to taste) Lemon Pepper

1 Tablespoon Olive Oil

1 Tablespoon or to taste Lime or Lemon juice
(fresh preferred)

Recipe Directions:

Mix lemon pepper, lemon juice and olive oil then apply mix to the salmon on both sides.

If using super sweet mini peppers, chop each pepper. Chop onion to taste. Do not chop cherry tomatoes. Lightly season if desired.

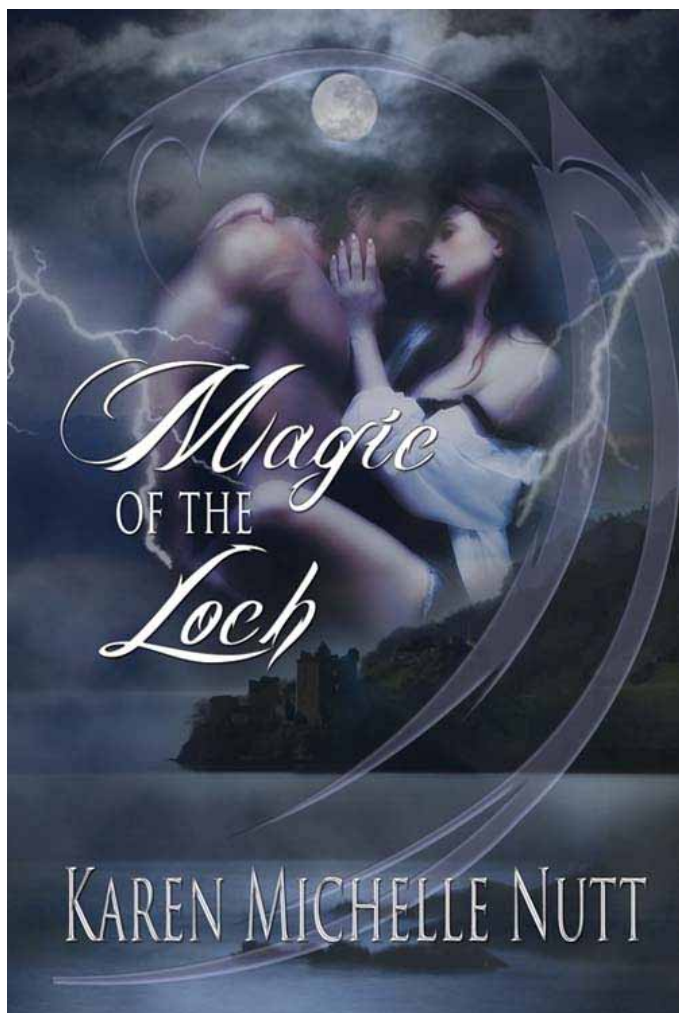
If using broccoli, cauliflower and carrots just add the amount you desire. Lightly season if desired.

When using coals, make sure to heat until the coals are white. When gas grilling, make sure to keep the lid closed for extra heat.

Cook vegetables for 6-10 minutes. Wrap the salmon and lemon slices in aluminum foil. Wrap vegetables in another aluminum foil. Place both on the barbeque. Cook Salmon on each side for 3-5 minutes for a total of 6-10 minutes. Check meat to make sure it is done. It should be firm and chunky.

2-3 servings

Enjoy these stories from Karen Michelle Nutt
Magic of the Loch
Moon Shifter



Shrimp and Pasta DiFrancesco

Maria K. Alexander

www.mariakalexander.com

Ingredients:

1 pound of cleaned shrimp
¾ medium Vidalia or Spanish onion, diced
6 garlic cloves, minced
Olive Oil to coat pan
1 can of diced tomatoes
1 8.5 oz jar of Julienne Cut Sun Dried tomatoes
(drained if in olive oil)
Salt & Pepper to taste
Dried basil to taste
¼ cup of white wine or White Zinfandel
1 pound thin spaghetti
Grated Romano or Parmesan cheese

Directions:

Put water for pasta on to boil.
In a pan, sauté garlic and onion in olive oil until translucent.
Add diced tomatoes, sun dried tomatoes. Stir.
Season with salt, pepper, basil. Stir.
Cook about 10 minutes.
Add shrimp and cook until shrimp are pink and cooked through, flipping after a couple of minutes.
Add wine and stir. Cook on low heat for another 5 minutes.
Cook spaghetti. Drain. Mix in a small amount of the sauce so they don't stick together.

Serve shrimp sauce over the spaghetti.
Sprinkle with Romano or Parmesan cheese to
taste.

Buon Appetito!

Enjoy this story from Maria K. Alexander
Untangle My Heart



Untangle
MY HEART
MARIA K. ALEXANDER

Souper Taco Supper

Chrys Fey

www.WritewithFey.Blogspot.com

Ingredients:

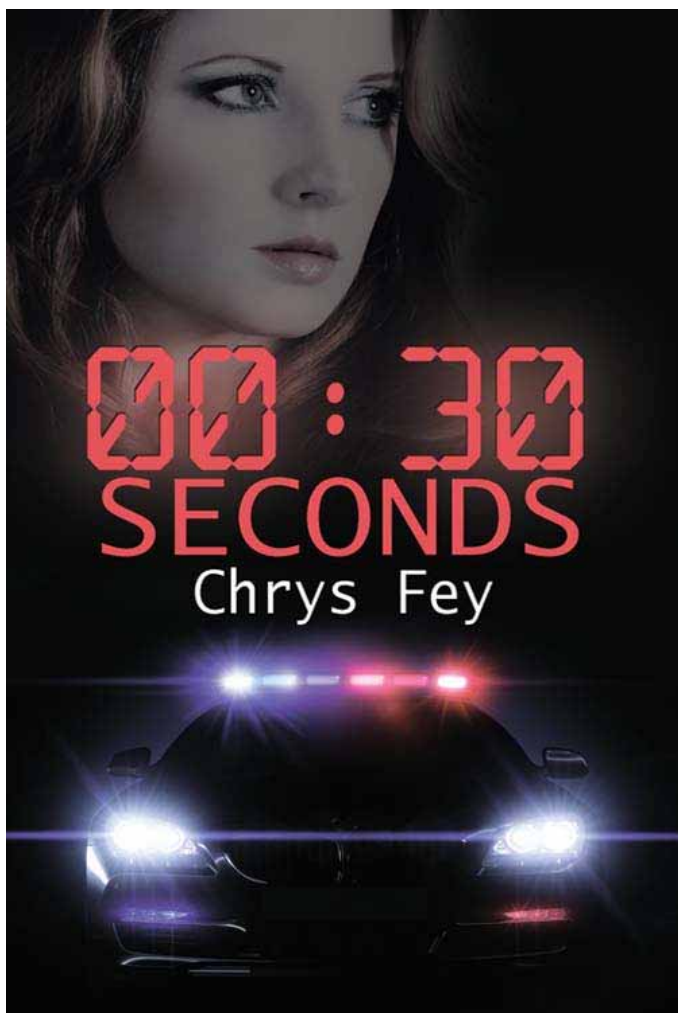
1 pound of hamburger meat
1 can of red kidney beans
1 can of condensed tomato soup
1 can of Campbell's Chunky Old Fashioned
Vegetable Soup with Beef
Packet of taco seasoning
Bag of Fritos
Shredded cheddar cheese

Directions:

1. Brown hamburger meat in a pan, drain grease.
2. Add half the pack of taco seasoning to the browned hamburger meat. (Add more to taste.)
3. Add can of kidney beans, tomato soup (no water), and chunky vegetable beef soup to pan.
4. Heat until thickened.
5. Lightly crush Fritos and put on plate first. (As much as you want.)
6. Scoop meat and soup mixture over crushed Fritos.
7. Top with shredded cheddar cheese.
8. Enjoy!

*Tastes great with dill pickles and garlic bread
as sides.

Enjoy these stories from Chrys Fey
Hurricane Crimes
30 Seconds



Stracciatella Soup
Joanne Guidoccio
www.joanneguidoccio.com

This delicious and nutritious bowl of comfort is an old family favorite my mother made whenever my brothers or I started sneezing and coughing. I was amazed by how quickly and effortlessly she assembled the simplest of ingredients to create a soup that could cure whatever ailed us.

Ingredients:

2 cups chicken broth
2 eggs
2 ounces Parmesan cheese
2 tbsp. chopped parsley
Salt and pepper (to taste)

Directions:

Bring the chicken broth to a simmer in a medium-size saucepan.

Whisk together the eggs, cheese, and parsley.

Slowly pour the egg mixture into the broth.

Stir continuously until the eggs turn into rags, about one to two minutes.

Season with salt and pepper and serve immediately.

Makes two servings. Buon appetito!

Enjoy this story from Joanne Guidoccio
A Season for Killing Blondes



The Only Chicken Pot Pie Recipe You'll Ever Make Again

Nicole McCaffrey

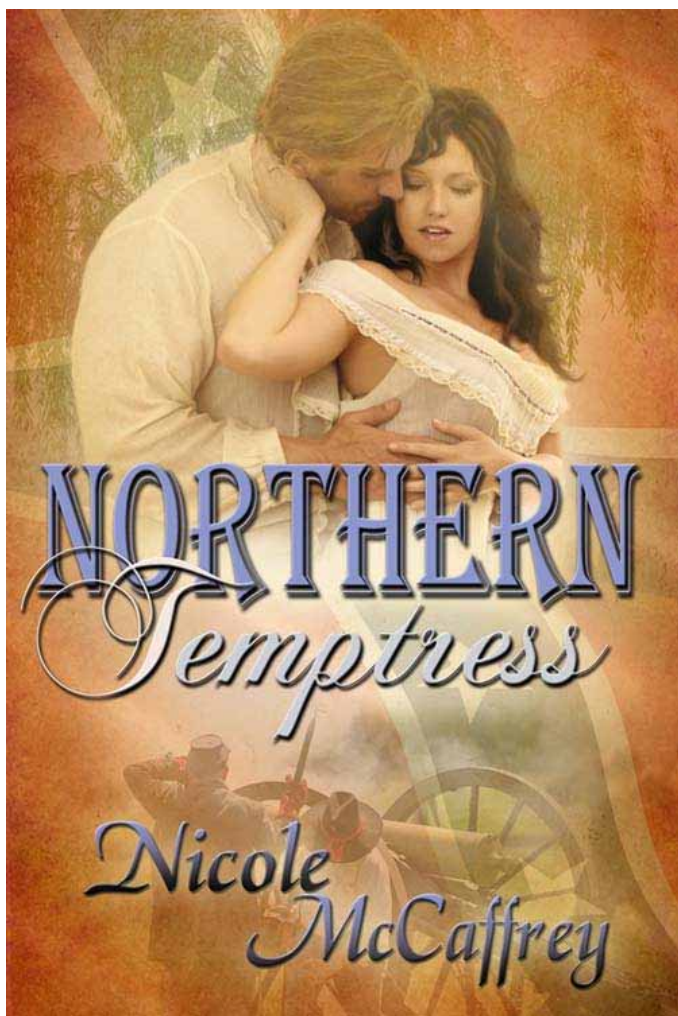
www.nicolemccaffrey.com

This creamy, comforting dish is super fast and so yummy it will quickly become your favorite comfort food go-to recipe.

1 double pie crust
1 ½ cups cooked, shredded chicken or turkey
2 cans cream of potato soup
½ cup frozen mixed vegetables
1 tsp. poultry seasoning
Black pepper to taste

Spread one pie crust in pie plate or casserole dish. Add meat and vegetables. Thin cream of potato soup with a little milk. Mix in seasonings. Pour over meat and vegetables. Top with second crust. Cut a few slits in top crust to vent, bake according to pie crust directions.

Enjoy these stories from Nicole McCaffrey
Small Town Christmas
Northern Temptress
This Moment In Time
Wild Texas Wind
The Model Man



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