

TITLE: The Mystery Writers of America Cookbook

AUTHOR: *Harlan Coben, Gillian Flynn, Sara Paretsky, and Others*

BRIEF DESCRIPTION: TK

AUTHOR BIO: TK

EDITOR: Jason Rekulak

PRICE: TK

CATEGORY:

IMPRINT: Quirk Books

SPAN: Spring 2015

THIS ELECTRONIC MANUSCRIPT SAMPLE IS FOR INTERNAL DISTRIBUTION ONLY. IT SHOULD NOT BE SHARED WITH OR READ BY ANYONE OUTSIDE OF RANDOM HOUSE, INC.

COPYRIGHT 2014 QUIRK PRODUCTIONS, INC.

[half title page]

The Mystery Writers of America Cookbook

Wickedly Good Meals and Desserts to Die For

[copyright page]

TK

[title page]

The Mystery Writers of America Cookbook

Wickedly Good Meals and Desserts to Die For

Edited by Kate White

[toc]

<ch-head>Contents

Introduction	6
Breakfast	8
Appetizers	20
Soups and Salads	34
Entrees	50
Side Dishes	102
Desserts	122
Cocktails	142
Metric Conversions	156
Index	157

Featuring the usual suspects:

Beth Amos	Lucy Burdette	Nancy J. Cohen
Kathleen Antrim	Alafair Burke	Kate Collins
Connie Archer	Lorenzo Carcaterra	Max Allan Collins
Frankie Bailey	Richard Castle	Sheila Connolly
Adrienne Barbeau	Diana Chambers	Thomas H. Cook
Raymond Benson	Joelle Charbonneau	Mary Ann Corrigan
Karna Small Bodman	Lee Child	Catherine Coulter
Rhys Bowen	Laura Childs	Diane Mott Davidson
Susan Boyer	C. Hope Clark	Nelson DeMille
Sandra Brown	Mary Higgins Clark	Gerald Elias
Leslie Budewitz	Mary Jane Clark	J.T. Ellison
Carole Buggé	Harlan Coben	Dianne Emley

Hallie Ephron
Linda Fairstein
Kim Fay
Lyndsay Faye
Sharon Fiffer
Joseph Finder
Bill Fitzhugh
Gillian Flynn
Felix Francis
Meg Gardiner
Alison Gaylin
Daryl Wood Gerber
Sue Grafton
Chuck Greaves
Beth Groundwater
Karen Harper
Charlaine Harris
Carolyn Hart
Greg Herren
Wendy Hornsby
David Housewright
Peter James
J.A. Jance
Tammy Kaehler
Laurie R. King

Lisa King
Rita Lakin
Lois Lavrisa
Allison Leotta
Laura Lippman
Ken Ludwig
John Lutz
Gayle Lynds
Margaret Maron
Edith Maxwell
William Burton
McCormick
John McEvoy
Brad Meltzer
David Morrell
Marcia Muller
Alan Orloff
Katherine Hall Page
Gigi Pandian
Sara Paretsky
James Patterson
Chris Pavone
Louise Penny
Twist Phelan
Gary Phillips

Cathy Pickens
Bill Pronzini
Deanna Raybourn
Kathy Reichs
Barbara Ross
Laura Joh Rowland
S.J. Rozan
Hank Phillippi Ryan
Justin Scott
Lisa Scottoline
L.J. Sellers
Zoe Sharp
Karin Slaughter
Linda Stasi
Wendy Corsi Staub
Charles Todd
Scott Turow
Lisa Unger
Lea Wait
Mo Walsh
Kate White
Tina Whittle
Jacqueline Winspear
Ben H. Winters
Angela Zeman

COPYRIGHT 2014 CLARK PRODUCTIONS, INC.

[introduction]TK [please leave one spread]

<ch-head>Breakfasts

The job is tough. I knew that when I was hired on. Some nights are long. Last night we had a stakeout, and this morning we have no new facts. What we need is some breakfast.

Margaret Maron	Granny Knott's Baked Toast	9
Alafair Burke	Ellie Hatcher's Rum-soaked Nutella French Toast	10
Ben H. Winters	Detective Palace's Three-Egg Omelet	11
J.A. Jance	Sugarload Café Sweet Rolls	12
Max Allan Collins	Holiday Eggs	14
Richard Castle	Morning After Hot-Cakes	16
Tammy Kaehler	Simple, Speedy, Gluten-Free Banana Bread	17
Karen Harper	Zucchini Bread	18
Frankie Bailey	Whole Wheat Wild Blueberry Lemon Pecan Muffins	19

<rh>Granny Knott's Baked Toast

<ra>Margaret Maron

Dorothy Sayers referred to *Busman's Honeymoon* as "A Love Story with Detective Interruptions." I probably should have subtitled *High Country Fall*, tenth in my Judge Deborah Knott series, as "A Detective Story with Culinary Interruptions" because I still get requests for recipes from it, especially Granny Knott's baked toast, a homely dish created out of necessity. All it really is, is French toast baked in the oven, but Deborah's grandmother never heard of French toast and she was way too busy to make individual servings or measure anything. She cooked "by guess and by golly." When hens nearly stopped laying in winter, this was her way to stretch the eggs and to use up the old bread at the same time.

Proportions will vary according to the number of mouths to feed. I usually cut thick (1 1/2-2") slices from loaves of bread with some body to it: sour dough and whole wheat work well, and so does Italian bread. You want to approximate the thickness of Texas toast even if it takes two slices of your thinner bread to make it up. This is a very forgiving recipe. If you need to feed a larger crowd, figure 1-1 1/2 eggs for every cup of milk and adjust the other ingredients.

Yield: 6 servings

<rh-1>Ingredients

1 cup dark brown sugar, divided

1 1/4 stick unsalted butter, divided

1/4 cup honey, maple syrup, or molasses

enough bread to cover the bottom of a 9" x 12" casserole dish
3 eggs
2 cups milk
1/2 teaspoon vanilla

1. Cover the bottom of the casserole dish with a thin layer of brown sugar. (Reserve 2 tablespoons for later.)
2. Melt 1 stick butter, stir in the honey, and drizzle it over the brown sugar.
3. Lay the bread over the sugar, leaving no spaces between. (Tear extra slices into small pieces if needed to fill in the cracks.)
4. Beat eggs, milk, and vanilla together and pour over the bread, completely covering them.
5. Lightly sprinkle reserved brown sugar on the top. Melt and drizzle on remaining butter.
6. Cover with plastic wrap and refrigerate overnight.
7. In the morning, preheat oven to 350°F. Different breads absorb different amounts, so before baking, pour off most of the liquid that hasn't been absorbed. Bake for 30-35 minutes or until the sugar caramelizes on the bottom and the top is well browned. An inserted knife should come out clean. Serve immediately to 6 hungry people with links or patties of pork sausage. (Do not ask about carbs or calories!)

<bio> Winner of the Edgar, Agatha, Anthony, and Macavity awards, MWA Grand Master Margaret Maron is on the reading lists of various courses in contemporary Southern literature. She served as president of Sisters in Crime and Mystery Writers of America. In 2008, she received the North Carolina Award, the state's highest civilian honor. Her latest book is *Designated Daughters*.

<rh>Ellie Hatcher's Rum-Soaked Nutella French Toast
<ra>Alafair Burke

Readers of my Ellie Hatcher novels may have noticed that the NYPD Detective doesn't cook. She eats, but she doesn't cook. The closest she comes to cooking is ordering takeout or dipping her spoon in an ever-handy jar of Nutella. We also know that Ellie likes to drink. Usually it's Johnnie Walker Black or Rolling Rock, or wine if she's at Otto. When you put all that together, I think Ellie would inhale a plate of Rum-Soaked Nutella French Toast, especially if someone else cooked it. (I'm pretty sure her brother, Jess, has prepared more than a few breakfasts in his time.)

Yield: 4 servings

<rh-1>Ingredients
8-12 tablespoons Nutella

1 loaf brioche or challah (about 1 pound), cut into 4 3/8"-thick slices, ends discarded
8 large eggs
3 cups milk
2 tablespoons vanilla extract
2 tablespoons dark rum
4 tablespoons butter
Accompaniments: Powdered sugar, maple syrup, whipped cream, sliced bananas or berries, whatever else you want on top

1. Spread 2-3 tablespoons Nutella on half of the brioche slices and then top each with a second slice of brioche, forming Nutella brioche sandwiches about 3/4-in thick.
2. In a large bowl whisk together eggs, milk, vanilla, and rum. Pour about 1/2" depth of liquid into a pie pan, shallow baking dish, or other three dimensional object capable of holding liquid while you dip bread in it.
3. Add 1 tablespoon of butter to a nonstick skillet over medium heat.
4. Soak one Nutella sandwich in the liquid, allowing one side of the sandwich to coat for a few seconds, and then flipping to the other side. (The idea here is to coat both sides of your Nutella sandwich equally instead of dunking the whole thing.)
5. When the butter is melted and hot but not smoking, cook your Nutella sandwich three minutes per side, or until puffed and golden brown. (If your pan is large enough, you can do multiple sandwiches at a time.) Transfer French toast as cooked to a baking sheet and keep warm in oven. Cook remaining sandwiches in newly melted butter in same manner.
6. Sprinkle French toast with powdered sugar and serve with other accompaniments.

<bio> Alafair Burke is the bestselling author of ten novels, including the thriller *Long Gone* and the Ellie Hatcher series: *212*, *Angel's Tip*, *Dead Connection*, *Never Tell*, and *All Day and a Night*. A former prosecutor, she now teaches criminal law and lives in Manhattan.

[sidebar]

QUEEN OF CRIME, HIGH PRIESTESS OF POISON

Guns, knives, axes, nooses, truncheons. Agatha Christie employed them all in her mysteries. But the murder weapon of choice for the best selling novelist and crime writer of all time was *poison*. In more than half of her sixty-six novels (which have sold roughly 4 billions copies), one or more victims is poisoned, though, despite the best intentions of the perpetrator, not always to death.

According to Michael Gerald, author of *The Poisonous Pen of Agatha Christie*, it was Christie's work as a hospital pharmacy dispenser during both World Wars that gave her an appreciation of drugs as therapeutic agents as well as poison, and she relied on that knowledge to cleverly weave these substances into her plots. Dame Christie, who, by the way, was the first recipient of the grand master award from MWA, killed off characters with a variety poisons, including arsenic, belladonna, strychnine, anthrax,

digitoxin, nicotine, hemlock, snake venom, and her favorite (featured in six books), cyanide.

Here are some of the foods and drinks that are doctored with poison in her books:

- coffee
- tea
- hot cocoa
- gin
- beer
- whiskey
- champagne
- wine
- port
- milk
- water
- trifle
- chocolates
- fig paste

<rh>DETECTIVE PALACE'S THREE-EGG OMELET

<ra>Ben H. Winters

Hank Palace, the hero of my novel *The Last Policeman*, is a young detective trying to solve a murder in a society in bad decline. With the apocalypse less than a year away, it's getting mighty tricky to get a good restaurant meal. Hank's whole MO is to keep his head down and do his job, regardless of what's going on out in the panicky world; it's lucky for him that the folks at his favorite local diner feel the same way. He has been eating at the Somerset since he was in high school, and all that time he's been served by the same waitress, Ruth-Ann, she of the orthopedic shoes and bottomless coffee pot and stained white apron. Ruth-Ann teases Hank—well, everybody teases Hank, but she in particular teases him because he always gets the same darn thing, the three-egg omelet. But hey, an omelet is delicious, quick to whip up, and quick to eat, so you've got time left over to sip coffee and develop theories on the investigation in process.

That's just how Hank Palace is: he likes his routine; he likes things to persist in the way they always have been. He likes his eggs, sitting beside a plate of toast and a cup of hot black coffee. Sure, the world is about to end—but I'd like the three-egg omelet, please.

Yield: 1 omelet

<rh-1>Ingredients

3 eggs

couple pats of butter

3 tablespoons milk
salt and pepper
sprig of parsley

1. Beat the eggs in a bowl.
2. Heat a nonstick pan over medium heat. (Unless you've got a diner-style griddle, or one of those things you put over your stovetop to make it into a diner-style griddle.)
3. Get the butter melting in the pan.
4. Pour the milk into the eggs, add salt and pepper to taste, and whisk. Whisk some more. Put your back into it.
5. When the pan is hot enough—i.e. when you flick some water in there and it hisses back at you—pour in the eggs.
6. Leave them alone about a minute, or a little less, until the bottom starts to set.
7. Use a spatula to push one edge of the now-set omelet toward the middle of the pan, simultaneously tilting it to let the liquid part come in underneath it. Keep doing this until there's no more liquid parts.
8. Flip it over (use two spatulas if you have to) and cook another five seconds, until it looks cooked.
9. Now you could add fillings if you want, like grated cheese or cooked mushrooms or, I don't know, green pepper or some such. Detective Palace just likes the eggs.
10. Ease half the omelet off the pan and fold the other half on top of it.
11. Garnish with the parsley.

NOTE: Serve with whole-wheat toast (heavily buttered) and coffee (black and hot). Ruth-Ann usually puts a little bowl of fruit out with it, but Palace never eats it.

<bio> Ben H. Winters wrote the Edgar-winning *The Last Policeman* and its sequels, *Countdown City* and *World of Trouble*; other work includes *Sense and Sensibility and Sea Monsters* and the Edgar-nominated YA mystery *The Secret Life of Ms. Finkleman*. He lives in Indianapolis and at BenHWinters.com.

<rh>SUGARLOAD CAFÉ SWEET ROLLS
<ra>J.A. Jance

In the first Ali Reynolds book, *Edge of Evil*, Ali's life in California has been blown to smithereens. She's lost her news anchor position as a result of being considered over the hill and her husband has decamped for greener pastures. Hoping to regain her equilibrium, she returns to her hometown, Sedona, Arizona, where her parents run a local diner, the Sugarloaf Café. The café is named in honor of one of Sedona's famous red rock formations of the same name.

The Sugarloaf Café is fictional, but it's a place that specializes in stick-to-your-ribs down home cooking. Ali's father, Bob, serves as short order chef, while Edie, her mother, bakes the restaurant's daily supply of goods.

One of the things I'm able to do, writing fiction, is to mix in things and people I like along with things and people I don't like. People who annoy me tend to show up in my books as bad guys, suspects, and, every once in a while, dead. As for things I do like? Cinnamon rolls have always been high on my list, and that's why the Sugarloaf sweet rolls came into my books. I like them.

Please remember, however, that I write FICTION. For a long time, the Sugarloaf sweet rolls existed only in my books and in my imagination. Although I smelled them baking only in my head, my fans soon started smelling them in their heads, too, and they began writing to ask for the recipe.

For a while I was stumped. How could I send a recipe if the sweet rolls didn't actually exist? That's when my son, Tom Schilb, came to my rescue and created the Sugarloaf Café sweet rolls in real life. He created the recipe, and now there's a restaurant in Tucson that makes and serves them every week.

Yield: 8 large rolls

<rh-1>Ingredients

<rh-2>Dough

4 3/4 cups all-purpose flour; plus an additional 2/3 cup held separate
Pinch of fresh grated nutmeg
1/2 cup sugar
1 teaspoon kosher salt
1 packet instant yeast
1 large egg + 1 yolk (reserve remaining egg white)
1 cup warm water
1/2 cup sour cream (whole)

<rh-2>Filling

1 1/2 cup dark brown sugar
Pinch of fresh grated nutmeg
1/2 teaspoon ground cinnamon
1 tablespoon corn syrup
3 tablespoons softened (unsalted) butter
6 ounces chopped pecans

<rh-2>Icing

8 ounces cream cheese, softened to room temperature
1/2 cup sugar
1/3 cup heavy cream
Optional: orange zest

1. In a large mixing bowl, sift together 4 3/4 cups flour with the nutmeg, then add in the sugar, salt, and yeast. Mix in the egg, egg yolk, and water, and knead for about 5 to 8 minutes, or until dough just turns into a smooth, elastic ball. Knead in the sour cream and additional 2/3 cups flour, until the dough takes up the additional ingredients. The dough should be slightly wet and a little sticky.
2. Place in a lightly buttered bowl, cover, and set in a warm spot until dough has doubled in bulk, about an hour, depending on the temperature of your kitchen.
3. While the dough is rising, use a spatula to combine the dark brown sugar, nutmeg, cinnamon, corn syrup, and softened butter until uniform, then fold in the chopped pecans.
4. When dough has doubled in bulk, punch down and roll out on a lightly floured surface to a rectangle approximately 17" wide x 14" high x 1/8" thick. Evenly distribute the filling, leaving approximately 1" at the top without filling; brush the unfilled edge with the remaining egg white.
5. Roll up into a 17"-long log and allow to rest on seam for a few minutes to ensure a good seal. With your knife, gently trim the uneven ends of the log, about a 1/2" from each end, discard, then cut into 8 equal sections of approximately 2".
6. Prepare two 8" x 8" x 2" cake pans, coating the interior lightly with softened butter, and dusting with flour. Place rolls on their flat sides in the pan (4 rolls per pan), allowing equal space between rolls and the side of the pan. Preheat oven to 325°F. Cover lightly with either parchment paper or loose plastic wrap, allowing them to rise until they begin to touch, almost doubling in width. (After covering, you can also place these in the refrigerator and allow to sit overnight, allowing them to come up to room temperature before baking them in the morning.) Bake for 35 to 40 minutes, until just golden on top.
7. While rolls are baking, prepare the icing by whisking together cream cheese and sugar (and optional orange zest). Add in 1/3 cup heavy cream and mix until fully incorporated. Spread over the tops of rolls immediately after removing from oven.

<bio>J. A. Jance, a *New York Times*–bestselling author, has written nine books featuring Ali Reynolds, twenty-one featuring J. P. Beaumont, and sixteen featuring Joanna Brady. In addition, she’s written four inter-related Walker family thrillers, a volume of poetry, *After the Fire*, and short stories for various novellas. Born in South Dakota and raised in Arizona, she now divides her time between homes in Seattle and Tucson. Her most recent book is *Second Watch*.

<rh>HOLIDAY EGGS

<ra>Max Allan Collins and Barbara Collins

Dearest ones! This is Vivian Borne speaking—that is, writing—from the Trash ‘n’ Treasures “Antiques” series, where a mouth-watering recipe is included in each and every book. But here is a new one that I discovered years ago in my psychiatrist’s waiting room—this is not to be misconstrued as an admission of guilt! I am not

necessarily the patient who tore out the magazine page, although whoever that person might be, I hope the next time she will have the good sense to tear out the picture of the finished dish as well, and not risk a recipe-less delicious image causing further mental frustration among my doctor's other, far needier clients.

This recipe is absolutely foolproof—I've had good results both on and off my meds—and is ideal for any holiday breakfast. (One word of warning: several helpings may cause a guest to drop off to sleep during a dramatic holiday reading by their hostess.) But you needn't wait for a holiday! Sometimes when my darling daughter Brandy (divorced, living with me) is down in the doldrums and even her Prozac can't help, I whip a batch of this up. So enjoy!

Yield: 6–8 servings

<rh-1>Ingredients

8-10 slices of white bread
1 pound sausage
6-8 eggs, slightly beaten
1/2 cup sharp cheddar cheese
1/2 cup Swiss cheese
1/2 cup mushrooms (optional)
3/4 cup half and half
1 1/4 cup milk
1 teaspoon Worcestershire sauce
1 teaspoon prepared mustard
salt and pepper to taste

1. Butter a 9" x 13" pan.
2. Cut crusts from the bread, cube the trimmed slices, and spread the pieces in the bottom of the pan.
3. Cook sausage; crumble over bread cubes.
4. To the slightly beaten eggs, add the cheeses, mushrooms (drained), half and half, milk, Worcestershire sauce, mustard, salt, and pepper. Pour over bread cubes.
5. Bake at 350°F for 35-40 minutes.

<bio> MAX ALLAN COLLINS is the author of the Shamus-winning Nathan Heller historical thrillers (*Ask Not*) and the graphic novel *Road to Perdition*, basis for the Academy Award-winning film. His innovative '70s series, Quarry, has been revived by Hard Case Crime (*Quarry's Choice*), and he has completed eight posthumous Mickey Spillane novels (*King of the Weeds*).

BARBARA COLLINS is the co-author of the award-winning Trash 'n' Treasures comic cozy mystery series, beginning with *Antiques Roadkill* and continuing through the current *Antiques Con*. The fourth entry, *Antiques Flee Market*, won the Romantic Times

award for Best Humorous Mystery of 2008. Barbara and Max have also written two stand-alone thrillers (*Bombshell* and *Regeneration*), now back in print.

<rh>Morning After Hot-Cakes
<ra> Richard Castle

[DES: could we do a little stamp or tip box that says “Special Guest Recipe from Richard Castle of ABC’s hit show Castle”?

A lot of people ask me when and how I knew I was in love with Detective Kate Beckett. I knew I was a goner when I woke up one morning with an irresistible urge to make her my signature pancakes.

We were investigating a killer who had confused Beckett with Nikki Heat, the fictional character she inspired. It had progressed to a point where I feared for Beckett’s life and wanted to protect her (though admittedly, she is the one with the gun). I figured, spending the night on her couch, I could at the very least be an early warning system. As it turned out, the only disturbance that night was the raging sexual tension between her couch and the bedroom door. So, when I woke up the first thing I thought of were . . . pancakes. The only times I’ve ever wanted to make pancakes have been when I wanted to cheer up someone I love. Simple as that, pancakes equal love. So does a good cup of coffee, but pancakes, those are serious.

Yield: about 8 pancakes

<rh-1>Ingredients

2 cups all-purpose flour
1/4 cup sugar
2 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 eggs
2 cups buttermilk (or coconut milk or almond milk)
1/4 cup melted unsalted butter, plus some for frying
fresh fruit (bananas, blueberries, chocolate chips . . . What? Chocolate chips are fruit!)
Maple syrup and whipped cream for serving. Everything is better with whipped cream.

1. In a large bowl, sift together the flour, sugar, baking powder, baking soda, and salt.
2. Beat the eggs with the buttermilk and melted butter. Combine the dry and the wet ingredients into a lumpy batter. Don’t over mix!
3. Heat some butter in a skillet over medium heat. Spoon 1/3 cup of batter into the skillet. Cook for 2 to 3 minutes on each side, then add the mixed fruit in the shape of the

emoticon or smiley-face of your choice. (The fruit can also be mixed into the batter if your philosophy is “more is more.”)

4. Top with maple syrup and whipped cream and eat with someone you love.

<bio>Richard Castle is the author of numerous bestsellers, including *Heat Wave*, *Naked Heat*, *Heat Rises*, and the Derrick Storm eBook original trilogy. His latest is the sixth Nikki Heat book, *Raging Heat*. He consults with the NYPD's 12th Precinct on New York's strangest homicides. Mr. Castle lives in Manhattan with his daughter and mother, both of whom infuse his life with humor and inspiration.

<rh>SIMPLE, SPEEDY GLUTEN-FREE BANANA BREAD

<ra>Tammy Kaehler

I've always got bananas in the house, and inevitably, they ripen. Since I won't eat bananas with brown spots (ick), I decided to use them wisely and whip up some banana bread instead. However . . . anyone who knows me is laughing by now, because I'm no cook. If I was going to do this, it needed to be *simple*.

The other catch? I've got celiac disease, which means I'm allergic to gluten. The gluten-free recipes I discovered had way too many ingredients for me to cope with, so I modified a regular recipe. I went with an all-purpose gluten-free flour mix, as well as my favorite flour: teff, a grain from Ethiopia with a rich, dark flavor and lots of calcium, iron, protein, and fiber. As I perfected the recipe week after week, I also swapped in brown sugar for white and tossed in whatever else I felt like that week—vanilla, cinnamon, walnuts, pecans, or chocolate chips (most often the chocolate, let's be honest).

The result? A snack that's bready and a little sweet—but not too sweet—and good any time of day or night. Looking back, I'm convinced my second racing mystery was powered by my teff banana bread.

Note: As I made this bread over and over, I mixed ingredients together without the proper preparation or in the wrong order . . . and the bread always turned out great.

Yield: 8–12 servings (depending on the thickness of your slice)

<rh-1>Ingredients

1 cup all-purpose flour (gluten-free or regular)

1 cup teff flour

1 teaspoon baking soda

1/4 teaspoon salt

1 teaspoon cinnamon (optional)

1/2 cup butter, softened

3/4 cup brown sugar

2 1/3 cups mashed, overripe bananas (I use as many bananas as I have on hand; the more, the moister and banana-y-er the bread turns out.)

2 eggs, beaten

2 teaspoons vanilla (optional)

1/4-1/2 cup or more nuts or chocolate chips (optional)

1. Preheat oven to 350°F. Lightly grease a 9" x 5" loaf pan (or use parchment paper).
2. In a large bowl, combine flour, baking soda, and salt. Add cinnamon, if desired. Mix together lightly.
3. Cream together butter and brown sugar.
4. In a separate bowl, mash the bananas and stir in eggs.
5. Combine the banana/egg mixture and the butter/sugar mixture. Add vanilla if desired. Mix thoroughly.
6. Stir the wet mixture into the dry mixture. Add nuts or chocolate chips, if desired. Pour batter into the loaf pan.
7. Bake in preheated oven for 50-65 minutes, until a toothpick inserted into the center of the loaf comes out clean. Time really depends on your oven (and the flour used).
8. Pull the loaf out immediately (easy to do with parchment paper) and let it cool on a wire rack. Let bread cool for at least 10 minutes before eating. I wait at least 20 minutes, because GF flour doesn't always taste good hot.

<bio> Tammy Kaehler created the Kate Reilly Racing Mystery Series to share the dramatic, competitive, and friendly racing world with readers. Mystery fans and racing insiders alike praised the first two books, and Tammy takes readers back behind the wheel for the third time in *Avoidable Contact*. Find out more: www.tammykaehler.com.

<rh>Zucchini Bread

<ra>Karen Harper

As I've visited Amish country to research my nine mysteries set among the Plain People, I've "researched" their cooking in local restaurants. The Amish say their lives are "not all cakes and pies," but they do enjoy food fresh from their gardens. This recipe is one my family has used for years.

Yield: 2 loaves

<rh-1>Ingredients

- 1 cup vegetable oil
- 2 cups sugar
- 3 eggs, beaten
- 3 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon

2 cup finely chopped or grated but uncooked zucchini (I include some of the zucchini rind as it makes the slices very attractive)
1 cup chopped nuts (walnuts or pecans work best)
2 teaspoon vanilla

1. Grease and flour two 9" x 5" x 3" glass or metal pans.
2. Set oven to 350°F.
3. Combine the above ingredients in order given in a bowl and mix with a spoon as you go.
4. Pour mixture into pans and bake for 50 minutes or until a knife inserted into the center comes out clean.
5. Cook on a rack in pans, then tap the loaves out and let them cool a bit more.

<bio> Karen Harper is the *New York Times*–bestselling author of contemporary suspense and historical fiction. *Dark Angel* won the Mary Higgins Clark Award. Her most recent releases are *The Cold Creek Trilogy: Shattered Secrets, Forbidden Ground, and Broken Bonds*, set in Appalachia. Visit her website at www.KarenHarperAuthor.com.

<rh>Whole Wheat Wild Blueberry Lemon Pecan Muffins
<ra>Frankie Bailey

This was inspired by a scene in *The Red Queen Dies* (2013), the first book in my near-future police procedural series. In that scene, my protagonist, Albany Police Detective Hannah McCabe, stops at her favorite bakery on her way to work. She stands by the counter “munching on a lemon-blueberry-pecan muffin. Half a day’s supply of antioxidants, and it even tasted like it was made with real sugar.”

I should note that in the parallel universe of my book, people are more conscious of the nutrition-value of their food, but less able to afford high-quality brands of items such as coffee and chocolate. A good cup of “real coffee” is a luxury on a cop’s salary, but McCabe can still enjoy a delicious muffin and feel virtuous while she’s doing it.

When I needed a recipe for the muffin in my book, I turned to my friend Dr. Alice Green (executive director of the Center for Law and Justice in Albany). All I could offer her in the way of guidance were those lines from the book that appear above. But Alice is a superb cook. She went into her kitchen and tried several versions of this recipe, using her family as taste testers.

When she gave me the recipe, I went into my kitchen to see if I could make muffins that tasted like the batch she’d brought me. I am an absent-minded cook. I forgot to thaw the frozen blueberries. I also used regular blueberries because I couldn’t find wild blueberries at the supermarket. Even using frozen, regular blueberries, the muffins came out well.

Bake these muffins a few hours before you intend to serve. The lemon flavor becomes more intense as the muffins cool.

Yield: 12 muffins

<rh-1>Ingredients

<rh-2>Muffins

1 egg
1 cup skim milk
2 teaspoons fresh lemon juice or pure lemon extract
1/2 cup plain non-fat Greek yogurt
1 cup all-purpose flour
1 cup whole wheat flour
1/4 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1/2 cup chopped pecans
1/2 cup frozen wild blueberries, thawed, or 1 cup fresh wild blueberries

<rh-2>Icing

2 cups powdered sugar
1 tablespoon softened butter
juice of 2 fresh lemons

1. Heat oven to 400°F. Grease the bottom of 12 medium muffin cups.
2. Beat egg with milk and lemon juice. Add yogurt and beat until well mixed.
3. Mix in next 5 ingredients. Fold in pecans and blueberries. Batter should be lumpy.
4. Fill muffin cups 2/3 full. Bake 20 minutes or until golden brown. Remove from pan and cool completely.
5. Make the icing: Gradually add powdered sugar to butter, mixing until creamy.
6. Add small amounts of lemon juice and stir mixture until creamy.
7. Frost each cooled muffin with lemon icing.

<bio> Frankie Y. Bailey is a criminologist whose mystery series feature police detective Hannah McCabe and crime historian Lizzie Stuart. Her recent publications are “In Her Fashion” (*EQMM*, July 2014) and *What the Fly Saw* (Minotaur, March 2015). Frankie is a past EVP of MWA and past president of SinC.

<ch-head>Appetizers

The victim was alone. The door was locked from the inside. No one could possibly have entered or left, and all the suspects have alibis. So who brought in the appetizers?

Adrienne Barbeau	Aunty Ruby’s Yalanchi	21
Nelson DeMille	Male Chauvenist Pigs in the Blanket	23
Harlan Coben	Myron’s Crabmeat Dip	25
Catherine Coulter	Big Bang Guacamole	26

Laura Lippman	Aunt Effie's Salmon Ball	27
Sandra Brown	Mystery Crackers	28
Kate White	Bean Dip to Die For	30
Susan Boyer	Mamma's Pimento Cheese	31
Kathleen Antrim	Cheesy Garlic Artichoke Dip	32
Katherine Hall Page	Chevre Endive Spears with Rubies	33

**<rh>AUNTY RUBY'S YALANCHI (A.K.A. the Best Stuffed Grape Leaves You've Ever Had)
<ra>Adrienne Barbeau**

"Peter ordered meza—a large plate of appetizers SuzieQ could share with us (and no one would notice if I didn't eat)—yalanchi, souboereg, tourshou, keufteh, little squares of lahmajoon, and taramasalata, hummus, and tabouli for scooping onto pita. I felt like I was back in the old country again."

Even though she's Armenian, Ovsanna Moore doesn't eat the appetizers she describes in this scene from *Love Bites*.

She's vampyre, after all.

But she doesn't know what she's missing. This recipe came to me from one of my Armenian heroines, my 98-year-old aunt, Ruby Barton, to whom I dedicated *Vampyres of Hollywood*. Aunty Ruby hasn't had time to read the book, though. She's too busy rolling grape leaves. Her yalanchi gets eaten faster than any of Ovsanna's dinner dates.

Yours will, too.

Yield: approximately 80 pieces

<rh-1>Ingredients

2 1/2 pounds onion (5 or 6), chopped
 1 cup olive oil, plus more for serving
 1/3 cup lemon juice, plus more for serving
 1/2 bunch parsley, chopped
 a few springs of dill
 2 cups long grain rice
 4 cups boiling water
 salt and pepper
 1-quart jar canned tender vine leaves

1. Sauté chopped onions in olive oil in a large pan until translucent and on their way to golden brown. Add lemon juice, parsley, dill, rice, and water. Salt and pepper to taste. Bring to boil again and then simmer on low, covered, for thirty minutes or until rice is cooked. Let cool.
2. Rinse leaves. Open one leaf at a time, placing flat on a plate or prep surface. Place 1 teaspoon rice mixture at top end of each leaf, centering it over the stem, and roll top

part of leaf down. Fold each side of leaf into the middle and continue rolling down to the end.

3. Place the yalanchi in layers in a large pot. Cover the top layer with additional vine leaves. Add boiling water to almost cover the bottom of the top layer.

4. Cover with lid, and simmer on very low heat, and simmer for 40 minutes.

5. Serve cold, drizzled lightly with olive oil and lemon juice.

<bio>Adrienne Barbeau is an award-winning actress and author. When she is not acting, she writes. When she is not writing, she acts. On weekends, she cheers for her sons' soccer team. Her memoir *There Are Worse Things I Could Do* was an *L.A. Times* bestseller. *Vampyres of Hollywood* and *Love Bites* are the first in her comedic, sort-of sexy vampire detective series.

[sidebar] [switch with breakfast sidebar (about the same word count, so should be okay for the bookmap)]

THE FOOD HOUND OF BAKER STREET

As one reads through *The Adventures Sherlock Holmes*, it becomes clear that the great detective loves to dine. His tastes run to sturdy British food at restaurants like Simpson's, where standing beef roasts, grouse, and lamb are elegantly served.*

Holmes's landlady, Mrs. Hudson, regularly provides him with hardy fare to eat. In "The Naval Treaty," Holmes points out that "her cuisine is limited but she has as good an idea of breakfast as a Scotchwoman." This means eggs, mushrooms, sausage, bacon, scones, and beans.

Food plays a role in several of Holmes's cases. In "The Dying Detective" he gives up eating for days to produce the drawn appearance necessary to set a trap for a miscreant.

And in "The Speckled Band," he sets out a saucer of milk to prove the presence in the house of a deadly, milk-drinking serpent.

No doubt Holmes knew of another use for milk common in prisons at the time: writing with it. Milk is invisible when it dries, but heating the words over a lamp makes the fat in the fluid brown so they may be read.

—E.J. Wagner

Crime historian and MWA member E.J. Wagner is the author of *The Science of Sherlock Holmes*.

*Opened in 1828, Simpson's-on-the-Strand still exists in London; Charles Dickens and Vincent Van Gogh reportedly dined there.

<rh>MALE CHAUVENIST PIGS IN THE BLANKET

<ra>Nelson DeMille

This is the favorite of my series character, John Corey, former NYPD Homicide Detective, now working for the Federal Anti-Terrorist Task Force. Corey got this secret recipe by

pocketing a few pigs from a Second Avenue pub and reverse engineering the morsel in his kitchen.

As best Corey can figure, you start with hot dogs—as many as you can eat while watching a sporting event on TV. You should use butcher’s dogs, which are firm and use real intestines for the casing. But you can also use supermarket dogs—Nathan’s, Ball Park, Sabretts—whatever is around.

Yield: 8 servings

<rh-1>Ingredients

8 hot dogs

1 can beer

chili powder

1 8-ounce package Pillsbury dough

yellow squeeze mustard

1. You cut the dogs at right angles with a sharp instrument, though you can use a blunt force object like the edge of a spatula to whack the dogs into bite-sized pieces. Do this on a hard surface.
2. Next, put the dogs in a bowl or something and pour a can of beer over them. Let sit until the foam goes down, then drain the beer into a glass and set aside for the next batch. Or drink the beer.
3. Sprinkle the dogs with chili powder. This is the secret ingredient that Corey figured out from dissecting the purloined pigs.
4. Now take a package of Pillsbury dough and do what it says on the package to make pigs in a blanket. The secret here is to add five more minutes of oven time than it says because of the beer. Or ten minutes if you’re in, like, Denver way above sea level. Keep checking with a flashlight until the crust is one shade lighter than the dog. Be patient.
5. Take the pigs out of the oven or toaster oven. Never use a microwave. It does something weird to the beer.
6. Put the pigs in the same bowl you used to soak the dogs in the beer. If serving to guests, everyone should have their own squeeze bottle of French’s yellow mustard. *Never* use the thick, grainy mustard. It doesn’t stick to the pigs.
7. The pigs will be hot for awhile, but they can be cooled by tossing them from hand to hand before squeezing the mustard on them. Chase down with cold beer. Enjoy the game.

<bio> Nelson DeMille is the *New York Times*–bestselling author of 18 books, including his John Corey series: *Plum Island*, *The Lion’s Game*, *Night Fall*, *Wild Fire*, *The Lion*, and *The Panther*. Mr. DeMille is working on a new John Corey novel, *A Quiet End*, to be published in Spring 2015.

<rh>MYRON’S CRABMEAT DIP

<ra>Harlan Coben

Myron Bolitar is not much of a gourmet. His contribution to the culinary arts is usually limited to making observations like “a burger so rare it screamed ouch.” This is probably due to the fact that his mother never cooked. But not long ago, Myron found this old recipe in Win’s kitchen. For those who know Win’s taste in women, we can assume that one of Win’s old girlfriends used to make it for him.

Yield: 18 servings

<rh-1>Ingredients

3 large (8-ounce) packages of cream cheese
3 large (6-ounce) cans of crabmeat
1/2 cup Miracle Whip
2 teaspoons French mustard
2/3 cup dry white wine
2 teaspoons confectioners’ sugar
1 teaspoon onion powder
dash of Lawry’s salt
dash of garlic salt

Mix all ingredients together while heating on stove. Serve warm.

Note: freezes well.

<bio> With over 60 million books in print worldwide, Harlan Coben’s last seven consecutive novels, *Missing You*, *Six Years*, *Stay Close*, *Live Wire*, *Caught*, *Long Lost*, and *Hold Tight* all debuted at #1 on the *New York Times* bestseller list and lists around the world.

<rh>Big Bang Guacamole

<ra>Catherine Coulter

Prepare to become the expert in the most outstanding guacamole in the known universe. Indeed, this recipe is even footnoted In *A Hitchhiker’s Guide to the Galaxy* (well, it should have been). In my FBI series, Special Agents crowd into the Savich and Sherlock living room on football Sundays to chow down S&S’s superb guacamole. (I start salivating when writing these scenes.) I personally can’t pass an entire four quarters of football without stuffing my face. So follow my easy perfect instructions and make your reputation. Don’t forget, avocados are one of the top 15 perfect foods, so this wonderful green creation is blessed by nutritionists everywhere.

Yield: 4 servings

<rh-1>Ingredients

2-3 very ripe avocados
enough lemon juice to soak the avocados
2 Roma tomatoes
lots of scallions (or purple onion if you prefer)
1 tablespoon non-fat sour cream
salt/pepper/garlic salt to taste
3 drops of Tabasco sauce
dollop of Miracle Whip Lite
bag of Primavera Tortilla Chips to serve

1. Mash avocados. Immediately add lots of lemon juice.
2. Cut up tomatoes and wring out all juice; add to mashed avocado.
3. Cut up onions small; add to mashed avocado.
4. Add salt, pepper, garlic salt, sour cream, and Tabasco sauce, TASTE, and add whatever you deem necessary. Always have both a man and a woman taste—and then you decide.
5. Add a dollop of Miracle Whip Lite, not too much, just enough to make the mixture smooth and lighten the color a bit.
6. Heat Primavera tortilla chips in a 400°F oven, maybe up to 5 minutes but watch carefully, add salt.
7. Turn on NFL Football and SERVE.
8. WALLOW IN BLISS.

P.S. Eating guacamole and chips while reading one of my books could be even better.

<bio> *New York Times*–bestselling author Catherine Coulter has written 72 books. *Power Play* is the 18th book in her wildly popular FBI thriller series. Coulter has also raised the bar with her new action-packed suspense series A Brit in the FBI. The second book, *The Lost Key*, is out this fall.

<rh>**AUNT EFFIE’S SALMON BALL**

<ra>**Laura Lippman**

My Aunt Effie—actually my great aunt—was a Capital-C Character, an old-fashioned steel magnolia with a hearty laugh and the first person who ever assured me I was funny. Also, maybe the last. Aunt Effie was the middle of three girls, brought up in an all-female household in Smalltown, Georgia, my great grandmother having been widowed at a relatively young age. Aunt Effie herself was widowed twice and she learned to take care of herself, ending up in another all-female household with her daughter and granddaughter. Well, there was a poodle name John, but they painted his toenails, poor thing.

On top of everything else, she was a terrific hostess, and two of my favorite recipes come from her: cheese straws and a so-called “Salmon Ball,” although I despaired years ago of ever learning how to roll this concoction in slivered almonds, so I just mix it up and put it in a small dish. In fact, it makes a great hostess gift. It’s really simple and everyone loves it. Not quite a health food, but you can sub low-fat cream cheese for the hardcore stuff.

Because my household is peripatetic, I often find myself in a different city than the one where I keep all my family recipes. But my Aunt Effie’s salmon ball is very forgiving, which is one reason I like to make it.

Yield: 8–10 servings, and pairs well with a dry martini

<rh-1>Ingredients

- 1 teaspoon dried minced onions (available in the spice aisle)
- 1 tablespoon lemon juice
- 1 large can of salmon, around 15 ounces
- 8 ounces of cream cheese
- 1 teaspoon Worcestershire sauce
- 1 teaspoon horseradish
- 1 teaspoon liquid smoke—if you can find it

1. Soak dried minced onions in lemon juice for five minutes.
2. Meanwhile, drain salmon and mix thoroughly with cream cheese.
3. Add lemon juice and onions, along with Worcestershire, horseradish, and liquid smoke. You can add more or less according to your taste.
4. If you are nimble and wildly ambitious, you can form the mixture into a ball and roll it in slivered almonds and parsley. Frankly, I started omitting that step years ago because I could never get it to look right, although I suspect it might work better if you chill the salmon mixture slightly. Me, I just put it in a nice piece of crockery and refrigerate for several hours. Serve with crackers. Eat the leftovers on bagels.

<bio>Laura Lippman is an award-winning crime writer who has written 19 books, the most recent of which is the *New York Times*–bestseller *After I’m Gone*. She lives in Baltimore and New Orleans.

<rh>MYSTERY CRACKERS

<ra>Sandra Brown

When I began writing over thirty years ago, I sought the advice of an indie bookstore owner in Lufkin, Texas, population 30,000. Mary Lynn Baxter was well known to every editor in New York because she did such a phenomenal trade in a relatively small market. She received advance reading copies from dozens of editors who valued her input, particularly her opinion of new writers.

As yet unpublished, I met Mary Lynn at a writers' conference in Houston. During our chat, she graciously offered to read a finished manuscript. In—what became familiar to me—her characteristic candor, she said, "I'll tell you whether or not it's any good."

I sent a manuscript to her. She liked it, called an editor at Bantam, and urged her to look for my submission in her slush pile. The editor bought that manuscript—and four others.

To this day, I owe my friend Mary Lynn a debt of gratitude I can never repay.

I also owe her for this recipe.

My rule for making any recipe is that it has no more than five ingredients. Counting the crackers, this has only four. It's easy for me to volunteer to take an appetizer to a dinner party. I can make Mystery Crackers while I'm writing. And I keep them in the fridge of my office for snacking. If I'm in a lull, I can nibble a few to "spice things up!"

Yield: about 40 servings

<rh-1>Ingredients

1 1/3 cups vegetable oil

1 packet dry Ranch dressing mix

1-2 tablespoons cayenne or ground red pepper (depending on how spicy you want them)

1 1-pound box Premium Saltines (all four sleeves)

1. Mix oil, dressing mix, and pepper.
2. Empty crackers into a 2-gallon Ziplock bag and pour oil mixture over them. Seal and toss to coat crackers.
3. Over the next 6 to 8 hours, toss periodically until all the oil is absorbed into the crackers. Despite the oil, they'll retain their crunch and won't get soggy. I *swear*. I don't know how it works. It's a mystery!

<bio> MWA past president Sandra Brown has written over sixty *New York Times* bestsellers with eighty million copies of her books in print worldwide. Three books were made into TV movies, and she's been featured on two shows that document true crimes. Her new novel is *Mean Streak*.

<rh>A VERY SNEAKY (AND DELICIOUS) BEAN DIP

<ra>Kate White

I wrote my first eight mysteries and suspense novels during the 14 years I was editor-in-chief of *Cosmopolitan* magazine, which was a ridiculously insane thing to do, but I felt if I didn't finally take a stab, so to speak, at being a mystery author, I would miss the chance entirely. After dropping my kids off at school each day, I went to the office and wrote for an hour before my staff arrived. In some ways having a set but limited amount of time was a blessing; it made it easier not to procrastinate.

Because of how nutty my life was at that time (I once arrived at the office wearing two different shoes!), I was always looking for great time management tricks and shortcuts that would make things a bit simpler. I was also constantly on the hunt for easy peasy recipes to prepare, since I enjoyed cooking for my family and friends.

This is a recipe I learned from my mom, a fabulous woman who also writes mysteries (*Secrets Dark and Deep* and *Best Laid Plans* to name two), and I've made it countless times for my husband and children as well as for company. Versions of this dish have appeared over the years, but I love this one because it's super simple and really tasty. Even sophisticated foodies have asked me for a copy of it.

Yield: 6–8 servings

<rh-1>Ingredients

- 1 16-ounce can of refried beans
- 1 15.5-ounce jar of salsa (whatever intensity you prefer)
- 1 cup of cheddar cheese, grated
- 1 cup of Monterey Jack cheese, grated

1. Preheat oven to 350°F.
2. Treat an 8" baking dish with a little cooking spray.
3. Spread beans over bottom of the dish.
4. Spread salsa over the beans.
5. Sprinkle both cheeses over the top.
6. Bake for 20 to 30 minutes, until cheese is bubbly hot and just starting to brown.
7. Present with a basket of taco chips or Pita bread.

<bio>Kate White, the former editor-in-chief of *Cosmopolitan* magazine, is the *New York Times*–bestselling author of six Bailey Weggins mysteries as well as three stand-alone novels of suspense including *Eyes on You*. She is also the editor of this cookbook.

<rh>**MAMMA'S PIMENTO CHEESE** [CE: The way I'm understanding this is, pimientos are those little peppers that you use in stuffed olives, and pimento cheese is cheese to which pimientos have been added. And they're spelled differently for reasons mysterious. Does that sound right to you?]

<ra>**Susan Boyer**

Pimento Cheese is a Southern staple from way back. When I was a child, we made sandwiches with it, and if we were getting fancy, we might grill the sandwich in a pan with butter. My mouth waters like one of Pavlov's dogs at the thought of a grilled pimento cheese sandwich with tomato soup. Occasionally, my mother would stuff celery sticks with pimento cheese. Nowadays, restaurants specializing in Nouveau Southern Cuisine are using pimento cheese as an ingredient in everything from Fried Green Tomato Napoleons to a topping for french fries.

Liz Talbot, my Southern PI, loves pimento cheese as much as I do. And while she's never tasted a variation she didn't like, she loves her mamma's best. In *Lowcountry Bombshell*, Carolyn Talbot makes a batch of pimento cheese, and per usual there's enough to share. Liz gets a bowl for herself, which she rations, because while it is tasty, Mamma's pimento cheese is no one's idea of health food.

I invented this recipe myself because my sister-in-law, who makes truly remarkable pimento cheese, cooks like I do—a little of this, a little of that. When she shared her recipe, it was verbally, over a glass of wine, at the family Christmas party. I couldn't remember it of course. But I had fun making up my own. This recipe makes roughly three quarts—plenty to share. It takes about an hour to make, but you can enjoy the results for weeks. I hope you like it as much as Liz and I do!

Yield: 3 quarts

Ingredients

4 4-ounce jars diced pimientos (or one 16-ounce jar if the store you shop has it)
4 1/2 cups (roughly 2 pounds) Wisconsin red hoop cheese
1 pound Vermont white cheddar
1 1/2 pounds white aged cheddar (sharp and nutty)
8 ounces extra sharp cheddar (yellow)
8 ounces cream cheese, softened
2 1/2 cups mayonnaise (I prefer Duke's)
1/2 cup sour cream
1/2 shredded sweet onion (shred till it's pulpy and keep the juice)
1 teaspoon sea salt
3/4 teaspoon black pepper
1 teaspoon red pepper
1 tablespoon plus 1 teaspoon Worcestershire sauce
1 teaspoon garlic powder
3 tablespoons chives

Note: Please don't buy pre-shredded cheeses. You really won't like the results as much—I promise. Other cheeses may be substituted for variation and according to taste.

1. Start draining the pimientos in a very fine strainer.
2. Shred the four cheeses and mix together in a very large bowl.
3. Using an electric mixer, beat the cream cheese until fluffy.
4. Add the mayonnaise and blend.
5. Add the sour cream and blend.
6. Add the onion with juice and blend.
7. Add salt, peppers, Worcestershire sauce, and garlic and blend thoroughly.
8. Pour mixture over the shredded cheeses and stir gently until all the cheese is moist and the spread has a uniform appearance.

9. Stir in drained pimientos and chives.
10. Cover and refrigerate.

It's best to let pimento cheese refrigerate for at least four hours. Overnight the consistency will firm considerably. It will keep in your refrigerator for weeks, but never lasts that long in ours. I give it out in small Ziploc containers to family and friends.

Use it as a spread on crackers, pita bread, celery—practically anything. And don't forget to grill yourself a sandwich and have it with tomato soup.

<bio> Susan M. Boyer writes the Liz Talbot mystery series. Her debut novel, *Lowcountry Boil*, is a *USA Today* Bestseller and an Agatha Award winner for Best First Novel. *Lowcountry Bombshell* is available now. *Lowcountry Boneyard* is due out in April 2015. Susan lives with her husband and an inordinate number of houseplants in Greenville, SC. susanmboyerbooks.com

<rh>CHEESY GARLIC ARTICHOKE DIP
<ra>Kathleen Antrim

Journalist Jack Rudly, from my novel *Capital Offense*, was born in Missouri. The son of a diplomat, Jack grew up all over the globe and learned to speak five languages. Even with exposure to the best cuisine the world has to offer, it was his mother's Midwestern cooking that held his heart—his all-time favorite being her Cheesy Artichoke Dip. Every year on his birthday, no matter where they were in the world, Jack always requested this appetizer. He hopes you'll enjoy it as much as he has.

Yield: 6–8 servings

<rh-1>Ingredients

- 1 large sourdough round
- 2 sourdough baguettes
- 2 tablespoons butter
- 1 bunch of green onions, chopped
- 12 cloves of garlic
- 8 ounces cream cheese, at room temperature
- 16 ounces sour cream
- 16 ounces shredded medium cheddar cheese
- 2 10-ounce cans water-packed artichoke hearts, drained and lightly chopped

1. Preheat oven to 350°F.

2. Cut a hole in the top of the sourdough round and remove most of the soft inside. Leave enough bread to support the dip that will be added into the loaf. Save the “top” from the hole you cut.
3. Thinly slice baguettes and store in a zip-top bag until ready to serve.
4. Melt butter in sauté pan. Add green onion and sauté for about 1 to 2 minutes. Add garlic and sauté for another 1 to minutes, until onion is softened and garlic is fragrant.
5. In a large bowl, combine the cream cheese (cut into small cubes to make it easier to mix), the sour cream, cheddar cheese, sautéed onions, and garlic. Mix well.
6. Fold the chopped artichoke hearts into the cheese/onion mixture.
7. Scoop the artichoke/cheese mixture into the hollowed-out sourdough round and place the “top” over the hole in the bread.
8. Wrap the cheese-filled sourdough round in a double layer of heavy-duty aluminum foil and bake in the 350°F oven for 1 1/2 to 2 hours.

When ready, remove the foil and serve with the baguette slices.

<rh>CHEVRE ENDIVE SPEARS WITH RUBIES

<ra>Katherine Hall Page

My protagonist, amateur sleuth Faith Fairchild, is a caterer, so food plays an important role in the series that started with *The Body in the Belfry*, twenty-three books ago. Readers tell me they get hungry as they read them. Faith is from the Big Apple with no intention of moving, but she falls in love with a New England minister who has just performed the service at a wedding she is catering. Soon she finds herself living in more bucolic orchards outside Boston and she starts up her firm, “Have Faith,” again, resolving to steer clear of too-typical New England fare like Boiled Dinners, bright red hot dogs, and Moxie. This appetizer is typical of the fare she creates—elegant, tasty, and simple—highlighting the ingredients in a nice presentation.

Yield: 6 servings

<rh-1>Ingredients

2 heads endive (Look for endive that is fresh and has a tight head. If you can, find the slightly purple variety; it’s nice to alternate the spears on your serving platter.)
balsamic vinegar (Saporoso brand if possible)
5 ounces fresh chèvre at room temperature
4 ounces cream cheese at room temperature
1 tablespoon half-and-half or light cream
pomegranate seeds

1. Discard the outer leaves of the endive and cut a thin slice from the bottom to make it easier to remove the leaves. You may have to do this again. Save the small core of inner leaves for a future salad.

3. Lightly brush the spears with the vinegar.
 4. Arrange the spears in a circular rows or any other way that is attractive on a serving platter or tray.
 5. Combine the two cheeses and half-and-half in a food processor and pulse until creamed together. Fill a pastry bag with the mixture and pipe about a tablespoon on the wide end of each spear. You may also spoon the mixture on the spear. Top with pomegranate seeds. Other choices are: walnut halves, a piece of fresh fig, or candied ginger. In season, a slice of ripe strawberry is delicious.
- Note: You can prepare the cheese mixture ahead of time and refrigerate, bringing it to room temperature before assembling.*

<bio> Katherine Hall Page is the author of 21 Faith Fairchild mysteries; 5 for younger readers; and a series cookbook: Have Faith in Your Kitchen. She received Agathas for Best First, Best Novel, and Best Short Story and was nominated for an Edgar, Mary Higgins Clark, Macavity, and others. Her latest book is Small Plates, a collection of short fiction. www.katherine-hall-page.org

<ch-head>Soups and Salads

We have two of the best grifters in the game. We also have a cat burglar, a lock pick, a master forger, and homemade chicken stock. If we can't make this soup work, no one can.

David Housewright	Corn Chowder	35	
Lea Wait	Murderously Good Maine Chowdah		36
Connie Archer	Chicken Artichoke Tarragon Soup	37	
J. T. Ellison	Avgolemono	38	
Wendy Hornsby	Grand-mere Marie's Root Vegetable Vichyssoise		40
Mary Higgins Clark	Mary's Celebratory Giants Game Night Chili		43
Thomas H. Cook	Past as Prologue Chili	44	
John McEvoy	Gone Broke Goulash	45	
Twist Phelan	La Ristra's Carrot Soup with Thai Red Curry and Apple-Pear		
Chutney		46	
Mary Ann Corrigan	Take Your Pick Vegetable Salad	47	
Lisa King	Eggplant Caprese Salad with Basil Chiffonade and Olive Vinaigrette		
		48	
Mo Walsh	Mistaken Potato Salad	49	

<rh>Corn Chowder

<ra>David Housewright

One of the many advantages of being a crime novelist is that I get to work at home. Which means I also have plenty of time to cook—one of my favorite activities.

Rushmore McKenzie, the protagonist of my current series of mysteries, also loves to cook and is forever hosting dinner parties so he can show off. The meals are always ones I've made myself, including this corn chowder recipe that I serve at my annual Christmas party. My other series hero—Holland Taylor—on the other hand, is barely able to use the microwave; go figure.

Yield: 6–8 servings

Ingredients

4 cups diced potatoes
2 cups diced carrots
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dried thyme
1/4 cup butter
1/4 cup flour
2 cups milk
2 cans creamed corn
2 cups cheddar cheese, shredded
1 pound bacon, fried and crumbled

1. Combine 3 cups of water, potatoes, carrots, and seasonings; cook until vegetables are tender.
2. Melt butter over low heat in separate saucepan.
3. Add flour; cook until bubbly.
4. Add milk, bring to boil; boil for one minute.
5. Add white sauce to vegetable mixture.
6. Add creamed corn, cheese, and bacon. Heat until cheese is melted.

A reformed reporter and ad man, David Housewright won an Edgar Award and three Minnesota Book Awards. His 17th novel—*Unidentified Woman #15*—will be published June 2015 (St. Martin's Minotaur). He was elected President of the Private Eye Writers of America in 2014.

MURDEROUSLY GOOD MAINE CHOWDAH

Lea Wait

This was originally my grandmother's recipe. I've doctored it up somewhat, and it's still one of my favorite suppers. I also love it because it can be made a day ahead and then heated after a day spent at an auction, an antique show, or the beach. I often make it when guests are headed toward Maine (what we refer to as "Down East"), but don't know precisely when they'll arrive! Gram Estelle Curtis, one of the protagonists in my Haven Harbor series, has this chowder ready when her granddaughter, Angie, arrives home after a ten-year absence.

Yield: variable, with below adjustments

<rh-1>Ingredients

4–5 strips of bacon (uncooked), cut in small pieces

1/2 yellow onion per person, sliced and diced

3 garlic cloves, diced (more if you love garlic!)

1 cup of broth per person: first choice, lobster broth; second choice, clam broth. If you have neither of the first two choices, chicken broth will do.

2 medium white potatoes per person, pared and cut in 1" pieces

salt, pepper, and cayenne pepper to taste

1/2 pound white fish (preferably haddock) per person, cut in 3/4" pieces

1/2 pound shrimp or lobster meat per person, also cut in 3/4" pieces

1/2 cup light cream per person

2 tablespoons fresh chopped parsley per person

oyster crackers or French bread to serve

1. Heat bacon in large pot. Add onion and garlic and stir over medium heat until you can see through the pieces of onion.
2. Pour in the broth and add potatoes. (If the broth doesn't cover the potatoes, add a little water until it does.) Add about 1/2 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon of cayenne – depending on your taste. Bring to a boil.
3. Reduce heat and simmer for about 10 minutes, or until you can stick a fork easily through a piece of potato.
4. Add fish and shellfish. Cook another 5 to 10 minutes, until all is cooked. Then add light cream and heat until hot.
5. Add the parsley, stir, and serve in bowls with chowder or "oyster" crackers or French bread.

<BIO>TK

<rh>Chicken Artichoke Tarragon Soup

<ra>Connie Archer

Shortly after the release of the first book in my "soup lover's mystery series," I received a Facebook message from a reader who said she was devastated that the chef at the fictional By the Spoonful Soup Shop mentioned a chicken artichoke tarragon soup, but the recipe was not included at the end of the book. I went on a hunt through my recipes, finally found it, and tested it just to make sure everything was accurate. This soup turned out to be beyond my expectations and one of my favorites.

Yield: 6 servings

<rh-1>Ingredients

2 tablespoons of butter

1 shallot, chopped

2 heaping tablespoons dried tarragon (or fresh tarragon if available)

2 skinless boneless chicken breasts, cut into bite-sized cubes

1/2 cup of dry white wine

4 cups chicken broth or chicken stock

10–12 ounces artichoke hearts or quarters (packed in water)

1/2 cup uncooked pearl barley (1/2 cup of rice can be substituted if preferred)

1. Melt the butter in a large pot. Add the shallot and tarragon and sauté for a few minutes.
2. Add the chicken pieces to the pot and sauté a few more minutes, just enough to allow them to pick up the flavor of the spices.
3. Pour in the wine and heat for another minute.
4. Add the chicken broth or stock to the pot, cover, and let simmer on low heat for approximately fifteen minutes, just until the chicken pieces are thoroughly cooked. Scoop the chicken out of the pot and set aside.
5. Add the artichoke hearts and pearl barley (or rice) to the broth, and cook on low to medium heat for another fifteen minutes.
6. Turn off the heat, cover the pot, and let the ingredients sit for half an hour, until the barley has absorbed the liquid and expanded. Test this by scooping out a little bit of barley to make sure it's softened.
7. Once the pot has cooled, pureé the artichoke hearts and barley with the broth.
8. Add the chicken pieces back into the pot, heat, and serve.
9. Garnish with fresh tarragon.

<bio> Connie di Marco writes the national bestselling Soup Lover's Mystery series from Berkley Prime Crime under the name Connie Archer. *Ladle to the Grave*, the fourth in the series, will be released in April 2015. You can visit her at ConnieArcherMysteries.com to learn more about her mysteries and soup recipes.

<rh>Avgolemono

<ra>J. T. Ellison

I'm late to soup-making. For a decent cook, this is an embarrassing admission. But I've always been terrified of it, mostly because every time I've ever watched my mom make soup (turkey soup, especially) there are bones and carcasses involved. I prefer my carcasses inside the pages of my books, thank you very much.

I stumbled across a chicken soup recipe in a magazine a couple of years ago that called for chicken breasts, not the bones. Realizing I could use pre-made stock, I dove in. These two shortcuts have allowed me to finally master the (quite simple) art of soup making.

Avgolemono, Greek lemon chicken soup, was the second recipe I tried, gleaned off Pinterest, where it was posted by my friend Betsy Koch. I was sick with the flu and needed the comfort of chicken soup, and I had a slew of lemons left over from another dish. The perfect winter evening soup was born. I've taken the original recipe and modified it to my particular taste and weaknesses—extra lemony and no bones! A good mirepoix mix (the carrots, celery and onion) is essential to this soup, so don't skimp.

This is a particularly lemony version of Avgolemono. If that makes you nervous, cut back the lemon whisked in with the eggs to 1/4 cup and add more to taste. Note: the lemon flavor gets more concentrated as the soup thickens. Use caution in using more than 1/2 cup (the juice of two lemons).

Fresh parsley and/or dill are more than garnish with this soup. Don't skip them.

Yield: 6–8 servings

Ingredients

2 large chicken breasts, cut into 2"–3" pieces, about the same thickness, and seasoned generously with salt and pepper
2 tablespoons extra virgin olive oil
1/2 medium onion, diced small
2 stalks of celery, diced small
2 large carrots, diced small
8 cups chicken stock
1 cup starchy rice such as Arborio or orzo pasta (long grain brown rice works too)
1–2 teaspoons salt, divided
3 eggs, whisked
1/2 cup fresh lemon juice (2 lemons), divided
1–2 teaspoons black pepper
fresh parsley or dill

1. In a large pot, heat olive oil on medium heat.
2. Sauté the onion, celery, and carrots until soft, about 5 minutes.
3. Add the chicken pieces and about a tablespoon olive oil if needed.
4. Brown chicken on both sides, stirring vegetables to avoid over browning.
5. Add chicken stock, rice, and 1 teaspoon salt. Bring to a slow boil, then reduce heat to low.
6. Simmer for about 30 minutes.
7. Remove 1 1/2 cups broth and set aside in a separate small bowl to cool slightly.
8. Remove chicken with tongs and shred with a fork. Set aside.
9. In a separate medium-sized bowl, whisk the eggs with 1/2 cup lemon juice.
10. Whisk about 1/4 cup of the chicken broth into the egg mixture to temper the eggs so they do not curdle.
11. Repeat, slowly adding more broth as you whisk. After you've incorporated all the set-aside broth into the egg mixture, slowly add it to the large pot of soup, whisking quickly to incorporate.

12. Return the shredded chicken to the pot and heat on low. Do not boil again.
13. Add the black pepper and adjust the salt.
14. Top with fresh parsley or dill, serve hot, and devour. Avgolemono will thicken as it sits.

<bio> J. T. Ellison is the *New York Times*–bestselling author of multiple novels and short stories published in more than 20 countries. Her novel *The Cold Room* won the ITW Thriller Award for Best Paperback Original, and *Where All The Dead Lie* was a RITA® Nominee for Best Romantic Suspense. She lives in Nashville with her husband.
<http://JTEllison.com>

[sidebar]

5 COMMON FOODS THAT CAN BE, OOPS, DEADLY

No matter how benign and beautiful many of them appear, all plants have evolved to have defense mechanism against predators. They wouldn't be around if they hadn't. Deterrents include spines, resins, wax, thorns, an acrid smell (just take a whiff of a zucchini plant), and in some cases toxins. When toxins are present, they're compartmentalized in the plant's cell wall so there's no harm to the plant, but if a predator takes a nibble, he's in big trouble.

Some of the fruits and vegetable we consume actually contain toxins. Though there's little chance of a problem when you consume these foods the normal way, eating the wrong *part* of a fruit or veggie can make you sick, and in rare cases be fatal. Here are a few examples:

Rhubarb: the fleshy stalks of rhubarb are used to make pies and puddings. But the leaves contain oxalic acid, a chemical compound found in bleach, metal cleaners, and anti-rust products. Consuming the leaves can create a burning sensation in your mouth and can lead to kidney and gastro intestinal problems, convulsions, and even death if you were to eat enough.

Apple seeds: Also known as pips, these contain a cyanide-releasing compound (so do the seeds of some other fruits, like cherries). Because pips are coated, it won't be a problem if you swallow them, but chewing is definitely not advised (though you'd need to ingest a lot of pips to have a toxic reaction). Symptoms include dizziness and abdominal cramping.

Potatoes: Your mother may have told you not to eat green potatoes, and guess what? She was right. When potatoes are exposed to light and warmth, they produce chlorophyll, which turns them green. Though chlorophyll is in itself harmless, it's an indication that the light has also produced solanine, a poison that's meant to discourage hungry insects and doesn't sit well with humans either.

Lima beans: A handful of *uncooked* lima beans can make someone quite ill because they contain cyanide. Never put them in a salad raw. Before cooking, it's important to soak them overnight and to cook for 60 to 90 minutes in a pot without a lid so that the toxin escapes.

Kidney beans contain phytohaemagglutinin, which can make one extremely ill and in rare cases has killed people. The beans must be boiled for 10 minutes before cooking. Note: [WHICH?] beans, when prepared in a slow cooker, reportedly become five times more toxic than they are when raw. It's advised not to cook them this way.

Tomatoes: Leaves, stems, and green unripe fruit of the tomato plant contain small amounts of the toxic alkaloid tomatine, as well as solanine, the toxin found in green potatoes (see above). The levels are too small to be dangerous, and frying up green tomatoes causes no problems. But do not let anyone talk you into drinking a tea made with tomato leaves.

<rh>GRAND-MERE MARIE'S ROOT VEGETABLE VICHYSOISE

<ra>Wendy Hornsby

My family has always loved the French-style potato leek soup that is the base for the soup below. The original is more properly called Potage Parisien than Vichyssoise because it is served hot, not cold, but eaten either way it is delicious.

During a winter trip to Normandy undertaken as research for *The Paramour's Daughter*, a Maggie MacGowen Mystery, we found that any dish that used fresh, locally-grown vegetables meant a dish made with root vegetables and tubers. One very cold night, fresh vegetable soup turned out to be an approximation of the dish you find below. Thanks to a little instruction from the chef, I have been making Root Vegetable Vichyssoise ever since. In the book, when Maggie's French godmother cooks up a big pot of soup in a farm kitchen, this is the soup I knew she had to be making.

There is no way to make a small pot of soup, certainly not this one. Cook it on Sunday and eat it all week; it reheats beautifully. If you freeze some before cream is added, you can have great soup all winter long.

Yield: 8–10 servings

<rh-1>Ingredients

6 slices good, thick-cut bacon, such as smoked applewood, 4 snipped into 1" lengths and 2 reserved for garnish

2 tablespoons olive oil

1 pound leeks, cut in half lengthwise, carefully washed, and sliced into 1" half-rounds

3–4 cloves garlic, crushed or chopped

3 stalks celery cut into 1" lengths, or 1 cup chopped celery root

1–2 pounds white potatoes, sliced into 1" thick rounds

2 carrots cut into 1" lengths, or 1 cup diced sweet potato or yam

2–3 pounds any combination of the following, sliced or diced: 1 small turnip, 2 parsnips, 1 small rutabaga, 1 medium onion (You can use any root vegetable, but be discreet with strong-flavored roots and tubers such as daikon radish, red radish, beets, and fennel root.)

2 quarts good chicken or vegetable stock, more as needed

1 cup cream, buttermilk, or Greek yogurt
1/2 cup good, dry white wine (optional)
3 tablespoons butter
salt and pepper (a dash of powdered chipotle or cayenne never hurts)
1 teaspoon fresh herb such as basil, parsley, or thyme, chopped for garnish (optional)

1. Place the 4 chopped pieces of bacon in a soup pot over medium heat and cook until it is transparent.
2. Add olive oil to the pot.
3. Add the leeks, garlic, and celery (or celery root), cover, and cook until the leeks “sweat,” 5 to 8 minutes.
4. Add all of the other prepared vegetables, the stock, and 1 quart of water, more if needed. Give the pot a good stir, making sure the bacon is not stuck to the bottom.
5. Bring to a boil. Immediately lower the heat, cover the pot, and simmer gently for about two hours, stirring occasionally. Do not let the pot come to a full boil again. If it does, add a little cold water or stock and lower the heat.
6. While the soup simmers, in a small sauté pan, cook the 2 reserved slices of bacon until crisp. Cool, crumble, and set aside for garnish. Optionally, add 1 tablespoon or less of the bacon drippings to the soup.
7. Turn off the heat under the pot. With an immersion blender, blend all of the ingredients in the pot until they are smooth. A standard blender or food processor can be used by transferring a few cups of the HOT mixture at a time into the blender, blending each batch until smooth, and then transferring the blended product into a second soup pot.
8. If the soup is too thick at this stage, add additional water or stock. If it is too thin, uncover and let simmer gently until it has your preferred consistency.
9. Away from the heat, add cream, white wine (if using), and butter. Salt and pepper to taste. Add seasoning if using.
10. Ladle into bowls. Garnish each serving with a small dollop of cream, bacon crumbles, and (optional) a sprinkle of chopped fresh herb such as basil, parsley, or thyme.

*Note: All soup is better on the second day. You can make this soup ahead and store it for up to three days in the refrigerator, or freeze, BEFORE adding the cream. To reheat, ladle enough for your meal into a saucepan, bring to serving temperature over low heat, and then add an appropriate proportion of cream, wine, and butter. Correct the seasonings, and serve as above. If you reheat the completed soup, use lowest flame. Correct consistency by adding stock and a very small amount of cream.

Wendy Hornsby is the Edgar Award–winning author of the Maggie MacGowen and Kate and Tejada mysteries, and many short stories. *The Color of Light*, the most recent Maggie MacGowen Mystery, was released by Perseverance Press in spring 2014.

MARY’S CELEBRATORY GIANTS GAME NIGHT CHILI

<ra>Mary Higgins Clark

When the leaves begin to turn and there's a chill in the air, it means that the professional football season is about to begin. We go to most of the New York Giants' home games, but when the Giants are away, there isn't anything more fun for us than to have a pot of chili bubbling in a crock pot while whoever is available in the family gathers to watch the game with my husband and me.

It's a Sunday afternoon or early evening ritual that we all love.

The bowls and silverware and napkins are on the sideboard. The wine glasses are on the bar ready to be filled. Warm Italian bread is next to the crock-pot. A fire flickering in the fireplace lends atmosphere, especially if the wind is whistling in the chimney. Half time is dinnertime. The Giants are a champion team, but even if they lose, all is not doom and gloom. Chili is a great comfort food. I got the recipe from a caterer, Louis Del Vecchio, about thirty years ago and I haven't changed it one iota.

Just for the record, Louis cooks for us every night now. How lucky can you get!!!

Yield: 8–10 servings

<rh-1>Ingredients

4 medium-size cans of assorted beans (red and black), rinsed thoroughly
4 pounds ground beef
1 pound ground sausage
1 pound ground turkey
1 large can crushed tomato
2 small cans diced tomato with jalapeno and onion
1 small onion, diced
1 bottle beer (your choice)
assorted spices (to taste): salt, pepper, chili powder, cumin, garlic, cinnamon, crushed red pepper for additional "heat"

1. Sauté all meats in batches so as to brown, not steam.
2. Season meat with salt, pepper, and chili powder as it cooks in same pan.
3. After draining fat, sauté onion and deglaze with small amount of beer.
4. Add all tomatoes, onion, beef, and beans to a large preheated slow cooker. Add one-fourth bottle beer, 2 teaspoons chili powder, 1 teaspoon cumin, a very small pinch cinnamon (not too much!), a shake or two of garlic powder, and black pepper.
5. Let cook on high for 4 hours; stir well. Set on low; taste, and if needed, add salt, pepper, more chili powder, and a few crushed red pepper flakes to your taste.
6. After 2 hours on low, turn off or put on warm until ready to serve. If there is too much liquid, stir in a scant amount of seasoned breadcrumbs to thicken.
7. Serve with bowls of shredded cheddar cheese, sliced red onion, sour cream, and warm tortilla chips.

<bio> Mary Higgins Clark’s books are world-wide bestsellers. In the U.S. alone, her books have sold over 100 million copies. Her latest suspense novel, *I’ve Got You Under My Skin*, was published by Simon & Schuster in April 2014. She is the author of thirty-three previous suspense novels.

<rh>PAST AS PROLOUGE (VEGETARIAN) CHILI

<ra>Thomas H. Cook

In many of my books, the past returns to haunt the present. So it does also with this recipe. When I wrote *Breakheart Hill*, many of my old friends from high school were delighted that I had mentioned a hometown favorite recipe known as Frito Pie. They were very pleased that this dish had imprinted itself upon my memory. Actually it hadn’t. Instead, the dish that had truly captivated me was the chili served once a week at my public high school. After many efforts at duplicating this chili, I finally found the missing ingredient: peanut butter!

My original chili was made with ground beef, but because I have many vegetarian friends, and because I now try to include healthier choices in my diet, I use soy chorizo and find no loss in taste or texture.

The recipe below is very flexible in that each ingredient can be adjusted to taste. For people who want an extra layer of the exotic, a teaspoon of cumin, a half-cup of a hearty red wine, or a tablespoon of vinegar can also be added to the mix.

Yield: 4 servings, when served over rice or corn chips

<rh-1>Ingredients

2 tablespoons extra virgin olive oil
1 large onion, chopped
1 tablespoon garlic, chopped
1/2 tablespoon red pepper flakes
1 12-ounce package Trader Joe’s Soy Chorizo (there may be other brands, of course)
2 tablespoons chili powder
1 28-ounce can of crushed tomatoes
1/2 cup of water (or red wine or stock, your choice)
1 tablespoon peanut butter
3 15.5-ounce cans of the beans of your choice (red kidney, black, or cannelloni beans all work well, especially a mixture of the three)

1. In a two-quart pot, heat the olive oil.
2. Add the onion, garlic, and red pepper flakes and cook until onion is soft, but not browned.
3. Remove the chorizo from its container and crumple into the mixture.
4. Add the chili powder, crushed tomatoes, and water, mix thoroughly, and continue under medium heat.

5. Add peanut butter and again mix thoroughly under low heat.
6. Allow to simmer for five minutes, but avoid a rolling boil.
7. When the mixture is thoroughly cooked, add the beans and heat through. Or it may be frozen without the beans. Add the beans when you heat it to serve.

When serving chili, I always have an array of garnishes, such as chopped raw onions or scallions, chopped jalapeño, diced tomatoes, diced mixture of green, yellow, and red peppers, grated cheddar cheese (or the cheese of your choice), and sour cream. The chili can also be served over rice or, my favorite, crumpled Doritos.

<bio> Thomas H. Cook is an internationally award-winning author. He has been nominated for the Edgars eight times in five different categories, and his novel *The Chatham School Affair* won the Edgar for Best Novel in 1996. His latest novel is *A Dancer in the Dust*, published by Grove-Atlantic in September 2014.

<rh>GONE BROKE GOULASH

<ra>John McEvoy

Horse racing has long been a passion of mine, as reflected in my six mystery novels, the most recent being *High Stakes* (2014).

Fact is, I have enjoyed watching thoroughbreds run, and betting on them, since I was a boy. They are marvelous animals to observe in action, ridden by arguably the best pound-for-pound athletes in the world. In the course of those more than several years, I have enjoyed some major wagering successes, one of which enabled me to purchase my first (pre-owned) car. But, of course, like the majority of my fellow enthusiasts, I have experienced far more losing days than ones blessed by bonanzas. As the old saw has it, “You can beat a race, but you can’t beat the races.”

I am still attempting to disprove that theory. I go along with the famous Calumet Farm groom nicknamed Slow ’n Easy who believed that a person should make a bet every day because “there’s no telling when you might be walkin’ around lucky.” Of course, there is no question that such a betting theory can also bring to mind another ancient maxim: “Chicken today, feathers tomorrow.” This one has been attributed to a Louisville, KY newspaperman who came up with it in 1896. I am sure such a truism has far earlier antecedents.

My afternoons at the racetrack that fell into the “feathers” category led directly to the necessary development of my recipe for Gone Broke Goulash.

This is an entrée that is attractively inexpensive, tasty, filling, not challenging to prepare even for culinary klutzes such as myself—and mighty damn handy when most of a person’s bankroll is found to be sadly diminished. It is a dish not only very edible but eminently re-heatable in case good fortune proves furtive on successive days, whether at the racetrack or in other commercial endeavors.

Yield: Number of servings varies determined by outcome of recent races

<rh-1>Ingredients

2 pounds ground beef
1 medium sized onion, finely chopped
1 green pepper, finely chopped
2 teaspoons garlic salt
1 8-ounce package flat noodles
1 8-ounce can tomato sauce
1/4 cup catsup

1. Brown the beef in skillet along with onion and pepper, adding garlic salt early on.
2. Boil noodles to a bit short of al dente. Add them to ground beef mixture.
3. Add tomato sauce and allow mixture to simmer on low for fifteen minutes uncovered. Then, add catsup and mix thoroughly.

Dish is best served with peanut-buttered white bread accompanied by a chilled Dr. Pepper.

<bio> John McEvoy, a former editor of *Daily Racing Form* and as always an active bettor, had his sixth horse racing mystery novel *High Stakes* published by Poisoned Pen Press in October. Two of his books have won Benjamin Franklin awards.

<rh>LA RISTRA'S CARROT SOUP WITH THAI RED CURRY AND APPLE-PEAR CHUTNEY
<ra>Twist Phelan

La Ristra is a Pinnacle Peak tradition. Known for its modern Southwestern cuisine, the restaurant's signature dishes include the carrot soup with Thai red curry, made special by the addition of apple-pear chutney. My character Hannah Dain always orders the smooth but fiery delight when at *La Ristra* with her on-again/off-again boyfriend, Cooper Smith. And she isn't embarrassed to scrape the bottom of the bowl!

Yield: 2-4 servings

<rh-1>Ingredients

<rh-2>Apple-Pear Chutney
2 firm-ripe red Bartlett pears

2 Granny Smith apples
1 cup golden raisins
1/2 cup rice vinegar (unseasoned)
1/4 cup sugar
1 tablespoon finely chopped, peeled fresh ginger
1 teaspoon mustard seeds
1/2 teaspoon cinnamon

<rh-2>Carrot Soup with Red Thai Curry

1 tablespoon canola oil
6 large carrots or 8 medium-sized carrots, peeled
2 slices (1/4" thick) peeled fresh ginger
1 medium white onion, finely chopped
4 cups vegetable stock
1 1/2 cups water
1/3 cup unsweetened coconut milk
1 teaspoon red curry paste
salt and freshly ground pepper
1 scallion, cut into matchsticks
1 tablespoon cilantro leaves

1. Make the chutney: Halve and core pears and apples. Cut 2 pear halves and 2 apple halves into 1/4"-thick slices and chop remaining pears and apples.
2. In a saucepan, combine sliced and chopped pears and apples with remaining ingredients and bring to a simmer, stirring gently. Simmer chutney, covered, stirring occasionally, until fruit is just tender, 10 to 15 minutes, and cool. Chutney may be made one day ahead and chilled, covered. Let warm to room temperature before putting into soup bowl.
3. Make the soup: Heat the oil in a large saucepan. Add the sliced carrots and ginger and cook over moderately high heat, stirring, until the carrots are crisp-tender and lightly browned, 6 to 7 minutes.
4. Add the onion and cook until softened but not browned, about 2 minutes.
5. Add the vegetable stock, water, coconut milk, and curry paste to the saucepan and bring to a boil. Simmer over moderate heat until the carrots are tender, about 25 minutes.

6. Using an immersion blender, puree the soup (or puree the soup in batches using a blender). Season with salt and pepper.

Serving instructions: Spoon a heaping tablespoon of chutney into the bottom of each soup bowl. Ladle soup on top, sprinkle with the scallion and cilantro, and serve.

<bio> Twist Phelan is the author of the critically-acclaimed Pinnacle Peak mystery series (Poisoned Pen Press). Her short stories appear in Mystery Writers of America and “best of” anthologies and *Ellery Queen Mystery Magazine*, and have won or been nominated for the Thriller, Anthony, Ellis, and Derringer awards.

<rh>TAKE YOUR PICK VEGETABLE SALAD

<ra>Mary Ann Corrigan

“Don’t give me any turkey leftovers. All I want is some of your mother’s vegetable salad.” I hear similar requests after every holiday dinner. Just as I modified Mom’s original 1970s recipe, the sleuth in my *Five Ingredient Mysteries* updates her grandmother’s recipes from the same era, substituting fresh for canned ingredients. Take your pick—canned or fresh vegetables for this sweet-and-sour dish. Take your pick of vegetables too. Add red peppers for seasonal color in December and carrots for a touch of autumn at Thanksgiving. The recipe’s best feature: You marinate the vegetables for a day and have one less dish to prepare at the last minute.

Yield: 10–12 side dish servings

<rh-1>Ingredients

<rh-2>Vegetables

2 cups uncooked zucchini sliced in 1/4" rounds

1 pound cut green beans (if canned, drain them; if fresh, blanch for two minutes and plunge into ice water)

1 14-ounce can artichoke hearts, drained and quartered

4 ounces fresh mushrooms, sliced 1/4" thick

1 medium onion, thinly sliced

1 cup pitted, halved kalamata olives or other black olives

1/2 cup sweet (bread and butter) pickles diced

<rh-2>Marinade

1/2 cup vegetable oil (not olive oil)
1/2 cup lemon juice
2 tablespoons cider vinegar
2 tablespoons sugar
1 teaspoon dried dill weed
1/2 teaspoon salt
1/8 teaspoon ground pepper

1. Put the first five ingredients in a large bowl. Stir in the olives and diced pickles.
2. Whisk the marinade ingredients together or shake them in a bottle.
3. Pour the marinade over the vegetables and stir well. Cover the bowl and refrigerate it.
4. Stir three or four times over the next 24 hours, spooning the vegetables underneath to the top. Adjust the seasonings, adding more sugar or more vinegar to suit your taste for sweet or sour.
5. Drain the vegetables before serving. For a festive look, serve them in a lettuce-lined bowl.

<bio>Mary Ann Corrigan writes the Five Ingredient Mysteries under the name Maya Corrigan. The first in the series, *By Cook or by Crook*, came out in November 2014.

<rh>EGGPLANT CAPRESE SALAD WITH BASIL CHIFFONADE AND OLIVE VINAIGRETTE
<ra>Lisa King

The protagonist of my mystery series, Jean Applequist, loves good food and wine but isn't much of a cook. This recipe is perfect for her—easy to make yet deliciously complex. This dish is a smoky, earthy, richer version of the summer caprese salad made from ripe tomatoes, fresh mozzarella, and fresh basil. Smoked mozzarella is available at most supermarkets. Trader Joe's has a lovely version that is semi-soft and lightly smoked.

Jean, who is a wine writer, would serve this salad with a medium-weight red wine that is not too high in alcohol, such as Cabernet Sauvignon, Syrah, Zinfandel, Rioja, or an Italian Sangiovese-based red such as Chianti. A chilled dry rosé from California, Provence, or Spain would also work nicely.

Catch Jean in her second adventure, *Vulture au Vin*, where she tastes her way through 200 years' worth of Château d'Yquem and gets involved in arson, betrayal, and multiple murders.

Yield: 4 servings

<rh-1>Ingredients

1 medium eggplant, about 1 pound

1/4 cup extra-virgin olive oil, plus oil for brushing eggplant

sea salt and freshly ground black pepper to taste

8 ounces smoked mozzarella, in one ball

4 kalamata or other brine-cured black olives, pitted and chopped fine

1 garlic clove, minced

1 tablespoon sherry vinegar (you can substitute red wine vinegar)

6–8 large basil leaves

1. Trim the eggplant and cut it crosswise into 1/2" slices. You should have 8 slices.
2. Brush both sides of the eggplant slices with olive oil and season lightly with salt and pepper.
3. Put the slices in one layer on a foil-covered sheet pan and broil about 4" from the broiler until browned and tender, turning once and moving slices around to ensure even cooking. You can also grill the eggplant over medium coals. Let cool to room temperature.
4. Arrange the eggplant slices on a platter. Trim the rounded ends from the smoked mozzarella and cut it crosswise into eight slices. Put one on each eggplant slice.
5. Make the vinaigrette: Put the olives, garlic, and vinegar into a small bowl. Whisk in the olive oil and season with salt and pepper.
6. Make the basil chiffonade: Stack the basil leaves on a cutting board and roll up the long way. Slice the rolled-up basil into thin strips.
7. Scatter the basil chiffonade over the eggplant and mozzarella. Stir the vinaigrette and spoon it over the salad.
8. Serve at room temperature, accompanied by any remaining vinaigrette.

<bio> Lisa King is the author of *Death in a Wine Dark Sea* and *Vulture au Vin*, both featuring wine writer and amateur sleuth Jean Applequist. Lisa is a wine geek and avid home cook.

<rh>MISTAKEN POTATO SALAD

<ra>Mo Walsh

The first time I made homemade potato salad, I misread the recipe and made several mistakes—but we liked it better than the correct version I made the next time. Over the years, I've played around with proportions and seasonings and started peeling and dicing the potatoes while warm and heating the dressing mixture to bring out the flavors we like best. This version has a nice bite to it and less mayonnaise than standard potato salad.

Yield: 20–24 half-cup servings (for smaller quantities, just reduce proportions of ingredients.)

<rh-1>Ingredients

<rh-2>Dressing

4 teaspoons olive oil
4 teaspoons salad oil [**suggest: “(such as vegetable oil)” OK?**]
4 teaspoons white vinegar
4 teaspoons lemon juice, fresh or bottled
1/4 rounded teaspoon salt
1/4 rounded teaspoon dry mustard
1/4 rounded teaspoon paprika

<rh-2>Salad

approximately 4 1/2 teaspoons salt, divided
5 pounds unpeeled potatoes, washed
1/2–3/4 cup finely chopped onion
1/4 teaspoon finely ground black pepper
1 to 1 1/2 cups mayonnaise or light mayonnaise (Hellman’s Light recommended)
1 cup chopped celery
5 hard-boiled eggs, peeled and diced*

1. Prepare Mistaken Dressing: Mix ingredients in lidded container. Shake well to blend. Set aside.
2. In large saucepan or stockpot, heat 1” of salted water to boiling. Use 1/2 teaspoon salt per cup water. Add unpeeled potatoes. Cover and boil 30 minutes. Drain.
3. For best flavor, peel and cube potatoes while still hot and place in large stockpot or container with lid. Use a wide sturdy spoon or pancake spatula to mix in onion, 2 teaspoons salt, and pepper.
4. Heat Mistaken Dressing about 30 seconds in microwave. Do not boil. Cover and shake dressing to blend. Pour over potato mixture. Gently turn mixture to coat all potatoes. Cover tightly with lid or plastic wrap and refrigerate at least two hours.
5. Turn cold potato mixture to absorb any liquid at the bottom of the container. Add 1 cup mayonnaise and turn to coat potatoes. Add additional mayonnaise to taste. Turn to coat.
6. Gently mix in chopped celery and hard-boiled eggs.

****Perfect Hard-Boiled Eggs***

Place eggs in saucepan and cover with water about 1” above eggs.
Heat on high until just boiling.
Cover and remove from heat for 10 minutes.

Add one tray of ice cubes to 1 quart of water.
 Lift eggs out of hot water and place in cold water for 5 minutes.
 Remove eggs. Crack each end of shell and then roll egg between hands to loosen shell.
 Peel.

<bio> Mo Walsh has published crime fiction in Mary Higgins Clark Mystery Magazine, Woman's World, and five anthologies of Best New England Crime Stories. She is a co-author of the killer trivia book, "A Miscellany of Murder." Mo is a Derringer Award finalist and Mary Higgins Clark Short Mystery/Suspense Award winner.

<ch-head>Entrees

She sat across the table, upright and serious. Her hands were small, much like the rest of her, and restless. She tapped her cigarette, stirred her coffee, tapped her cigarette again. "Listen," she said, "I've nowhere else to turn. I need help, and I need to know how to roast a chicken."

David Morrell	Thomas de Quincey's Pasta-less Pasta	51	
Lorenzo Carcaterra	Grandma Maria's Pasta Puttanesca	52	
Leslie Budewitz	Farfalle with Fennel and Pine Nuts	54	
Raymond Benson	Zillion Calorie Mac and Cheese	56	
Joelle Charbonneau	Testing Pizza	57	
Sue Grafton	Kinsey Milhone's Famous Peanut Butter & Pickle Sandwich		58
Ken Ludwig	Lenore Schneiderman's Gourmet Quiche		60
Dianne Emley	Croque Madame Californienne	61	
Alan Orloff	Killer Tofu	62	
Felix Francis	Beef Stroganoff	63	
Gillian Flynn	Beef Skillet Fiesta	64	
Greg Herren	Greg's New Orleans Slowe Cooker Meatballs	66	
Charlaine Harris	Charlaine's Very Unsophisticated Supper Dip		68
Karin Slaughter	Cathy's Coke Roast	70	
Kate Collins	Spicy Joes	71	
Nancy J. Cohen	Brisket with Apricot & Prunes	72	
Beth Groundwater	Tarragon-Raspberry Flank Steak with Caramelized Onions, Kale, and Mango Salsa	73	
Louise Penny	Madame Benoit's Tourtiere	74	
Scott Turow	Innocent Frittata	75	
Zoe Sharp	Slow-Cook Lamb (to the Slaughter)	76	
Chris Pavone	Rigatoni a la Bolognese	78	
Gerald Elias	Traditional Umbrian Porchetta	80	

C. Hope Clark	Spicy Crock Pot Pork	81	
Lyndsay Faye	Valentine Wilde's Chicken Fricassee	82	
Karna Small Bodman	International Chicken and Pilaf	84	
Sara Paretsky	Chicken Gabriella	85	
Charles Todd	Chicken Oscar Roulade with Chesapeake Sauce Hollandaise		86
Lisa Unger	Comfort Chicken and Sweet Potatoes	88	
Marcia Muller	Mick's Miracle Chicken	89	
Brad Meltzer	Italian Chicken	90	
L.J. Sellers	Chicken Enchiladas to Die For	92	
Hank Phillippi Ryan	Worth-the-Effort Turkey Tetrazzini	93	
Carolyn Hart	Simple Salmon	94	
Kim Fay	Caramelized Clay Pot Fish	95	
Kathy Reichs	Shrimp Scampi	96	
Barbara Ross	Lobster-Pesto Risotto	98	
Linda Fairstein	Angel Hair Pasta with Scallops and Shallots		99
Carole Buggé	Tuna a la Varenka	100	
Laura Joh Rowland	Crab Cakes	101	

<rh>THOMAS DE QUINCEY'S PASTA-LESS PASTA

<ra>David Morrell

Thomas De Quincey, the main character of my Victorian mystery/thriller, *Murder as a Fine Art*, has a significant place in crime fiction. He invented the true-crime genre in his blood-soaked Postscript to *On Murder Considered as One of the Fine Arts*. He influenced Edgar Allan Poe, who in turn inspired Sir Arthur Conan Doyle to create Sherlock Holmes. He wrote the first book about drug addiction, *Confessions of an English Opium-Eater*, quotations from which solve the mystery in what is often called the first detective novel, Wilkie Collins's *The Moonstone*. De Quincey also invented the term "subconscious" and anticipated Freud's theories by more than half a century.

Despite the title of De Quincey's notorious book, he didn't so much eat opium as drink it in the form of laudanum, a mixture of alcohol and powdered opium that was in most medicine cabinets of the Victorian era, much as aspirin is commonly available today. The majority of people used laudanum sparingly and respected the POISON label on the bottle, not to mention the skull-and-crossbones symbol. The recommended dosage was 3 drops for infants and 20 drops for adults, but De Quincey, by his own estimation, often consumed 1,000 drops per day. At the height of his addiction, his daily intake was 16 ounces.

There were several consequences. On the plus side, opium caused De Quincey to have epic nightmares, which formed the basis for his revolutionary theory about the chambers within chambers of the mind. On the negative side, the strain of trying to control his addiction racked his body with "writhing, throbbing, and palpitating" and made his stomach feel as if rats gnawed it. He tolerated only a few foods. Mostly he subsisted on biscuits and tea or else bread soaked in warm milk.

Pasta would have been unknown to De Quincey. Even if it had been available in Victorian England, its heaviness would probably have been difficult for him to digest. The symptoms of fuzzy thinking, sluggishness, rashes, and swelling that some people associate with gluten foods might also have bothered him. Given his opium intake, his thoughts were amazingly coherent, indeed brilliant. A gluten reaction might have been all that was necessary to tip the balance and cloud his mind.

Here, then, is a pasta-less pasta that might have sustained Thomas De Quincey and kept his stomach from feeling that it harbored creatures. Its main ingredient is zucchini. This is one of my favorite dishes. It's not only delicious. It's also simple.

Yield: 2–4 servings

<rh-1>Ingredients

6–10 tender zucchini

2 tablespoons olive oil

tomato sauce

meatballs to serve (optional)

1. Cut the ends off each zucchini; use a potato peeler to cut them into long, thin ribbons.
2. Place the ribbons in a bowl; toss with olive oil.
3. Sauté the ribbons in a skillet until they are crisp/tender.
4. Add your favorite tomato sauce and meatballs if you like.

This is especially tasty with barbecued chicken.

<BIO> David Morrell wrote *First Blood*, the acclaimed novel in which Rambo was created. His numerous bestsellers include the classic spy novel *The Brotherhood of the Rose* (the basis for the only television mini-series broadcast after a Super Bowl). An Edgar, Anthony, and Macavity nominee, he received ITW's prestigious Thriller Master award.

<rh>GRANDMA MARIA'S PASTA PUTTANESCA

<ra>Lorenzo Carcaterra

I met Grandma Maria in the summer of 1968 on the island of Ischia off the coast of Naples. She was dressed in widow's black, the pockets of her dress crammed with candy. She drank strong espresso during the day and, in the evenings, switched to wine.

World War II had cost Grandma a son and a grandson. She spent five years making the daily trek by boat to Naples to secure what food she could from the black market.

One day I told her I wanted to be a writer.

"What does a writer do?" she asked.

"He tells stories," I said.

"Like the ones in the books you read?"

"Those are great stories," I said. "I don't have any of those."

"Life gives you all the stories you need," she said.

One night, joined by my cousin Paolo, we sat and ate Grandma's Pasta Puttanesca.

"I see Patricia is among your group of friends," she said. "I am friends with her mother and father."

"I met her sisters the other day," I said. "They are much older."

Grandma nodded. "During the war, her father was in the army. Years went by and her mother had no word from him. Then one day she got a letter back. It said that her husband was dead. She had no money and there were children to feed. The Nazis had taken over the island. It was said she spent time with soldiers, earned money for what she did and with that paid for black market supplies."

Grandma sipped her wine. "The war ends, the Nazis and the Americans leave. Six months later, her husband returns. He had been in a prison camp in Africa. It wasn't long before he was told what his wife had done. He went to see a priest and your grandfather to ask for advice."

"What did they tell him?" Paolo asked.

"That he was young and would meet another woman. Maybe fall in love. But how would he know, they asked, what this woman did during the war? They told him what his wife had done had kept his children alive."

"So they stayed together?" I said.

She nodded. "They slept apart for a few years and then, with time, they became what they were meant to be and Patricia was born. You see them now, walk arm in arm, as happy as when they were young."

Grandma looked at me. "Was the story as good as the ones in your books?" she asked.

"Yes," I said.

She rested her hand on mine. "Then I could be a writer, no?"

"Yes, Nonna," I said.

"And if I can be a writer," she said, "you can be too. That story belongs to you now."

Yield: 3–4 servings for big eaters; 5–6 for portion-control eaters (in other words, not any members of my family)

<rh-1>Ingredients

<rh-2>Sauce

1 32-ounce jar of ready-made Marinara sauce (Rao's preferred)

OR, if making marinara sauce from scratch:

2 cloves garlic

1/2 cup extra-virgin olive oil

1 large can San Marzano tomatoes
2 tablespoons fresh oregano, chopped (Grandma Maria believed there was no such thing as too much oregano)
8 fresh basil leaves, chopped
1 tablespoon of the juice from a Hot Cherry Pepper jar
1/4–1/2 cup red wine
1 teaspoon salt

<rh-2> Pasta alla Puttanesca (Pasta a la Whore)

21 pitted kalamata olives, quartered
7 anchovies, cut into slivers
1/4–1/2 cup capers in their juice
1/2 teaspoon red pepper flakes, or to taste
1 pound spaghetti or linguine

1. Fill pasta pot with water and bring to a low boil.
2. Make the sauce, or if you're using canned sauce, skip to step 5. Cut garlic cloves in half and flatten them with either the palm of your hand or the base of a knife. Sauté in olive oil until garlic turns light brown.
3. Add tomatoes, spices, and juice of hot cherry pepper and bring to low boil.
4. Add wine and simmer over very low heat for 30–60 minutes. (You can either remove the garlic or leave in the sauce. Grandma liked her garlic so it stayed.) When it has been cooking for at least 20 minutes, taste and add the salt and more spice if necessary.
5. Okay, the sauce is cooking; the pasta water is on the stove, and you are now ready to make your Puttanesca: Add the olives (Grandma loved them so that's why she went heavy on them), anchovies, capers (including the juice), and red pepper flakes to the sauce. Let them cook in the sauce for 5 more minutes.
6. Turn your water up to a rolling boil.
7. Toss in the pasta. (Grandma liked spaghetti. I like linguini.) Cook according to directions (less time for al dente). Do not add oil or salt to the water—that would drive Grandma Maria to drink.
8. When the pasta is cooked, drain into a colander.
9. Ladle three large scoops of sauce into the empty pasta pot.
10. Toss pasta back into the pot and pour the rest of sauce on top of the pasta. Stir sauce and pasta together.
11. Serve with a loaf of fresh Italian bread, a bottle of red wine, a bottle of mineral water—and a CD of Neapolitan folk songs playing in the background.

<Bio> Lorenzo Carcaterra is the #1 *New York Times*–bestselling author of *Sleepers*, *A Safe Place*, *Apaches*, *Gangster*, *Street Boys*, *Paradise City*, *Midnight Angels*, and *The Wolf*. He was writer/producer for *Law & Order*. He has written for *National Geographic Traveler*, *New York Times Sunday Magazine*, and *Details*. He lives with Gus, an Olde English Bulldogge.

<rh>FARFALLE WITH FENNEL AND PINE NUTS

<ra>Leslie Budewitz

I was not born into a foodie family. But I was born into a story-telling family. I loved to linger at the table while my father, a traveling salesman who was gone most weekdays, told his stories. My mother often paused while cleaning up to lean against the kitchen counter and listen.

Food is still story to me. I write traditional or “cozy” mysteries, where the focus is as much on the characters and their lives as on the puzzle of who killed whom and why. My Food Lovers’ Village Mysteries are set in Jewel Bay, Montana, a lakeside resort community on the road to Glacier National Park—a town that calls itself a “Food Lover’s Village.” Erin Murphy, my main character, is the 32-year-old manager of The Merc, a market specializing in regional foods, located in her family’s century-old building that once held the town’s original grocery. Erin has a passion for pasta, retail, and huckleberry chocolates—and an unexpected talent for solving murder.

Unlike me, Erin did grow up in a food-loving family. She’s half Irish, half Italian. Her mother Francesca—aka Fresca—makes the fresh pasta, sauces, and pestos that Merc customers love. The series begins with *Death al Dente*—or murder not quite well-done—set at an Italian food festival Erin cooks up to kick off summer. Murder is not the only crime—or the only mystery. Erin thinks that if she can figure out who’s been spreading the rumors that Fresca stole the recipes she used to build her business, she’ll be closer to identifying the killer. She finds a clue in a hand-written recipe card.

So, in every book, I get to explore food along with the mystery. It’s a natural combination to me. Murder is stressful, and who doesn’t eat when stressed? But more importantly, murder is unnatural. It damages the threads that tie a community together. The killer must be brought to justice and the social order restored.

And what does that better than food?

Yield: 4–6 servings as a main course; 6–8 servings as a side dish

<rh-1>Ingredients

1/2 cup pine nuts
1/4 cup olive oil
1 medium onion, chopped
1 1/2 pounds fennel bulb
1/2 cup raisins—dark, golden, or a mix
1 teaspoon salt
1/4 teaspoon ground cinnamon
1/2 cup cold water
3/4 pound farfalle (bowtie pasta)

<rh-2>Optional Additions

1/2 cup grated Parmesan

OR

1 cup halved cherry or grape tomatoes

1 cup chopped canned artichokes (not marinated)

1 cup crumbled goat cheese

<rh-2>*Garnish*

2 tablespoons chopped fennel fronds

1. Toast the pine nuts until lightly browned, about 10 minutes at 300°F. Set aside. (Don't wait until the nuts look dark, as they will continue cooking after being removed from the oven.)
2. Heat the oil in a large saucepan. Add the onion and sauté until onion begins to turn golden.
3. While the onion is cooking, prepare the fennel by removing the green stems and fronds. Chop and reserve about two tablespoons of fronds for garnish, and set aside. Discard the stems. Remove any blemished or tough layers of the fennel and trim a thin slice from the base. Cut the bulb in half lengthwise through the base. Lay each half cut side down, and slice thinly.
4. When the onion softens and begins to turn golden, add the fennel, raisins, salt, cinnamon, and cold water to the pan. Stir, cover, and cook over medium heat for 15 to 20 minutes or until fennel softens.
5. While the fennel mixture is cooking, cook and drain the pasta. Toss the hot pasta with the fennel mixture and add the toasted pine nuts. Stir in grated Parmesan OR tomatoes, artichokes, and goat cheese. Mix well.
6. Garnish with chopped fennel fronds and serve.

This dish is particularly good served with grilled chicken or shrimp.

<BIO> Leslie Budewitz is the author of the Food Lovers' Village Mysteries. The latest, *Crime Rib*, was published in July 2014. The first, *Death al Dente*, won the 2013 Agatha Award for Best First Novel. Leslie's guide for writers, *Books, Crooks & Counselors: How to Write Accurately About Criminal Law & Courtroom Procedure* (Quill Driver Books), won the 2011 Agatha Award for Best Nonfiction. www.LeslieBudewitz.com

<sidebar>

LEE CHILD'S RECIPE FOR A DELICIOUS BESTSELLER

"It's like one of those cooking shows. At the beginning of the show, they give the chef a refrigerator of stuff—bean sprouts, honey, pine nuts, chocolate, horseradish, arugula, and—I don't know—beer. And then they say, make something wonderful out of this. The best dish wins.

So at the beginning of each book, it's as if I'm stocking my story refrigerator. With clues and attitudes, information and ideas, props, and personalities. And then as the story progresses I know those are the ingredients I'll have to use, beautifully, by the

end. I admit sometimes I go back and restock the refrigerator. But often it's the new ideas that come from combinations of those ingredients—the solutions that often reveal themselves just in time—that make the story work.”

—Lee Child (see page XX) as told to Hank Phillippi Ryan (see page XX)

<rh>ZILLION CALORIE MAC AND CHEESE

<ra>Raymond Benson

This is a recipe of my mother's to which I have added tons of extra calories. I remember having it as a regular dish on Thanksgiving, but it's good anytime. Okay, it's comfort food. It's fattening, but it's delicious, so who cares?

I'd like to tie it in to my writing, but this recipe has nothing to do with *The Black Stiletto*, James Bond, my novelizations of videogames and other media franchises, or my stand-alone thrillers. But perhaps you could settle down with the latest *Black Stiletto* installment and stuff yourself with my mac and cheese. And maybe some red wine. I may be biased, but *that* is tying the dish into my writing.

Yield:

<rh-1>Ingredients

8-ounce box of macaroni

3 tablespoons flour

3 tablespoons butter

2 cups milk

1/4 teaspoon salt

1/4 teaspoon pepper

12 or more slices from a 16-slice packet of Kraft Deluxe American cheese slices. (When I was a kid, it used to come in a block that you could slice off, but now you have to settle for sandwich slice packs.)

1. Start boiling water and cook 8 ounces of macaroni.
2. Mix flour, butter, milk, salt, and pepper in a separate saucepan. Heat on low, stirring frequently.
3. As the mixture gets hot, drop in slices of cheese, one at a time. Stir until melted. Repeat until all the cheese is in. Add more cheese if you're really a glutton for cheesiness.
4. Drain macaroni and pour it into a greased casserole pan. Then pour in the hot cheesy mixture. Stir until macaroni is evenly distributed.
5. Shred remaining cheese slices on top of casserole.
6. Cover with foil and bake at 350°F for 20 minutes.
7. Remove foil, bake 5 to 10 minutes more, and watch to make sure top doesn't get too brown.

Pig out.

<bio>Raymond Benson is the author of more than thirty published titles. His latest thrillers are The Black Stiletto books, the most recent being *The Black Stiletto: Secrets & Lies*. He's also known for being the first American author to write official James Bond novels. www.raymondbenson.com

<rh>"TESTING" PIZZA

<ra>Joelle Charbonneau

The Testing trilogy takes place one hundred years after a world war poisoned the earth's soil and water supply with biological and chemical weapons. Since that time, the leaders of the United Commonwealth (chosen through a process known as The Testing) have had to find ways to cleanse the earth and make things grow and thrive again. While they have had success, they haven't been able to restore things completely. My heroine, Cia Vale, and other aspiring future leaders are working on that. However, because of the limitations of food resources, a lot of the recipes available today wouldn't work in Cia's world.

However, like any good society, they do have pizza. After the first round of Testing, Cia and her friends are served pizza for dinner. Since pizza is a personal favorite of mine (because who doesn't like pizza), I decided to create a recipe that would be possible to make in the future society that is the backdrop for *The Testing*.

Yield: 1 10"–12" pizza

<rh-1>Ingredients

- 0.25 ounces of dry active yeast—probably best obtained from the local biological engineer
- 1 teaspoon white sugar (if you can find it. If sugar isn't available in your colony, you can do without it.)
- 1 cup warm (treated so it is safe to drink) water
- 2 1/2 cups flour
- 2 tablespoons oil (rendered animal fat will do if your colony doesn't have means to produce vegetable oil or olive oil), plus more for topping
- 1 teaspoon salt (hopefully, salt is available...although salt options are limited. If salt is not available, just ignore this step.)
- 3–4 large tomatoes, preferably genetically enhanced
- 2 garlic cloves, minced
- 3–4 basil leaves
- 4 ounces sliced, white cheese

1. In a bowl, dissolve yeast, sugar, and water and let stand for about 10 minutes.
 2. Stir flour, oil, and salt (if you have it) until smooth. Let rest for 5 minutes.
 3. Turn dough onto a lightly floured surface and pat or roll it until flat. Whatever shape of pan you have would be the shape you want to roll it into.
 4. Lightly grease the pan, then dust it with cornmeal (if available. Madison colony has done great work with genetically resequencing corn and has been able to consistently provide good harvests.) Place dough on pan.
 5. Pour a light coat of olive oil (or whatever oil you have) onto the pizza dough. Cut tomatoes into thin slices. Lay them on the pizza crust. Add thinly cut pieces of garlic and basil leaves across the layer of tomatoes. Place slices of cheese on top.
 6. Bake in a 450°F oven (or in a hot open wood oven depending on your colony's power allotment) for 15 to 20 minutes or until golden brown.
- Yummy!

<BIO> **Joelle Charbonneau** has performed in musical productions across Chicagoland. She now teaches voice lessons and is the author of the *New York Times*–bestselling *The Testing* trilogy (*The Testing*, *Independent Study*, and *Graduation Day*) as well as the Rebecca Robbins mysteries (Minotaur Books) and the Glee Club mysteries (Berkley).

<rh>KINSEY MILHONE'S FAMOUS PEANUT BUTTER & PICKLE SANDWICH

<ra>**Sue Grafton**

I've received letters from readers who are completely aghast at the notion of eating this culinary wonder. Others actually try it despite their misgivings. Once recovered, these same readers confess that it's not half bad. Strangely yummy, they say. Some take a jauntier attitude and begin to try improvements, which Kinsey and I are quick to discourage.

I should point out that Kinsey eats more of these than I do since she's (almost) entirely fictional and doesn't gain weight.

The following is the actual, true, uncensored recipe.

Yield: 1 sandwich

<rh-1>Ingredients

2 slices of Health-Nut Bread, or some whole-grain equivalent

Jif Extra Crunchy Peanut Butter (no substitutions, please)

Vlasic Bread & Butter Chips (again, no substitutions or we can't be responsible for the results)

1. Spread gobs of the peanut butter on one slice of bread
2. Place six or seven bread and butter chips on the peanut butter.
3. Top with second slice of bread and cut on the diagonal.

<bio>Sue Grafton is the author of 22 detective novels featuring private eye Kinsey Milhone.

<rh>QUICHE PROVENÇAL

<ra>Ken Ludwig

My play, *The Game's Afoot*, which won the 2012 Edgar Award for Best Play, concerns William Gillette, the actor who wrote the play *Sherlock Holmes* with Conan Doyle's approval—and then starred in it on Broadway and around the world for the next 30 years. This Quiche Provençal (from a recipe by dear friend Lenore Schneiderman) is just the kind of dish that Gillette would have served to his extravagant Broadway guests at Gillette Castle when they came upriver from New York City for a weekend of good food, games and revelry.

Not only does the dish require the kind of Holmesian precision that Gillette worshipped, but, as in *The Game's Afoot*, a séance will undoubtedly confirm Gillette's taste in the matter. So please, by all means, gather round the dining room table, join hands and channel Conan Doyle, William Gillette, and Sherlock Holmes—and they will all assure you that this Quiche Provençal is their favorite dish for a mysterious weekend party.

Enjoy!

Yield: 6–8 servings

<rh-1>Ingredients

1 medium onion, sliced
1/2 cup green pepper, chopped
2 tablespoons vegetable oil
2 medium tomatoes, cut in small wedges
1 cup zucchini, thinly sliced
1 tablespoon parsley, chopped
1/2 teaspoon garlic salt
salt and pepper to taste
1 unbaked 9" pie shell
6 eggs, well beaten
1 1/4 cup light cream or half-and-half

1. Sauté the onion and green pepper in vegetable oil in a skillet until the onion is soft.
2. Add tomatoes, zucchini, and seasonings.
3. Cook uncovered for 10 minutes, stirring frequently.
4. Bake the pie shell for 5 minutes at 425°F. Take out of oven.
5. Reduce oven temperature to 350°F.
6. Combine beaten eggs and light cream (or half-and-half).
7. Pour into pie shell.

8. Spoon in vegetable mixture.
9. Bake at 350°F for 30 to 35 minutes or until a knife inserted in center of pie comes out clean.

<bio> Ken Ludwig is an internationally-acclaimed playwright whose numerous hits on Broadway include *Lend Me A Tenor* and *Crazy For You*. His work has been performed in more than 30 countries in over 20 languages, and his book *How To Teach Your Children Shakespeare* is published by Random House. www.kenludwig.com

<rh>CROQUE MADAME CALIFORNIENNE

<ra>**Dianne Emley**

This is a lighter version of the classic French baked sandwich, which I created to use the bounty of tomatoes and basil from my California summer garden. It can be served as an easy entrée with a side salad or cut into squares and served as an appetizer. Homicide Detective Nan Vining, my series lead, would enjoy this meal at the table of her boyfriend, Detective Jim Kissick. Nan's not much for cooking or gardening, but Jim loves it and he loves Nan.

Yield: 6 servings

<rh-1>Ingredients

enough day-old French bread, cut into 1/2" slices, to cover bottom of 8" x 8" baking dish
1/2 pound grated Gruyere or Jarlsberg cheese
1/2 large sweet onion (such as Vidalia or Maui) sliced paper thin
3-4 large tomatoes (any type)
1 clove garlic, sliced paper thin
1/2 cup fresh basil leaves, torn (mix sweet basil, black opal, or any type)
1 tablespoon extra-virgin olive oil
1 tablespoon capers

1. Preheat oven to 400°F.
2. Oil an 8" x 8" baking dish.
3. Place the bread in a single layer to cover the bottom of the dish.
4. Sprinkle half the cheese over the bread.
5. Layer the onion slices over the cheese.
6. Cut the tomatoes in half. Remove seeds with your thumb and discard.
7. Cut tomatoes into 1/4" slices and layer over the onions.

8. Layer the garlic slices over the tomatoes.
9. Evenly sprinkle the torn basil leaves over the garlic.
10. Drizzle the olive oil lightly over the top.
11. Sprinkle on the remaining cheese, leaving a few openings to let the tomatoes show (looks nice).
12. Sprinkle the capers over the top layer of cheese.
13. Bake uncovered for 15 minutes.
14. Turn the oven to broil for 2 to 3 minutes and bake until cheese browns.
15. Let stand for 5 or 10 minutes before serving.

You may add a layer of ham (this makes it a Croque Monsieur), or try leftover chicken.

<bio> Dianne Emley is the *Los Angeles Times*–bestselling author of the Detective Nan Vining Thrillers and the Iris Thorne Mysteries. Her standalone paranormal mystery, *The Night Visitor*, is published by Alibi/Random House. An L.A. native, she lives with her husband in the Central California wine country.

<rh>KILLER TOFU

<ra>Alan Orloff

Many people don't like tofu. I should know; I used to be one of them. But a few years back, on an "eat healthier" kick, I figured I'd give it a whirl. In order to make it palatable, though, I had to invent my own recipe. After an ill-advised experiment involving tofu, hot fudge sauce, bananas, and maraschino cherries, I finally came up with a dish I liked.

I call this recipe Killer Tofu, in support of my first Channing Hayes book, *Killer Routine* (see the resemblance?). Of course, the protagonist in that book, Channing Hayes, wouldn't eat tofu if it were the last thing in his neighbor's fridge. (Being a comedian, he's more partial to sugary breakfast cereals with cartoon character mascots.)

Believe it or not, this is a dish I sometimes serve at Thanksgiving!

Yield: 6 servings

<rh-1>Ingredients

- 2 tablespoons canola oil
- 1 small onion, diced
- 1 green or red pepper, diced, optional
- 1-pound block of extra firm tofu, rinsed and diced
- 1/2 pound frozen corn kernels, give or take
- 1/4 cup mustard
- 1/4 cup ketchup

1/4 cup bbq sauce
3 tablespoons hot sauce (like sriracha), or to taste

1. Heat oil in wok or large skillet.
2. Stir-fry onion (and pepper, if you're using it) on high heat for about 2 minutes.
3. Add tofu, and stir-fry another minute.
4. Add corn, mustard, ketchup, bbq sauce, and hot sauce, stirring well.
5. Cook until everything's nice and hot, about 5 more minutes.

<bio> Alan Orloff's debut mystery, *Diamonds for the Dead*, was a 2010 Agatha Award finalist for Best First Novel. He's written two books in the Last Laff mystery series, (*Killer Routine* and *Deadly Campaign*), and writing as Zak Allen, he's published *The Taste*, *First Time Killer*, and *Ride-Along*. Visit: www.alanorloff.com

<rh> **BEEF STROGANOFF (AS MADE BY THE CHF MAX MORETON, THE LEAD CHARACTER IN *DEAD HEAT*)**
<ra> **Felix Francis**

One of my favorite meals is beef stroganoff, and I put it in one of my books. The recipe is as follows:

Yield: 2 servings

<rh-1>Ingredients

1/2 pound beef tenderloin
1 medium-sized onion (red)
2 handfuls of wild mushrooms, sliced
a little plain flour
a generous measure of brandy
1/3 cup sour cream
1 tablespoon freshly squeezed lemon juice
1 teaspoon paprika
1 large potato, peeled
1/2 chopped garlic clove (if desired)
a deep-fat fryer for potato straws
touch of olive oil for frying meat
salt and pepper seasoning

DIRECTIONS (taken as a quote direct from *Dead Heat*)

I trimmed the beef and cut it into strips before seasoning and then searing in a hot frying pan. Then I fried a sliced onion and some mushrooms until they were tender and added them to the beef with some plain flour. I poured a generous measure of Cognac over the mixture and, much to Caroline's horror, I flamed off the alcohol.

"You'll set the whole bloody building on fire," Caroline shouted as the flames leapt towards her ceiling, and I laughed.

Next I carefully poured in some sour cream and a small amount of lemon juice, and sprinkled some paprika over the top. I had previously taken a large potato and, as Caroline didn't have a kitchen mandolin, I had grated it on the large hole side of her box cheese grater to produce long thin strips of potato which I now fried briefly in a deep-fryer to produce crisp brown potato straws while my beef mixture warmed on a low heat.

"I thought beef stroganoff was served with rice," she said, watching me. "And I didn't expect a chef to use my deep-fat fryer."

"I use one all the time," I said. "I know that fried food is not considered very healthy but it tastes so good and it's fine if you eat it only in moderation, and when you use the right oil for the frying."

I lifted the basket of potato straws out of the oil. "It's traditional in Russia to serve beef stroganoff with potato straws although lots of people like serving it with rice."

We sat together on the sofa in her sitting room and ate it off trays on our laps.

"Not bad," she said. "Why is it called stroganoff?"

"After the Russian who invented it, I think."

"It's nice." She took another forkful. "What gives it such a distinctive flavour?" she asked with her mouth full.

"The sour cream and the paprika," I said, laughing. "This dish used to be on lots of restaurant menus, but unfortunately, these days, it tends to be made without the beef, is called mushroom stroganoff and is served up for vegetarians."

<bio> Felix Francis is the younger son of literary legend, MWA Grand Master, and three-time Edgar winner Dick Francis. Felix has taken over the writing of the Dick Francis novels and has recently finished DAMAGE, his ninth, which is published in October 2014. Felix lives in England with his wife, Debbie.

<rh>BEEF SKILLET FIESTA

<ra>Gillian Flynn

Be warned: I am no gourmet. I come from a long, proud Midwestern tradition of meals made from snack chips and canned soup. My characters tend to follow suit: They like their food simple and tasty. So here's my favorite stovetop recipe, Beef Skillet Fiesta, which my mom cooked for her family, and which I now cook for mine.

Yield: 4 servings

<rh-1>Ingredients

1 pound ground beef
1/4 cup diced onion
2 teaspoons salt
1 teaspoon chili powder
1/4 teaspoon pepper
1 16-ounce can diced tomatoes
1 12-ounce can corn
1 1/4 cup beef bouillon
1/2 cup thin strips of green pepper
1 1/3 cups Minute rice

1. Brown ground beef in skillet and drain. Add onion and cook until tender.
2. Add salt, chili powder, pepper, tomatoes, corn, and bouillon and bring to a boil. Stir in green pepper. Boil again.
3. Stir in rice, remove from heat, cover. Let stand for five minutes.
4. Fluff with a fork.
5. Serve with cottage cheese. (The cottage cheese part isn't strictly required, but highly recommended—cottage cheese makes everything better.)

<bio>Gillian Flynn is the author of the #1 *New York Times* bestseller *Gone Girl*, the *New York Times* bestseller *Dark Places*, and the Dagger Award–winning *Sharp Objects*. She is also the screenwriter for the film adaptation of *Gone Girl*, directed by David Fincher and starring Ben Affleck.

<rh>GREG'S NEW ORLEANS SLOWE COOKER MEATBALLS

<ra>Greg Herren

The only thing I might love more than writing is cooking, but as someone who now juggles a full-time day job, editing manuscripts, and writing my own books—in addition to any number of other hobbies and interests—finding the time to cook isn't always easy. And I think every writer can identify with getting so lost in your manuscript that suddenly it's dinnertime and you haven't even thought about what to make.

This recipe is wonderful—it's something I've played around with for years, tinkering with ingredients and what to serve with it. These meatballs and the gravy are incredibly versatile, which really comes in handy when you're writing. The prep work doesn't take all that long—I always dice the peppers and onions and celery while I'm browning the meatballs so I can just add everything into the slow cooker at the same time. It doesn't even need to be stirred more than once or twice—I generally do that when I am taking a break from the computer to get something to drink or go to the

bathroom. They can be served over egg noodles, rice, or mashed potatoes; I've even baked potatoes to go with them, using the gravy to flavor the potatoes themselves. That versatility means you can have them three or more nights in a row without really getting tired of them—and the flavor gets stronger each day. So, for a little less than an hour of prep work you can alleviate your need to cook anything for several days—more time for writing, and no need to revert to peanut butter sandwiches!

What really finished the recipe for me was the spices and the cooking sherry. I had just finished writing my third Scotty Bradley mystery, *Mardi Gras Mambo*, and was doing some research for the next, which was going to be built around a New Orleans restaurant (fictional, of course). While researching in the kitchen of a major restaurant, I noticed the use of four spices I'd never really seen combined before; it struck me as odd, but when I questioned the chef, he just smiled and let me taste the sauce. It blew my socks off—and I mused out loud that I should add them to my meatball recipe. He nodded gravely and told me to also add cooking sherry. That very weekend, I did—and I haven't altered the recipe since!

I never wrote the restaurant mystery . . . but maybe I should! And I think I need to make these meatballs again—it's been way too long!

Yield: 6–8 servings, depending on the appetite

Ingredients

1 pound ground pork
1 pound lean ground sirloin
1/2 cup milk
1/2 cup bread crumbs
2 cans French onion soup
2 cans cream of mushroom soup
1 cup cooking sherry
1 cup diced onions
1 cup diced bell pepper
1 cup diced celery
2 bay leaves
1 tablespoon each of salt, black pepper, white pepper, cayenne pepper, basil, minced garlic, and thyme
1/4 cup diced jalapenos
2 cups sliced mushrooms

1. Combine the pork and the sirloin in a bowl. Add the milk and the breadcrumbs and mix by hand.
2. Once the meat is thoroughly mixed, roll into 1/2"-wide balls. Brown on each side in a skillet over a medium heat, and then remove to a paper towel. Pat them dry with another paper towel.

3. In a slow cooker, combine the rest of the ingredients (except for the mushrooms) and whisk until smooth. Add the meatballs, and then cook for eight hours on low.
4. After seven hours, add the mushrooms and check the thickness of the gravy. If it isn't thick enough, mix 2 tablespoons of flour into a cup of water until smooth. Add it to the gravy and stir until it thickens. If it's still not thick enough, repeat the process one more time. The additional water won't affect the flavor of the gravy.

You can serve this as a stew, or over rice or egg noodles or mashed potatoes. Store whatever's left over in the refrigerator in a plasticware container—and the longer it sits in the refrigerator, the more flavorful the meatballs become.

VARIATIONS

If you like your food less spicy-hot, cut the cayenne in half and leave out the jalapenos.

You can also add carrots and cut up potatoes, if you want it to be more of a stew. Just make sure you do this at the beginning, so they can cook thoroughly.

<bio> Greg Herren is the award-winning author of almost thirty novels and more than fifty short stories. He currently lives and cooks in the lower Garden District of New Orleans.

<rh>CHARLAINE'S VERY UNSOPHISTICATED SUPPER DIP

<ra>Charlaine Harris

This recipe is very good to make after a day spent working on something tense and finicky. It's simple, requires about 10 minutes to assemble, and after that you just let it simmer until you're ready to eat, though you do have to stir it from time to time and add more wine if necessary.

Yield: 5 servings

<rh-1>Ingredients

- 2 pounds ground chicken (or beef)
- 3/4 cup chopped onion
- 2 tablespoons chili powder, or more to taste
- 1 package dry ranch dressing
- 1/2 cup taco seasoning
- 2 15 1/2-ounce cans charro beans, undrained
- 1 15 1/2-ounce can black beans, drained
- 1 15 1/2-ounce can Rotel diced tomatoes and green chilies
- 1 6-ounce can tomato paste

8 ounces tomato sauce

1 cup red wine

To serve: shredded cheddar cheese or Monterrey Jack, and your favorite sturdy tortilla chips

1. Brown the meat in a deep skillet with the chopped onion, and sprinkle generously with chili powder.
2. Put the meat mixture into a 3-quart pan with the rest of the ingredients through red wine.
3. Cover the pan. Let this all simmer gently together for at least an hour. Stir occasionally, and add more wine or tomato sauce if it gets too thick.
4. Serve in bowls. Sprinkle generously with cheese. Scoop up with tortilla chips.

<bio> Charlaine Harris, whose most recent book is *Midnight Crossroad*, alternates between cooking whatever's easy and planning a whole menu. The older she gets, the more "easy" wins. Charlaine has a husband, three grown children, two grandchildren, and a passel of dogs. She's been a professional writer for thirty-five years. She lives on a cliff in Texas.

<rh>CATHY'S COKE ROAST

<ra>Karin Slaughter

My grandmother Cathy taught me how to make this dish, which, she insisted, "even an idiot can do." And she was right! It's my signature dish. Any Southerner will tell you that Coke is a fantastic tenderizer (it also cleans soap scum, but we are talking about meat here).

Yield: 4–6 servings

<rh-1>Ingredients

3-pound organic roast beef

ground pepper

2-liter bottle of Coca-Cola

2 bay leaves

1 cup beef broth

1 cup baby carrots

1 cup mushrooms, sliced

1 cup onion diced

2 stalks celery, diced

4 red potatoes, sliced
1 cup green beans, snapped and cut in half
pinch ground black pepper, or to taste
pinch dried parsley, or to taste
pinch dried basil, or to taste

1. Place roast in a large bowl and sprinkle with pepper.
2. Pour Coke over the roast until nearly covered.
3. Add the bay leaves.
4. Cover roast and let sit in fridge overnight.
5. The next day, drain Coke and place roast in a slow cooker.
6. Add beef broth and all vegetables.
7. Season with pepper, parsley, and basil.
8. Cook on high for three hours.
9. Then cook on low for an additional three hours.

<Bio> tk

<rh>**SPICY JOES**

<ra>**Kate Collins**

My recipe is an Americanized version of a Greek recipe that my husband, a full-blooded Greek, loved. Since I've never been a lamb fan, I switched out the meat and added a lot of zip. It became one of our favorite dishes, something I could make quickly after a long afternoon at the computer. It's also great to serve when guests stop by unexpectedly. In honor of my beloved Greek, here is my version of Mediterranean-style Sloppy Joes.

Yield: 4 servings

<rh-1>Ingredients

1 small onion, diced
1 tablespoon olive oil
2 teaspoons allspice
2 teaspoons cinnamon
1/4 teaspoon red pepper flakes (or more if you like it hot)
1/4 teaspoon black pepper
1/4 teaspoon sea salt (or to taste)
2 teaspoons smoked paprika
1 tablespoon parsley (optional)
2 teaspoons turmeric (optional)
1 pound ground beef (chuck, if possible)
1/4–1/3 cup catsup

1. In a deep skillet, sauté onion in olive oil over medium heat with all spices for about 4 minutes.
2. Add ground beef and catsup. Simmer until beef is not pink.
3. Serve on toasted buns or top with hummus.

It can also be made in a slow cooker. Just brown the meat first, then cook on low heat 8-12 hours. Freezes well.

<bio> Kate Collins is a *New York Times*–bestselling author of the popular and long-running Flower Shop Mystery series. *A Root Awakening*, #16 in the series, was a February 2015 release. Read about Kate’s mysteries, historical romances, and children’s anthologies at www.katecollinsbooks.com.

<rh>BRISKET WITH APRICOT & PRUNES

<ra>Nancy J. Cohen

Brisket is a staple of Jewish holidays. You’ll find this dish often at Rosh Hashanah and Passover celebrations. Sweet potatoes and prunes may be combined with cooked carrots and honey in a side dish known as Tsimmes, or cooked along with the meat as in this dish. Marsala wine is my secret ingredient, not only here but also when I make Swedish Meatballs.

The mouthwatering aroma of brisket simmering on the stove brings to mind home-cooked meals and traditional holidays. Marla Shore, the heroine sleuth in my Bad Hair Day series, enjoys keeping up with tradition and cooking these dishes for her extended family, including her non-Jewish fiancé. We’ll find her celebrating various holidays throughout the series, from Thanksgiving in *Dead Roots* to Passover in *Hanging by a Hair*. After dealing with murderers and nearly losing her life in each episode, how best to rejoice at being alive than with family and friends over a delicious meal?

Yield: 6–8 servings

<rh-1>Ingredients

- 3 1/2-pound flat cut beef brisket
- 2 tablespoons olive oil
- 2 medium onions, sliced
- 1 cup low sodium beef broth
- 1/4 cup Marsala wine
- 3 tablespoons balsamic vinegar
- 3 tablespoons honey

1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon cinnamon
2 pounds sweet potatoes, peeled and cut into chunks
1 cup pitted prunes
1 cup dried apricots

1. Preheat oven to 350°F. Trim fat off brisket. Heat oil in heavy Dutch oven and add meat, browning on both sides. Remove brisket. Add onions and sauté until wilted, about five minutes. Meanwhile, mix beef broth, Marsala wine, balsamic vinegar, honey, ginger, cloves, and cinnamon in a bowl.
2. Place brisket on top of onions in pot. Pour broth mixture over meat. Cover and bake for 2 hours.
3. Add sweet potato chunks. Scatter dried fruit on top. Cover and bake for 1 more hour or until meat is tender.
4. Transfer meat to cutting board. Spoon out fruit with slotted spoon. Cut meat thinly across the grain. Serve with fruit and pan juices.

<bio> Nancy J. Cohen writes the humorous Bad Hair Day mystery series featuring hairdresser Marla Shore, who solves crimes with wit and style under the sultry South Florida sun. *Hanging by a Hair* is her latest title and #11 in the series. Visit her website at NancyJCohen.com.

<rh>TARRAGON-RASPBERRY FLANK STEAK WITH CARAMELIZED ONIONS, KALE, AND MANGO SALSA

<ra>Beth Groundwater

Beef is a very popular main dish in my home state of Colorado since so many cattle are raised here. However, it doesn't have to be fatty and unhealthy. Flank steak is one of my favorite cuts for its leanness, and this recipe of my own creation adds a lot of vitamin-packed vegetables and fruits. It's also easy enough to prepare that it could be served at a riverside campsite after an exciting day of whitewater rafting, such as my river ranger and rafting guide Mandy Tanner does in my RM Outdoor Adventures series.

Yield: 6 servings

<rh-1>Ingredients

1 flank steak
2 teaspoons dried tarragon
2/3 cup low-fat raspberry vinaigrette salad dressing
1 ripe mango
16-ounce jar of chipotle salsa

2 medium white onions
1 large bunch fresh kale
2 tablespoons vegetable oil
salt
pepper

1. Sprinkle both sides of flank steak with 1/2 teaspoon tarragon and marinate 1 to 2 hours in raspberry vinaigrette, turning a few times.
2. Peel and dice mango, mix with salsa and 1 teaspoon tarragon, and set aside.
3. Peel onions, slice in half, then slice halves into 1/4" slices. Wash kale and tear into large bite-sized pieces.
4. Grill flank steak 5 to 6 minutes per side until medium-rare. While steak is grilling, heat oil over medium heat in large nonstick skillet. Add onions and stir-fry until golden, about 8 to 10 minutes.
5. To the onions, add kale, 1/2 teaspoon tarragon, salt, and pepper to taste. Mix with onions, cover, and lower heat to medium-low. Let steam for about 3 to 5 minutes until kale is bright green and soft.
6. Let flank steak rest while the kale finishes cooking and you mound onions and kale to one side on each of 6 plates.
7. Slice flank steak thinly on the diagonal and fan 4 slices on each plate, with the mound of kale forming the apex of the fan. Spoon a trail of mango salsa across the tips of the fans. Serve immediately with any leftover salsa on the table.

<bio> Beth Groundwater writes the Claire Hanover gift basket designer mystery series and the Rocky Mountain Outdoor Adventures mystery series starring whitewater river ranger Mandy Tanner. Beth enjoys Colorado's many outdoor activities, including skiing and whitewater rafting, and loves talking to book clubs. Please visit her website: bethgroundwater.com

<rh>MADAME BENOIT'S TOURTIERE

<ra>Louise Penny

This recipe for tourtière comes from one of our neighbors in the Québec countryside south of Montreal. Her name was Jehane Benoît, but she was known far and wide as simply *Madame Benoît*. She compiled the first books of Canadian recipes and popularized Québécoise cuisine. Some rustic, some delicate. All delicious. She was hailed a hero, and adored.

She died in 1987 and the road she lived on, not far from us, was renamed Chemin Benoît.

Tourtière is a purely Québécois dish, and each region claims parenthood, and makes it slightly differently. Since it's a meat pie, the variations depend on the types of

meat raised and hunted in each region. But there are also distinctions in the spices used, and even how the meat is cut up. And best not to raise the issue of potatoes.

While eaten year round, tourtière has become associated in Québec with the huge family celebrations on Christmas Eve and New Year's Eve. Those parties are called *réveillon*, which loosely translates into either, "struggling to stay awake past midnight when the food is finally served," or "*Maudit*, I've eaten so much I'm going to explode. But perhaps just one more bite of pie"

I described a Christmas Eve *réveillon* in my book, *A Fatal Grace*.

A fire was lit, as were a few of the guests. In the dining room, the gate-legged table was open full and groaning with casseroles and tourtières, homemade molasses baked beans and maple cured ham. A turkey sat at the head of the table, like a Victorian gentleman Thus did Émilie Longré hold her réveillon, the party that spanned Christmas Eve and Christmas Day, an old Québécois tradition, just as her mother and grandmère had done in this very same home on this very same night.

Now, choosing a particular tourtière recipe for this cookbook is fraught with difficulty since, as I said, each region genuinely believes it created the first one and therefore the rest are pretenders and probably inedible. Perhaps even poison.

In an attempt to side-step this culinary grenade, I've chosen Madame Benoît's recipe, and I hope my Québécois compatriots elsewhere in the province will understand my loyalty to a remarkable neighbor.

Yield: 1 9" pie

<rh-1>Ingredients

1 pound combination of ground beef and pork, or beef, pork, and veal
1 small onion, chopped
1 garlic clove, minced
1/2 teaspoon salt
1/4 teaspoon celery salt
1/4 teaspoon clove, ground (a must for authentic Québécois pie)
1/2 cup water
1/4–1/2 cup breadcrumbs
pastry of your choice for a double-crust 9" pie

1. Preheat oven to 400°F.
2. Place all ingredients except breadcrumbs and pastry in a saucepan.
3. Bring to a boil and cook, uncovered, over medium heat for 20 minutes.
4. Remove from heat and add 3 or 4 spoonfuls of breadcrumbs.
5. Let mixture stand for 10 minutes.
6. If the fat is sufficiently absorbed by the breadcrumbs, do not add more. If not, add more crumbs in the same manner.

7. Cool mixture and spoon into a pastry-lined pie plate.
8. Cover with crust and bake until golden brown (follow directions for pie crust you chose).
9. Serve hot.

NOTE: Cooked tourtière may be frozen for 4 to 5 months and does not need to be thawed before reheating. To reheat, place your frozen tourtière (covered in foil) in a medium oven and bake until a knife inserted in the center is hot when you pull it out.

<bio> Louise Penny writes the *New York Times*–bestselling Chief Inspector Gamache mysteries. Her novels are set mainly in the fictional village of Three Pines, Quebec. She is a past winner of many coveted awards. *The Long Way Home* is Louise’s tenth novel. Louise lives with her husband just outside a small village in Quebec, by the Vermont border.

<rh>**INNOCENT FRITTATA**

<ra>**Scott Turow**

In *Innocent*, my sequel to *Presumed Innocent*, the murder victim is allegedly killed by a lethal combination of a drug called Phenelzine, an MAO inhibitor, which has a toxic reaction when consumed with sausage, aged cheese, yogurt and red wine. Bon Appetit!

Yield: 1 frittata

<rh-1>Ingredients

1 cup of dry salami, diced
1/2 cup artichoke hearts, drained, chopped
1/2 cup cherry tomatoes, chopped
1 4.5-ounce can sliced mushrooms, drained
6 eggs
1/3 cup plain yogurt
2 green onions, chopped
1 clove garlic, minced
1 teaspoon dried basil
1 teaspoon onion powder
1 teaspoon salt
ground black pepper, to taste
1/2 cup grated mozzarella
1/2 cup grated aged Parmesan cheese

1. Preheat oven to 425°F. Grease a shallow 2-quart baking dish.
2. Heat skillet over medium heat; cook and stir salami, artichokes, tomatoes, and mushrooms until heated through, about 4 minutes.
3. Transfer salami mixture to baking dish.

4. Whisk eggs, yogurt, green onions, garlic, basil, onion powder, salt, and black pepper in a large bowl; pour eggs over salami mixture. Sprinkle with mozzarella cheese and Parmesan cheese.
5. Bake until eggs are set and cheese is melted, about 20 minutes.
6. Serve with red wine.

<bio> Scott Turow is a writer and attorney. He is the author of ten best-selling works of fiction, including his first novel, *Presumed Innocent* (1987) and the sequel, *Innocent* (2010). His newest novel, *Identical*, was published by Grand Central Publishing in October 2013. He has also written two non-fiction books about his experiences in the law.

<rh>SLOW-COOK LAMB (TO THE SLAUGHTER)

<ra>Zoe Sharp

I'm not a huge carnivore, but my favorite meat has to be lamb—apart from the fact it can so often be tough and chewy, not to mention very fatty. This recipe, however, allows you to make use of the cheapest cuts and turn them into the kind of melt-in-the-mouth meal you can eat yourself sitting in front of the TV on a cold winter's night, or serve to dinner party guests. It has the added bonus of allowing you plenty of time to chat and mingle and you can put the whole thing on the middle of the table and let them help themselves. If you make too much, just portion it up and freeze it for another day.

I think this recipe must be almost unique among a group of crime writers in that it contains no booze. If you really must, you can add a splash of sherry to it, but as a boring teetotaler I have to leave that bit out.

Yield: 6–8 servings

<rh-1>Ingredients

2 pounds or so of lamb—half shoulder or leg works as well as stewing lamb—with the bigger lumps of fat removed. If using a half shoulder you can cook it whole.

1 large onion, peeled and roughly chopped

2 carrots, peeled and chopped into reasonable size chunks

enough lamb stock to cover—use vegetable or beef stock cubes if lamb isn't available

2 teaspoons cornstarch (also known as cornflour) mixed with a little water

several cloves of garlic, skins removed but left whole

1/4 cup of light soy sauce

1 tablespoon honey (runny honey is easier, but set honey will do)

1 tablespoon balsamic vinegar (or red wine vinegar)

1 tablespoon sherry, if using

1/2 teaspoon ground ginger or finely chopped fresh ginger if to hand

2 teaspoons Marmite (optional but recommended; can be found online)

Gravy granules (optional)

1. Take however much lamb you happen to want to cook (okay, you get the idea this is going to be a very laidback kind of recipe) and trim off the biggest lumps of fat. You don't need to be too fastidious about this. You can brown the outside of the meat in a frying pan first if you really want to, but I usually just give it a quick rinse under the cold tap to get rid of any bone chips.
2. Dump the meat into a large crockpot. I've done this with several different cuts of meat, from unchopped half shoulders to chopped-up lumps of stewing lamb. The recipe works well with either. The only limitation is the size of your crockpot and the number of mouths you're aiming to feed. If it's for two, you can get several meals out of it at least and the gravy left over makes a really good base for soup.
3. Peel and roughly chop the onion and throw that in right at the beginning with the carrot, and any other vegetables you want to add that need awhile to cook. For me it rather depends on what's hanging around at the bottom of the fridge and looks in need of using up.
4. Pour in enough lamb stock—made with one stock cube is fine—to cover the meat so the top doesn't dry out. Mix up the cornstarch with a little cold water and pour that in to help the gravy thicken as it cooks.
5. Throw in a few whole cloves of peeled garlic, (the quantity depends on who you have to speak to the next day, and whether it's face-to-face or on the phone) plus the soy sauce, honey, vinegar, sherry (if using), ginger, and a generous blob of Marmite. I know this last ingredient sounds weird, but it adds a really good meaty flavor. I've fed this to people who really do not like Marmite and they still love the recipe. (Probably not a good idea to tell them it's in there until *after* they've eaten it, though)
6. You shouldn't need to add any extra salt because of the soy sauce, unless you're using low-salt sauce, in which case use a sprinkle of sea salt.
7. If you've left plenty of time—around six hours—before you want to eat, set the crockpot on 'Low'. If you want to eat sooner—four hours or less—set it to 'High' for the first hour, then turn it down to 'Low' for the remainder of the cooking time.
8. Now go and write something!
9. About an hour before dinnertime, you really need to get rid of some of the excess fat that's melted out of the meat. You can either do this by carefully spooning it off the surface or pouring the whole lot into a separator jug, in which case you'll need to transfer the meat and vegetables into a dish with a slotted spoon before you carefully pour the remaining liquid into the jug. (Just FYI, I let the fat cool and then set it in the freezer before hanging it out for the birds.) If you've used a piece of meat with the bone in—such as a half shoulder—this is also a good opportunity to remove the bones and any lumps of fat or gristle that haven't melted. (Identifying them anatomically is optional.) The meat should have fallen off the bone by this stage anyway.
10. Pour the liquid back into the crockpot and put the meat and vegetables back into the liquid (if you went for the separator-jug method). Taste for seasoning. Add additional cornstarch or gravy granules to thicken it a little more if you like gravy you can eat with a knife and fork, plus throw in any extra vegetables that don't require as much cooking time, like mushrooms, etc.

11. Now go back into the study and edit whatever it was you wrote while the thing was cooking.

Serve with whatever takes your fancy—baked or boiled standard or sweet potatoes, or rice, peas, green beans, garlic bread, crusty bread, etc.

This really is the perfect writer's meal. It doesn't really matter how long it cooks, or when you eat it, so if inspiration has struck and you're madly scribbling, another half an hour or so simmering away is not going to do it any harm.

Enjoy!

(Leave what's left to cool, at which point you can usually skim off a bit more fat from around the edges with a spoon. Then you can either freeze it or reheat the next day.)

<Bio> tk

<rh>**RIGATONI A LA BOLOGNESE**

<ra>**Chris Pavone**

Before I started writing fiction, I was a book editor, and for a while my specialty was cookbooks—I edited thousands upon thousands of recipes, written by award-winning chefs and famous TV stars and plain old food writers. I also read countless proposals for cookbooks, as a hobby I perused cookbooks, and of course I cooked a bit. But after all this professional recipe work, my favorite go-to dish has been the same since before I got into the cookbook business. The recipe has evolved over time (I used to include heavy cream, nutmeg, and beef, all now omitted; I dabbled with sausages, sometimes now included), as I have myself. And I'm not claiming this is the *autentico* Bolognese, as indeed neither am I. But it's roughly the same thing I once cooked to try to impress dates, though at this point I haven't been on a first date in eighteen years. Now I use it to try to impress my nine-year-old twins. It still works.

Yield: 4 servings

<rh-1>Ingredients

3 tablespoons extra-virgin olive oil
1 pound each ground veal and ground pork
salt and freshly ground black pepper
1 cup dry white wine
1 tablespoon unsalted butter
1 medium yellow onion, chopped fine
2 carrots, peeled and chopped fine
2 celery stalks, chopped fine
2 tablespoons tomato paste
1 28-ounce can whole San Marzano tomatoes

3 cups chicken broth
2 bay leaves
4 sprigs thyme
4 sprigs oregano
1 lb. dried rigatoni
1 cup whole milk
1/2 cup freshly grated Parmigiano-Reggiano
1 cup fresh ricotta, optional

1. Heat 1 tablespoon of olive oil in a large Dutch oven or other heavy-bottomed pot, over a medium-high flame. When the oil shimmers, add the veal, sprinkle with salt and pepper, and sauté until lightly browned, about 5 minutes, breaking up with a wooden spoon. Using a slotted spoon, move the meat from the pot to a mixing bowl. Add a splash of white wine to the pot, and scrape up any browned bits with the back of a wooden spoon, then pour the contents of the pot into the mixing bowl. Repeat with another tablespoon of oil, the pork, more salt and pepper, and eventually another splash of wine. You'll then have a bowl with a mixture of browned pork and veal and their delicious deglazing juices.
2. Preheat the oven to 300°F.
3. Return the pot to a medium flame, add another tablespoon of oil and the butter, and then the chopped onion. Cook until wilted, about 5 minutes. Add the chopped carrot and celery, salt and pepper to taste, and continue to cook until everything has softened, another 5 minutes. Add the tomato paste and cook, stirring, for 1 minute. Add another splash of white wine to loosen up the mixture, and cook for another minute. Then add the can of tomatoes and 2 cups of the chicken broth, and increase the heat to high. Using a few inches of kitchen twine, tie up the bay leaves, thyme, and oregano, and toss into the pot. When the mixture comes to a boil, pour the contents of the mixing bowl into the pot, and turn off the burner.
4. Transfer the uncovered pot to the oven and cook for 2 hours, stirring occasionally and breaking up the tomatoes with a wooden spoon. If the liquid level gets so low that the solids aren't submerged, add more chicken broth to cover.
5. Bring a large pot of heavily salted water—it should taste like the ocean—to a boil. Add the rigatoni and cook until al dente, according to package directions. *Do not overcook* the pasta. If anything, you want it a tiny bit firmer than ideal for eating; it's going to cook a bit more in the sauce.
6. While the pasta cooks, remove the pot from the oven. If the sauce seems too thin (unlikely, but possible), boil it for a couple minutes over a high flame, stirring constantly. Then turn the heat down to medium, add the milk, and simmer, stirring every couple minutes and making sure the mixture doesn't boil, or the milk may separate. Fish out the herb bundle and throw it away. This pot contains more sauce than you probably need for the pasta; remove a third of it to a bowl, reserving in case you do want to use it now, or pass it at the table, or use it another night.
7. Drain the cooked rigatoni, reserving 1 cup of the cooking water. Pour the pasta into the saucepot, and cook for 2 minutes over medium heat, stirring constantly. If the

mixture gets too thick or too dry, sprinkle in some of the pasta cooking water, a tablespoon at a time. Add more sauce if you want.

8. Remove the pot from the heat and stir in half of the Parmigiano-Reggiano. Gently mix in a few dollops of the ricotta, if using, and serve the rest of both cheeses on the side. Taste for seasoning and serve, which I do directly from the cooking pot, a stained old Le Creuset that my wife bought me 18 years ago when we'd been dating for just a few months, so I'd be sure to cook this for her for the rest of our lives.

<bio> Chris Pavone's *The Expats* was a *New York Times* and international bestseller, as well as winner of both the Edgar and Anthony awards for best first novel; his second, *The Accident*, is also a *Times* bestseller. Chris lives in New York City.

<rh>TRADITIONAL UMBRIAN PORCHETTA

<ra>Gerald Elias

In 1997-98 I enjoyed a sabbatical leave from my position as associate concertmaster of the Utah Symphony. My family and I rented a farmhouse a few miles from the Umbrian hill town of Citta della Pieve. Every Saturday was market day in Citta della Pieve, and I never missed the opportunity to visit the *porchetta* vendor stationed beneath an ancient stone arch, who had been up since before dawn roasting an entire pig of behemoth proportions on a spit. For a modest number of *lire* (this was before the Euro), the vendor would slice seasoned meat, with morsels of fat, skin, and liver, onto a fresh hard roll. After I became his favorite customer he agreed to share his ancient recipe. Since it would be a challenge to find a whole pig and the means to roast one, when I returned to the U.S. I experimented with various cuts to try to duplicate the texture and flavor of the original.

In *Devil's Trill*, the first of four books in my Daniel Jacobus murder mystery series, there is an episode in which the impecunious family of the 17th century dwarf violin virtuoso, Matteo Cherubino, aka "Il Piccolino," hungrily barter their entertainments for a sampling of *porchetta* on the piazza. Though I can't say it was absolutely essential to the story to have included this vignette, it was at least a way for me to revisit heaven!

Yield: 8–10 generous servings

<rh-1>Ingredients

whole pork picnic shoulder (with bone and skin), approx. 8–10 pounds

about a cup of olive oil

1 head garlic

1 whole fresh fennel

1–2 big bunches fresh rosemary

salt

black pepper

1 pig's liver, if available

butcher string, plastic wrap, dish towel, and meat mallet or heavy cleaver

1. On a large cutting board with a sharp knife, cut directly toward the shoulder bone of the meat.
 2. As effectively as possible, butterfly the meat on both sides of the bone, trying to keep the meat about 1" thick. (It's better to have it too thick than to cut a piece totally off, but don't worry if you do.)
 3. With the meat splayed out, cover with a sheet of plastic wrap, then the kitchen towel. With a meat mallet or the side of the cleaver, whack the meat until it's all of equal thickness. (This tenderizes it, helping it absorb all the seasoning and cook more uniformly.)
 4. Rub olive oil onto the meat.
 5. Place whole cloves of peeled garlic, stalks of fennel, sprigs of rosemary, salt, a lot of pepper, and the pig liver on the meat. (Save some of the garlic, the fennel leaves, and rosemary for later in the recipe.)
 6. Roll up the roast and tie it tightly together.
 7. In a bowl, make a paste of olive oil and finely chopped garlic, fennel, rosemary, salt, and pepper, and rub generously onto the outside of the roast.
 8. Cook the roast on the lowest possible setting in the oven (with a pan on the level below the roast to catch the considerable drips) or in a covered, gas grill barbecue. If you choose the barbecue (my preferred method) make sure the meat is *not* above the flame but off to the side, and rotate the roast 90 degrees every couple hours.
 9. The porchetta has to cook at least 7 to 8 hours before it will fall apart when you cut it, which is when it's at its best, so be patient!
- Serve on hard Italian rolls with a little bit of meat, fat, and skin.

<bio> Gerald Elias, internationally acclaimed violinist, composer, conductor, and author, shines an eerie spotlight on the dark corners of the turbulent classical music world with his award-winning, four-book Daniel Jacobus murder mystery series (St. Martin's Press). His provocative essays and short fiction have also graced many online and prestigious publications.

<rh>SPICY CROCK POT PORK

<ra>C. Hope Clark

South Carolina screams barbecue, in a Southern genteel manner, of course. We pride ourselves as the home of all four basic types of barbecue sauce: mustard, vinegar and pepper, light tomato, and heavy tomato, but always on pork. Other meat can be cooked similarly, but down here, only pork is called barbecue. Mustard-based barbecue is our claim to fame, because you only find it in South Carolina, probably derived from German

settlers in the 1700s. Vinegar and pepper sauce is the second favorite, appreciated more often along the coast, where my Carolina Slade mystery series takes place.

This recipe originated from a need for speed in my house, and became a crock pot regular, dosing up the heat depending on who's at the table. Serious barbecue takes careful tending for long hours over a grill, hours I often do not have when in the midst of one of protagonist Carolina Slade's escapades. As an agricultural investigator, Slade would appreciate a well-cooked pig, in spite of the craziness in *Lowcountry Bribe* involving a case around a murderous, devious, often sleezy hog farmer who nearly stole her job, her family, and ultimately her life. While she tired of smelling the pungent aroma of her antagonist's porcine livestock in her chase-and-be-chased experience, she wouldn't be able to completely deny her Carolina roots and craving for a good piece of pork. I dedicate this recipe to her, a woman on the run who enjoys a good Southern meal.

Yield: 8 servings

<rh-1>Ingredients

2 large sweet onions, sliced

2–3 pounds boneless pork loin

1 cup hot water

1/4 cup sugar, brown or white

3 tablespoons red wine vinegar

2 tablespoons soy sauce

2 tablespoons ketchup

1 teaspoon black pepper

1 teaspoon salt

1 teaspoon diced garlic (about three cloves)

1 tablespoon cayenne pepper sauce (Tobasco or similar)

1. Place sliced onions in the bottom of the crock pot. Place roast on top of onion.
2. In a bowl, combine the rest of the ingredients. Pour over roast.
3. Cover. Cook on low 7 hours or on high 3 to 4 hours.

<BIO>

C. Hope Clark pens the award-winning Carolina Slade Series, agricultural crime set in gorgeous rural South Carolina, as well as the new Edisto Beach Mystery Series, both via Bell Bridge Books. Hope also founded FundsforWriters.com, chosen by Writer's Digest for 101 Best Websites for Writers for 14 years. www.chopeclark.com

<rh>VALENTINE WILDE'S CHICKEN FRICASSEE

<ra>Lyndsay Faye

The relationship between brothers Timothy and Valentine Wilde in my book *The Gods of Gotham* and its sequels is a messy one. Their family saga is tragic, their childhoods spent in abject poverty in antebellum Manhattan, and they're about as talented at talking about it as your average plastic grocery bag. Through it all, however, there's a strong thread of affection running through Val's cooking. Despite struggling with morphine addiction and about every other hedonistic tendency yet recorded, as the series progresses it becomes clearer that his domestic habits were the single gift he could offer his brother when they were orphaned.

In *The Gods of Gotham*, when the brothers' relationship is hostile rather than merely an impossible tangle, Tim urgently mentions finding a job so he won't "have to eat Valentine's goddamned chicken fricassee. My brother can cook as well as he cleans." Since it's a dish that embodies his sibling's annoying culinary skills in Tim's mind, I chose it as an example of Val's kitchen prowess as well as the reason he cooks in the first place. It's a big, elegant, sloppy, delicious American homestyle dish, a far cry from the fastidious French version. Make it for the people you care about, and you'll make me very pleased.

In developing this recipe, I tried to stay as true as possible to an authentic 1845 model, in which Val would have been using what was immediately to hand during the summer. So feel free to substitute whatever is fresh and available as far as vegetables are concerned. If you can't use homemade chicken stock, farm cream, herbs from your garden, and a heritage red cockerel as I did for the final test of this dish, you know what? You are a perfectly wonderful person, I'd be delighted to know you, and I high-five you for making this dish with whatever ingredients are accessible.

Special thanks must be made to Julia Child, America's Test Kitchen, my husband Gabriel, and especially to Charlotte Campbell Bury, author of *The Lady's Own Cookery Book*, published in 1844.

Yield: 4–6 servings

Ingredients

1 whole 3–4-pound chicken, with skin and bone, divided into wings, thighs, legs, and halved breasts
plenty of salt and freshly cracked pepper to taste
4 tablespoons of butter, divided
2 medium sweet onions, sliced
1 large leek, cleaned carefully, sliced into rounds
3 large garlic cloves, minced
10 ounces mushrooms of choice (morels, for instance, were common during this time period—so use whatever you like that's readily available)
1/4 cup of brandy
2 tablespoons flour
2 1/2 cups chicken stock (homemade is best but not necessary—Val's would have been)
1 large stick of fresh rosemary, broken in half
5 twigs of fresh thyme

3 egg yolks
1 cup high quality heavy cream (it *does* make a difference if you use good fresh cream)
1/2 teaspoon freshly grated nutmeg
1 ounce of fresh lemon juice
1/2 cup fresh parsley, chopped
2 teaspoons minced fresh thyme

1. Season the chicken generously with salt and fresh pepper. Melt 2 tablespoons of butter in a large Dutch oven over medium-high heat. After foaming subsides, arrange chicken and brown it well, approximately four minutes on each side. Once the chicken reaches a dark honey brown, remove from Dutch oven and set aside in a bowl to reserve juices.
2. Reduce heat to medium. Add the sliced onions, stirring until translucent and removing the browned bits from the bottom of the Dutch oven, about 8 minutes.
3. Add remaining two tablespoons of butter, leeks, garlic, and mushrooms, and sauté, about six minutes. When the vegetables have sweated, add the brandy and cook, stirring frequently, until liquid has essentially evaporated.
4. Sprinkle the flour over the vegetables and stir for about two minutes. Pour the chicken stock into the Dutch oven and incorporate fully into the coated vegetables, being careful to scrape any bits off the bottom or sides with your spoon.
5. Bring the stock and vegetable mixture up to a simmer and return the chicken to the Dutch oven along with any juices. Place the rosemary and thyme sticks in the braising liquid—you can tie them together with twine for easier removal if you like. Reduce heat to low and cover, simmering for 20 to 25 minutes. The chicken is done when an instant-read thermometer reads 160°F for breasts, 175°F for thighs.
6. Meanwhile, whisk the egg yolks into the heavy cream and set aside on the counter at room temperature.
7. When chicken is cooked, transfer it to a serving dish and remove the rosemary and thyme, discarding. Temper the cream and egg mixture by slowly adding a ladleful of hot stock to its bowl, whisking quickly—do not allow the egg to scramble. Repeat this with two more ladlefuls of stock. Then add the mixture back into the Dutch oven. Stir to combine.
8. Bring the Dutch oven back to a simmer to thicken. When the sauce reaches the desired consistency, add the nutmeg, lemon juice, and minced fresh herbs. Season well with salt and pepper to taste. Pour this sauce over the chicken to serve.

Serve the chicken and sauce over pasta, rice, or mashed potatoes, or alternately serve with sliced bread and side dishes of choice.

<bio> Lyndsay Faye is the international bestselling author of the Timothy Wilde trilogy; the first, *The Gods of Gotham*, was nominated for an Edgar Award for Best Novel. She has been recognized by the American Library Association and *Best American Mystery Stories*, and she has been translated into 14 languages.

<rh>INTERNATIONAL CHICKEN AND PILAF

<ra>Karna Small Bodman

I served this family recipe to members of the delegation visiting Washington, DC with the President of Egypt (I had a friend in the group). I remember talking about international challenges as well as friendship – and now I use both themes in my novels. You might enjoy sharing this main dish with friends and “sources” for your next mystery or thriller.

Yield: 8 servings

<rh-1>Ingredients

<rh-2> Chicken

2 tablespoons butter
1 medium onion, chopped
8 large pieces of chicken (thighs and breasts)
1 cup chopped celery
1 cup chopped fresh parsley
1 cup dry white wine
1 cup chicken broth
1/4 cup heavy cream

<rh-2> Pilaf

1 tablespoon butter
2 “handfuls” of fine angel hair pasta
1 cup Uncle Ben’s regular rice
3 cups chicken broth, heated

1. For the chicken: Melt butter in a large skillet.
2. Chop onion and add to pan. When onion is golden, add chicken pieces and brown them.
3. Chop and add celery; chop and add parsley (use scissors).
4. Add wine and broth.
5. Cover and simmer one hour. Remove chicken to a platter.
6. Add cream to pan, heat to reduce sauce, and pour over chicken.
7. While the chicken is cooking, make the pilaf: Melt butter in a 2-quart saucepan.
8. Break up the pasta and add to pan.
9. Add rice, stir together.
10. When both are golden, add chicken broth (heat it first in microwave).
11. Cover and simmer for 30 minutes or less (check it).

Serve chicken over the pilaf. Enjoy.

<bio> Karna Small Bodman, author of four published novels (that have hit “#1 in Thrillers” on Amazon), served six years in The White House. Last post: Senior Director, National Security Council. Her latest international thriller, *Castle Bravo*, won several awards and is available in print, e-book, and audio formats on www.karnabodman.com.

<rh>CHICKEN GABRIELLA

<ra>Sara Paretsky

Indefatigable Chicago detective V.I. Warshawski was very close to her mother, the Gabriella Sestieri, who died when V.I. was 16. Gabriella was a refugee from Umbria, living in the shadow of the steel mills on Chicago’s Southeast Side. She recreated as much of her childhood home as she could, through the olive tree she planted in her front yard, her music, and her cooking. In the books, V.I. often thinks of her mother, often remembers her, especially when drinking from the red Venetian wine glasses that Gabriella brought with her. She also cherishes the recipes of her childhood, and “Pollo Gabriella” is one that she cooks for special occasions.

Yield: 4 servings

<rh-1>Ingredients

1 fryer chicken, cut into pieces
enough olive oil to cover the bottom of a skillet, plus 1 tablespoon
2 cloves of garlic, finely cut
1/4 cup Armagnac
1 cup Pinot Grigio (or other dry white wine)
6 calimyrna figs, cut into quarters

1. Wash and dry the chicken.
2. Put olive oil in a skillet and heat for about 30 seconds. Add garlic and saute until golden brown, stirring constantly. Remove garlic, and reserve.
3. Add the additional tablespoon of olive oil to the skillet. Heat on high, and quickly add chicken, turning it so that both sides of each piece are seared.
4. Turn off heat, pour the Armagnac into the skillet, and flame with a match. (Light the Armagnac the instant you put it in the pan, or it will not flame.) Once the Armagnac has cooked off, add the Pinot Grigio and simmer the chicken, covered, on low heat until it is tender (approximately 30 to 45 minutes).
5. Add the figs and sautéed garlic for the last ten minutes of cooking.
6. Serve with green salad and a crisp, cold white wine.

<bio> MWA Grand Master Sara Paretsky, best known for her novels featuring Chicago private eye V. I. Warshawski (most recently, *Critical Mass*, 2013), is uniquely qualified to

write about food by her family's coat of arms: A dinner plate with knife and fork rampant. The motto: "Always Clean Your Plate; Never Skip a Meal."

<rh>CHICKEN OSCAR ROULADE WITH CHESAPEAKE SAUCE HOLLANDAISE

<ra>Charles Todd

Intro TK

Yield: 4 servings

<rh-1>Ingredients

4 6–8-ounce boneless skinless chicken breasts

1 package leaves fresh spinach: washed, stemmed, *lightly* blanched, and laid flat on paper towel.* (Do not press the leaves into the paper towel.)

hollandaise sauce (Knorr mix is okay . . . it is best made by hand and kept covered in a place warm to the bare hand. *The Joy of Cooking* has a nice recipe.) Do not make the sauce until right before service! Be sure to finish with 1/2 small seeded lemon juiced and 3 drops of Tobasco sauce.

1 sweet red bell pepper, cut into straight strips of 1/8" x 1/8" x 3" and lightly blanched. (Do not use any of the curved parts of the pepper.)

finely-diced fresh parsley (spread on a paper towel to dry)

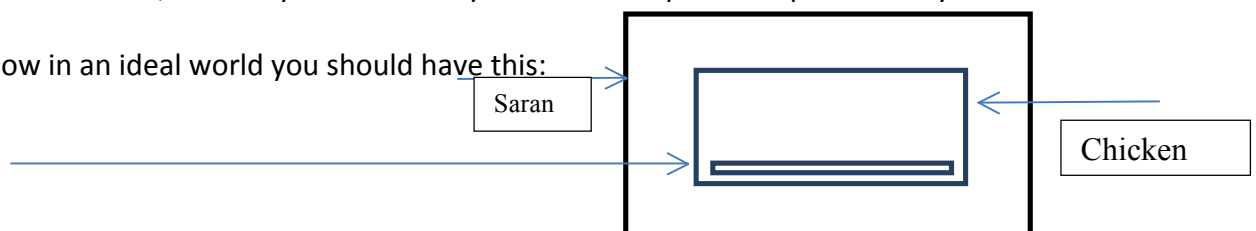
1/2 teaspoon Old Bay Seasoning

3 6-ounce cans of lump crab meat (or get from the seafood market)

1 tablespoon each salt (kosher or sea salt) and white pepper (white pepper is twice as strong as black)

1. Cut 4 pieces of parchment paper 12" (the width of the roll) by 10" and fold each in half.
2. Place each chicken breast inside a piece of folded paper. (Remove any remaining chicken fat or ligaments). Using a meat hammer, pound out the chicken; we want thin even pieces of chicken roughly rectangular and with no holes! Begin pounding on the smooth side of the chicken with the hammer side with the small teeth. Yes, George, you can use a regular hammer. Please remember this is not an 8-penny nail, it is dinner.
3. Once the chicken is thin and ready, place flat smooth side on a 12" by 10" piece of plastic wrap. A light dash of kosher or sea salt and white pepper should be rubbed gently into the chicken.
4. Cover the chicken with the spinach. Cut to shape and do not let hang out over the edges! You will have a nice thin green layer of spinach with no chicken visible.
5. Cover the spinach with a *thin* layer of cooked crabmeat. We all love crab and want lots. Trust me, a thin layer is necessary here! Break up the lumps so the layer is smooth.

Now in an ideal world you should have this:



6. Place the red pepper sticks here.

7. Now, starting where the red pepper is, roll the chicken up like a jellyroll. Be patient! There are do overs. Complete one all the way (not cooked). Then you can move on.

8. Use the plastic wrap to cover the chicken like a tootsie roll. Roll the chicken tight and twist the ends squaring the ends of the chicken. Fold the ends under the chicken and place on an 8"x 6" piece of aluminum foil and refrigerate. The foil MUST completely cover the chicken tightly. Congratulations, you have an aluminum hot dog!

8. Bring a 64-ounce pot three quarters full of water to a boil (a pinch of salt helps), and place the chicken, foil and all, in the water! Boil for about 20 minutes.

9. Insert your pocket thermometer into one end of the chicken roll until the tip is in the center of the chicken. We want 150°F to 155°F.

10. George is right, chicken is cooked to 160° F. The meat will cook until unwrapped. Unwrap the chicken. It now holds its shape. GENTLY slice the "jelly" roll so the spiral shows.

11. Spread hollandaise sauce on a plate and sprinkle with Old Bay (this is for color). Shingle the chicken on the sauce and sprinkle with parsley: With parsley on your hand, flick it on the plate like you are flicking water on your misbehaving child/pet/partner.

12. Serve with small red potatoes roasted in olive oil and tarragon, and a bright vegetable. The tiny carrots with the tops on are good.

I like this because the chicken can be made and kept cold in advance and then boiled.

ALWAYS plate things up in the kitchen. Presentation is Smell, Sight, then Taste.

Yes George, you can have the end pieces!

*Blanch means to parboil. The term "blanching" refers to the technique of plunging a food, usually a vegetable or fruit, into boiling water until either its color has set or the food has softened slightly. This takes anywhere from a few seconds to 1 minute, depending on what is being blanched. Then the food is removed to an ice bath to "shock," or stop the cooking process and to set color.

BIO TK

<rh>COMFORT CHICKEN AND SWEET POTATOES

<ra>Lisa Unger

Think Sunday afternoon, snow outside, warm fire inside. Maybe there's a glass of Merlot on the counter, and something savory roasting in the oven. It's so easy to cook, and so comforting, something that many of us in this busy-addicted world have forgotten. We often think it's easier to drive-thru, pick up, carry out. But roasting a chicken is one of my very favorite and easiest choices even for a weeknight, in any season. And it really does make any day feel like a leisurely, snowy Sunday—not something I get very often in Florida! You won't believe how easy this is.

Yield: 4 servings

<rh-1>Ingredients

1 whole chicken (Neck, giblets and whatever other icky bits should be removed and discarded unless you are one of those rare creatures who knows what to do with all that. Then go for it.)
2 tablespoons olive oil (or more)
Himalayan sea salt (really, any kosher salt will do. I'm just being fancy.)
white pepper (Okay, plain old black pepper works fine.)
1/2 teaspoon each fresh herbs, or to taste (Hit it, Simon and Garfunkel—parsley, sage, rosemary, and thyme! Or sometimes oregano, too.)
red or white onion
5 cloves garlic, minced, or to taste (There's no such thing as too much garlic!)
lemon (optional – I usually don't use it. Nothing personal, lemon.)
1 big sweet potato peeled and cut into squares
1 cup chicken broth

1. Heat the oven to 425°F.
2. Wash the chicken in water and dry it. Remove any excess fat around the neck cavity.
3. Rub oil, salt, pepper, and herbs all over the bird, in the cavity and under the skin if possible (don't get cheeky).
4. Stuff the cavity with onion, garlic, and lemon (if you want to use lemon).
5. Put the chicken in a large roasting pan. Arrange the sweet potato around the bird.
6. Drizzle oil and seasonings generously on the potatoes.
7. You can put some chicken broth around the potatoes just to keep everything moist and use the broth to baste until the juices and fat start to come off the chicken. Then use those to baste as the bird cooks.
8. Roast the chicken for 15 minutes, then reduce the heat to 375°F. Roast for another 50 minutes to an hour or more. (It really depends on your oven.) Juices should run clear, or use a meat thermometer. You can cover if the potatoes are getting too brown and the chicken isn't done yet.
9. Remove the chicken and potatoes from your oven. Put the potatoes in a serving bowl. Let the chicken stand for twenty minutes before carving.

Seriously—you'll feel like Martha. And, of course, what's best about this is that you can use the carcass to make chicken stock, and the leftovers for chicken salad the next day. So, it's yummy, economical, and timesaving—three meals in one. I know: you're racing out right now to get yourself a chicken! Me, too. I'm starving!

<bio> Lisa Unger is an award-winning *New York Times* and internationally bestselling author. Her novels have sold more than 1.7 million copies and have been translated into twenty-six different languages.

<rh>MICK'S MIRACLE CHICKEN

<ra>Marcia Muller

Sharon McCone, the San Francisco-based private detective in my series, is no virtuoso around the kitchen; she's been known to grate her fingers instead of the cheese, confuse flour with sugar (disastrous results), and pour every sticky substance known to mankind on the floor. But she does have one standout recipe, concocted by her nephew, Mick Savage, while he was on the way for a surprise visit to her. As per the following from one of the McCone adventures: [consistent quotes]

"If he brought and cooked their own dinner, he wouldn't have to sneak out in the middle of the night for a burger. As soon as he spotted the next Safeway, he zipped into its parking lot.

"It wasn't that his aunt couldn't cook, he thought as he drove his Harley—weighted with foodstuff—over to her little house on Church Street. And he thought the kitchen there was terrific. But her schedule of running McCone Investigations, as well as occasionally helping her husband's international security company, RI, frequently made her forget to eat. Tonight she'd be well fed. This recipe that had been developing in his ride on the way back from a client interview in Sonoma would do the trick."

Yield: 6 servings, unless Mick Savage happens to show up

<rh-1>Ingredients

- 2 tablespoons olive oil
- 8 chicken breast fillets
- 2 small jars of marinated artichoke hearts
- 2 small jars of marinated mushrooms
- 1/4 teaspoon white pepper
- 4 large cloves minced garlic, or to taste
- 1 can black olives, whole or chopped
- 4 ounces fresh shredded or grated Parmesan cheese

1. Heat olive oil at medium high, and sauté the fillets until they're browned on both sides. Place in an oven-safe casserole dish.

2. Pour the marinated artichoke hearts over the chicken. You can substitute chicken broth if you don't care for the marinade.
3. Add the mushrooms, white pepper, and minced garlic to the sauté pan and let the ingredients simmer 5 to 7 minutes, then pour over chicken.
4. Bake in a 350°F oven for 30 minutes. Top with Parmesan and bake until cheese is brown and crusty.

<bio>

<rh>ITALIAN CHICKEN

<ra>Brad Meltzer

All food is memory. It's no different here. Back when I was in high school, this is the meal my girlfriend's mother used to cook for us. It's a chicken dish. Chicken dishes are just that. But somehow, even at 18 years old, even when I had hair, this was the dish that was better than the rest. When I went off to college, I took this recipe with me. I never made it (c'mon, I was in college). Today, though, it still brings back the best memories. And it's still one of my favorites. Read, prepare, eat, enjoy.

Yield: 4–5 servings

<rh-1>Ingredients

1 cut-up chicken
seasoned salt
pepper
garlic salt
1 cup Italian salad dressing
1 8-ounce can mushrooms, sliced or stems and pieces, drained
Parmesan cheese, grated

1. Preheat oven to 350°F. Pam spray a baking dish.
2. Clean chicken and season to taste.
3. Brush Italian dressing on the skin side of the chicken and place, skin-side down, in a baking dish.
4. Brush remaining dressing on the chicken. If you do not have enough dressing for each piece, just add more until each piece is coated.
5. Bake the chicken for 30 minutes. Remove from the oven and turn each piece of chicken so the skin side is up.
6. Put the mushrooms around the chicken.
7. Sprinkle cheese on top of the chicken and return it to the oven for 30 to 40 minutes, until it is nicely browned.

<bio>

<rh>CHICKEN ENCHILADAS

<ra>L. J. Sellers

As busy crime fiction author—who's released 12 books in the last six years—I barely have time to cook. But whenever my extended family gets together, they always want me to make my Chicken Enchiladas. And who can say no to family? No one has ever actually killed anyone over this delicious casserole dish, but my sons have almost come to blows over the last serving. And this dish is guaranteed to make you popular at potlucks.

Yield: about 10 enchiladas

<rh-1>Ingredients

3 large chicken breasts, cooked and diced
1 pint light sour cream
1 can cream of chicken soup
1 small can diced green chilies
2 cups grated sharp cheddar cheese
salt and pepper to taste
10 or so tortillas (flour or white corn)

1. Cook the chicken (if it isn't already). Meanwhile, mix together everything else but the tortillas.
2. Lightly grease/spray an oven dish or roasting pan.
3. After chicken is baked and slightly cooled, dice it.
4. Roll up a portion of the diced chicken in each tortilla with a tablespoon of the sauce mixture. Lay side-by-side in the pan.
5. When the pan is filled, cover the enchiladas with the rest of the sauce and bake at 350°F for about 25 minutes.
6. Then help yourself to a large portion because there won't be any leftovers.

<bio> **L. J. Sellers** writes the bestselling Detective Jackson mysteries—a two-time Readers Favorite winner—as well as the Agent Dallas series and standalone thrillers. L. J., an award-winning journalist, resides in Eugene, Oregon. When not plotting murders, she enjoys standup comedy, cycling, and social networking. She's also been known to jump out of airplanes.

<rh>WORTH-THE-EFFORT TURKEY TETRAZZINI

<ra>Hank Phillippi Ryan

There's no such thing as a holiday for a reporter, so the last time Jane Ryland, the main character in my series of standalone thrillers, sat down to a fabulous holiday dinner is—well, never. I know the feeling. As a reporter for the last 40 years, I'm often working on Thanksgiving, so all I get are the leftovers. However! Making something out of nothing is the hallmark of a good reporter—as well as a good storyteller. And in this case, it's especially wonderful if the “nothing” includes wine and fresh mushroom. And leftovers.

First, get the leftovers from a roast turkey.

Then, read the recipe all the way through before you start because its success depends on doing several things at the same time—and having the ingredients prepped and the utensils ready to go. It sounds a little more complicated than it actually is, and the first time I made it I burst out laughing—it looked like I had used every pan I owned. Now I've made it so often I don't even need the recipe anymore!

You can use more or less pasta and mushrooms and turkey—it doesn't really matter. An added bonus—your kitchen will smell fantastic while this is cooking.

This reheats beautifully, and is delicious and decadent. We look forward to this just as much as our holiday turkey.

Yield: 6–8 servings

Ingredients

1 pound mushrooms
4 1/2 tablespoons butter
1 clove garlic, chopped, or more to taste
1/4–1/2 pound spaghetti or macaroni
3 tablespoons flour
2 cups chicken broth
1 cup heated whipping cream (fat-free half-and-half will also work)
3 tablespoons dry white wine
salt and pepper
2–3 cups shredded cooked white meat turkey (leftover from your holiday turkey, or a supermarket rotisserie turkey breast. You can also use dark meat if you prefer)
grated Parmesan cheese.

1. Preheat the oven to 375°F and bring a large pot of water to boil.
2. Sauté the sliced mushrooms in 1 1/2 tablespoons butter and chopped garlic...keep warm.
3. When the water comes to a rolling boil, add the pasta.
4. Melt the remaining 3 tablespoons butter.
5. Sprinkle the butter with the flour. Stir to make a paste, and then add the chicken broth.
6. Allow to thicken...this will take about 15 minutes.
7. Remove the broth and butter mixture from heat, and stir in the heated cream, wine, salt, and pepper.

8. When the pasta is finished, drain it, put it back into the pan and mix in the sautéed mushrooms. Add one half of the sauce to this mixture.
9. Add the other half of the sauce to the bowl of shredded turkey.
10. Put the pasta and mushroom mixture in a greased baking dish. Make a hole in the center, and put the turkey/sauce mixture in the middle.
11. Sprinkle the top with the Parmesan cheese.
12. Bake until lightly browned and cooked through...about 20 minutes.

<Bio> Hank Phillippi Ryan is an on-air investigative reporter for Boston's NBC affiliate, winning 32 Emmys and dozens of other honors. Bestselling author of six mysteries, Ryan's won three Agathas, the Anthony, Macavity, and Mary Higgins Clark Award. A founder of MWA University and 2013 president of Sisters in Crime, her newest book is *Truth Be Told*.

<rh>SIMPLE SALMON

<ra>Carolyn Hart

One of the joys of writing is creating characters you'd like to know. In *Death on Demand*, the first in series, Annie Laurance is running a mystery bookstore on a South Carolina sea island when her boyfriend Max arrives. Who was Max? Hey, it's fiction, so why not make him the perfect guy: tall, blond, handsome, rich, and a great cook. Despite their different backgrounds (he grew up rich, she grew up poor; he sees life as a romp, she is strongly imbued with the Puritan work ethic), Max wins her heart. In *Dead, White and Blue*, their 23rd adventure, Annie and Max are still young and happy on their sea island and Max fixes his favorite salmon dish as they wonder how a woman could disappear into the pines and never be seen again.

Yield: variable, with below adjustments

<rh-1>Ingredients

<rh-2>Salmon

5- or 6-ounce fresh salmon filets (1 filet per person)
olive oil
3 tablespoons lemon juice per filet
pepper

<rh-2>Tartar Sauce

4 tablespoons Hellman's mayo
1 1/2 tablespoons sweet pickle relish
dash mustard
1/4 cup chopped onions (optional)

<rh-2>Rice Pilaf

small chopped onion

2 tablespoons butter

rice

1 cup beef bouillon per serving of rice

1. Wash and pat dry filets.
2. Line cooking tray or pan with foil.
3. Moisten foil with olive oil.
4. Place filets skin down on moistened foil.
5. Pour lemon juice over each filet.
6. Lightly pepper.
7. Make foil tent over pan to enclose filets. (Will make salmon succulent.)
8. Bake at 350°F for 15 minutes.
9. To make Max's Homemade Tartar Sauce, combine all tartar sauce ingredients and chill.

Delicious when served with rice pilaf:

1. Sauté onion in butter.
2. Add rice, choosing amount desired.
3. Combine 1 cup beef bouillon and water for desired serving of rice and cook 20 minutes until done.

<bio> Carolyn Hart, a 2014 MWA Grand Master, is the author of 53 novels of mystery and suspense. Her latest: *Cliff's Edge*, suspense in first-century Rome; *Ghost Wanted*, 5th in the Bailey Ruth series; and *Don't Go Home*, 25th in the Death on Demand series.

<rh>CAMELIZED CLAY POT FISH

<ra>Kim Fay

While living in Vietnam for four years, I fell in love with the cultures and cuisine of the region. It was this love that inspired me to write *The Map of Lost Memories*, and to spend an additional three years researching *Communion*—and by researching, I mean eating to my heart's content.

There are very few Vietnamese dishes I dislike, and many on my list of favorites. In the latter category, Caramelized Clay Pot Fish is at the top. This dish is most popular in the south of the country, where I lived and sampled it often, but it wasn't until I took a five-week journey to cook with chefs throughout the country that I truly understood how nuanced it is.

In most recipes the base ingredients are the same. It is the way they are combined that creates individuality. For my version, I tested and tasted to achieve the characteristic that makes Vietnamese food a standout for me: balance. With the right combination of sugar, salt (in the fish sauce), chili, and ginger, the flavor of Caramelized Clay Pot Fish is unforgettable. And on a chilly day, this dish is comfort food at its best. Because of this it will be one of dishes featured in my novel-in-progress, *To Feed Such Hunger*, when the main character, a culinary anthropologist, needs solace after her best friend is murdered in 1960s Vietnam.

Yield: 2 servings

<rh-1>Ingredients

<rh-2> Fish

1 pound firm white fish such as halibut cut into 1" chunks (chicken, pork, or shrimp can also be used)

1 1/2 tablespoons fish sauce (try to buy Vietnamese fish sauce and avoid any brand that has ingredients other than anchovies and salt. My top choice is Red Boat.)

Up to 1 1/2 tablespoons peanut oil

<rh-2>Sauce

2 tablespoons peanut oil

6 tablespoons sugar

4 tablespoons shallots, minced

2 cloves garlic, minced

2 1" chunks ginger, peeled

1 cup coconut juice (water), not coconut milk, warmed

2 whole red Thai chilies

1 tablespoon fish sauce

pinch black pepper

1. Prepare the fish: Marinate the fish in fish sauce and oil for half an hour at room temperature.
2. While the fish marinates, prepare the sauce. Heat oil in a heavy-bottom saucepan. Add sugar and stir until sugar dissolves. The mixture may seem too dry at first, or the sugar may crystallize a bit. Be patient, and keep stirring. Make sure the heat is high enough. Eventually, the sugar will dissolve.
3. Add minced shallots, garlic, and ginger.
4. Add coconut juice. (Make sure it's warm before you add it. If not, the cold liquid hitting the hot oil/sugar will cause an instant case of hard candy. If this happens, just keep stirring until the "candy" dissolves.)
5. Stir in the chilies and then the fish sauce, and add a pinch of black pepper.
6. Bring the sauce to a boil and then reduce to a simmer.

7. Once the fish has marinated and the sauce has been prepared, warm your clay pot with a cup or so of hot water. This will keep it from cracking as it heats up on the stove. This is especially important for a new pot. (If you do not have a clay pot, you can substitute a heavy-bottom 2-quart saucepan.)
8. Remove water from pot and add fish. Pour the remainder of the marinade over the top of the fish.
9. Put the clay pot with fish in it on a burner on low. Don't brown the fish, but simply warm it up a bit.
10. Add sauce to the clay pot and simmer, covered, for 20 minutes.
11. Remove chilies and ginger before serving. Serve over rice.

<bio> Kim Fay is the author of *The Map of Lost Memories*, an Edgar Award Finalist for Best First Novel by an American Author. She has also written the food memoir *Communion: A Culinary Journey Through Vietnam*, winner of the Gourmand World Cookbook Award for Best Asian Cuisine Book in the U.S.

<rh>SHRIMP SCAMPI

<ra>Kathy Reichs

I live in Charlotte, North Carolina and own a beach home on a barrier island outside Charleston, South Carolina. Like my character, Temperance Brennan, I constantly shift between the two locations. Whether in the piedmont or the low country, one thing remains constant. My family and I eat a lot of seafood. Especially shrimp.

Shrimp is plentiful year round in my neck of the woods. And versatile. I am always scouting new ways to prepare it. At times, I feel like Forrest Gump's pal, Bubba. You can barbecue it, boil it, broil it, bake it, sauté it, deep-fry, pan-fry, or stir-fry it. There's shrimp-kabobs, shrimp creole, shrimp gumbo, pineapple shrimp, lemon shrimp, coconut shrimp, pepper shrimp, shrimp soup, shrimp stew, shrimp salad, shrimp and potatoes, shrimp burger, shrimp sandwich. You get the idea.

Point of information. Though I love eating, I hold no fondness for chopping and slicing and dicing. Quick and easy. That's my kind of cooking.

This recipe for shrimp scampi has been one of my favorites for decades. The only labor intensive part is peeling the little crustaceans. Even that can be skipped, if you prefer.

Yield: 4 servings

<rh-1>Ingredients

- 2 pounds fresh shrimp (the bigger the better)
- 2 teaspoons chopped fresh garlic (feel free to ramp it up)
- crushed red pepper flakes to taste (anywhere from 1/8 teaspoon on up)
- 1/2 teaspoon dried crushed oregano (or go with fresh if you have it)

2 tablespoons fine fresh bread crumbs
1/2 cup extra virgin olive oil
salt and freshly ground black pepper (to taste)

1. Set the broiler to high.
2. Peel and de-vein the shrimp, leaving the last tail segment attached. Rinse and pat dry.
3. Mix the remaining ingredients and toss with the shrimp to coat evenly.
4. Line a baking dish or cookie sheet with foil and arrange the shrimp on it in one layer.
5. Place the shrimp 3" to 4" under the broiler for 5 to 6 minutes. It is not necessary to turn them as they cook.
6. Baste the shrimp and serve hot over rice.

<bio>Kathy Reichs's *Déjà Dead* was a *New York Times* bestseller and won the Ellis Award for Best First Novel. Her other Temperance Brennan novels include *Death du Jour*, *Deadly Décisions*, *Fatal Voyage*, *Grave Secrets*, and *Bare Bones*. Her young adult novels include *Virals*, *Seizure*, *Code*, and *Exposure*. She is a producer of the FOX TV series *Bones*, which is based on her work.

<rh>LOBSTER-PESTO RISOTTO

<ra>Barbara Ross

The family in my Maine Clambake Mystery series offers their guests a scenic harbor cruise and an authentic clambake on a private island during Maine's short tourist season. You'd think serving 1,200 pounds of lobster to 400 tourists a day might turn someone off the fresh, local ingredient, but owner and manager Julia Snowden has discussed this thoroughly with the local family that runs the ice cream parlor, and her conclusion is, "If you love something, you love *it*."

Yield: 6–8 servings

<rh-1>Ingredients

5 cups seafood stock
1 tablespoon olive oil
1 onion, chopped
2 cups arborio rice
1 cup dry white wine
1 pound cooked lobster meat, chopped
4 tablespoons pesto, plus extra for serving
2 tablespoons unsalted butter
salt and pepper to taste
Parmesan cheese for serving

1. Heat seafood stock in saucepan; do not boil.

2. In another saucepan, heat oil over medium heat. Add onion and sauté for five minutes.
3. Add rice to the oil and stir to coat the grains. Cook for 2 to 3 minutes.
4. Add wine to the oil and rice and stir until it has been absorbed.
5. Begin adding the warmed seafood stock by the ladleful, stirring after each ladleful until it is absorbed and rice is creamy. This process should take fifteen to twenty minutes.
6. Stir in lobster, four tablespoons of pesto, and butter, and season with salt and pepper. Cook for two minutes longer.
7. Plate and serve with a dollop of pesto. Offer Parmesan cheese for those who would like it.

<BIO> Barbara Ross writes the Maine Clambake Mysteries. The latest is *Boiled Over*. The first, *Clammed Up*, was nominated for the Agatha Award for Best Novel and the *RT Book Reviews*, Reviewer's Choice Best Book Award for Amateur Sleuth, and was a finalist for the Maine Literary Award for Crime Fiction.

<rh>ANGEL HAIR PASTA WITH SCALLOPS AND SHALLOTS

<ra>Linda Fairstein

At the end of a long writing day on Martha's Vineyard, there is nothing more delicious than this recipe of my mother's. If you are lucky enough to find those tiny, sweet Nantucket Bay scallops (like my series character Alex "Coop" Cooper and I do) in your local market, they're the ones to use. If not, be sure to cut the larger scallops into small bites.

Yield: 4 servings

<rh-1>Ingredients

box of angel-hair pasta
3 shallots, chopped
a splash of olive oil
1 pound of scallops
a few sprigs of chopped parsley
2 tablespoons lemon juice
Parmesan cheese

1. Cook the pasta according to the directions. Meanwhile, in a frying pan, sauté the shallots in olive oil.
2. When they began to brown, add the scallops, stirring briskly until they're opaque. (Stay on it! They cook quickly, and get way too chewy if overdone.)
3. As the scallops cook, add the parsley to the pan, along with the lemon juice and 3 tablespoons of water from the cooking pasta.

4. The pasta should be cooked *al dente*, and ready to drain in a colander as soon as the scallops are done.
5. Once drained, transfer the pasta to a bowl and sprinkle lightly with the cheese.
6. Serve with garlic bread, open a delicious bottle of white wine, and savor the dish.

<bio>Linda Fairstein is the author of the legal thriller series featuring Alex Cooper, including *Night Watch* and *The Bone Vault*.

<rh>TUNA A LA VARENKA

<ra>Carole Buggé

A few years ago, I was living in a cabin in the woods in Woodstock (yes, that Woodstock), working on *Silent Screams*, the first of my Lee Campbell thrillers. I had never written about serial killers before, and it was a little nerve wracking to be in a cabin equipped with only a hook and eye lock a clever five-year old could pry open. (Such is life in Byrdcliffe Arts Colony, which is long on rustic charm but short on basic upkeep.) I had no car at the time, only my trusty bicycle that had taken me over 200 miles on the rail trail from Cumberland, Maryland to Georgetown, D.C.

One gentle afternoon in July, I jumped on my bicycle and pedaled down Rickís Road to Sunfrost, my local green grocer, to see what they had in the way of fish. My friend Matt (the owner) said some fresh tuna had just come in, so I bought it and pedaled back up the hill. I prepared this dish, using what I happened to have in my kitchen, while the acorns cascaded down on my roof and my striped cat sat smiling in the sunlight streaming in through white lace curtains. (Varenka was the name of my cabin, by the way--all the cabins in Byrdcliffe have charmingly whimsical names.)

Yield: 2 servings

<rh-1>Ingredients

- 1 pound tuna steaks (or tilapia filets, or whatever fish you like)
- 1/3 cup flour
- 1 cup red or green peppers, diced
- 1 cup onion, diced
- 2 tablespoons sesame oil
- 1 teaspoon fresh garlic
- 1 teaspoon fresh ginger
- 1 cup mango, fresh or canned w/juice
- red pepper flakes
- black pepper
- 1/4 teaspoon soy sauce
- 2 tablespoons Karo syrup
- 2 tablespoons honey

2 tablespoons cream sherry
2 tablespoons ground dried orange peel
dash wasabi powder

1. Roll fish filets in flour until covered on both sides.
2. Sauté fish, peppers, and onion in sesame oil in a large iron skillet.
3. Add other ingredients and simmer approximately 10 minutes, until fish is tender and cooked through.

<bio> Carole Buggé (a.k.a. C. E. Lawrence) has nine published novels, award-winning plays, musicals, poetry, and short fiction. Her short stories have appeared in two MWA anthologies, and *Silent Stalker* is the most recent Lee Campbell thriller. She is Featured Poet in the next issue of *China Grove Literary Magazine*. www.celawrence.com

<rh>CRAB CAKES

<ra>Laura Joh Rowland

I'm a rare phenomenon—a Chinese-Korean-American who writes a historical mystery series set in Japan, is bad at math, and detests onions. I write about Japan because I saw too many samurai movies when I was in college. I don't know why the math or the onions. Maybe it's because I started school at age 4, and my brain wasn't developed enough to process numbers, and I never caught up. Maybe I smelled too many onions when my grandmother was chopping them to make kimchi. Life has sometimes been difficult because of my quirks, and not only while I was struggling to learn calculus. I love crab cakes, but I can never eat them in restaurants because they're always chock full of onions. So I use my own, onion-free recipe for crab cakes. I substitute fresh parsley and dill. I have served these to many people, who loved them and never complained about the missing onions.

Yield: 12 crab cakes (can also be served as an appetizer)

<rh-1>Ingredients

1 pound fresh lump crabmeat
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh dill
1 tablespoon mayonnaise
1 clove garlic, minced
1 large egg, lightly beaten
1/2 lemon, juiced

1/8 teaspoon cayenne pepper
1/4 cup Panko breadcrumbs
6 tablespoons olive oil

1. Mix all the ingredients, except the olive oil, together.
2. Form into patties approximately 1/2" thick and 2" in diameter.
3. Warm 3 tablespoons olive oil in a large skillet over medium-high heat. Add half the patties. Fry until golden, 2 to 3 minutes on each side.
4. Repeat with the remaining oil and patties.

<BIO> Laura Joh Rowland is the author of a mystery series set in medieval Japan, featuring samurai detective Sano Ichiro. Her work has been published in 14 countries and won the RT Award for Best Historical Mystery. Her latest book is *The Iris Fan*. Laura lives in New York City.

<ch-head>Side Dishes

Ladies and gentlemen of the jury, you have all of the evidence in front of you. To briefly summarize what you've heard over the past few days: My client has been wrongly accused of too many side dishes.

S.J. Rozan	Rancho Obsesso Lavender Beets	103
Hallie Ephron	Simplest Ever Potato Pancakes	104
Edith Maxwell	Local Leek Tart	105
Daryl Wood Gerber	Cheddar-Monterey Jack Cheese Sauce with Broccoli	106
Diana Chambers	Tahdig: Traditional Crusty Persian Rice	107
Bill Fitzhugh	Spicy Beans	108
Cathy Pickens	Fried Yellow Squash	110
Lucy Burdette	Shrimp and Grits	112
Gigi Pandian	Caramelized Onion Dahl	113
Lisa Scottoline	A Tomato Sauce for All Seasons	114
Allison Leotta	The World's Best Red Sauce (a.k.a. Leotta Sauce)	116
Bill Pronzini	"Nameless's" Italian Garlic Bread	117
Meg Gardiner	The Kinsey Mill Oklahoma Biscuits	118
Rhys Bowen	Rhys's Scone Recipe	119
Angela Zeman	Grappa-Soaked Cherries	120

<rh>RANCHO OBSESSO LAVENDER BEETS

<ra>S. J. Rozan

For the last twenty years, I've rented a summerhouse with the same group of friends: a musician, an architecture critic, a college prof, an architect, and me, the writer.

Everyone in the house is a little, er, focused on our work. One morning years ago, a guest wandered downstairs after a good night's sleep, ready for breakfast, a book in the hammock, maybe the beach, only to find us each settled in a different nook with our laptops. The phone rang; the guest picked it up and said, "Rancho Obsesso." Well, okay, we work hard, but we cook harder. This is one of our go-to recipes.

Yield: 4–6 servings

<rh-1>Ingredients

6 cups of beets, cut into 1" chunks
2 cups of carrots, cut into 1" chunks
1/4–1/2 cup olive oil
1/4 cup fresh culinary lavender, chopped
coarse (kosher) salt

1. Preheat oven to 400°F.
2. Combine beets, carrots, olive oil, and lavender in a bowl. Mix until vegetables are thoroughly coated (use as much olive oil as necessary).
3. Spread vegetables in a roasting pan and sprinkle with salt; place in oven.
4. Check every ten minutes, stirring when you check. When vegetables are tender to fork and beginning to brown, they're done.

<Bio> S. J. Rozan is the author of the Lydia Chin/Bill Smith series and, as half of the team of Sam Cabot, of the Novels of Secrets series. She's won most of crime fiction's top awards, including the Edgar, Anthony, and Shamus. Her latest book is Sam Cabot's *Skin of the Wolf*.

<rh>SIMPLEST EVER POTATO PANCAKES

<ra>Hallie Ephron

These homemade potato pancakes are one of those labor-intensive but super easy and spectacularly delicious treats that cannot be matched by anything store-bought or ordered in a restaurant. When I've had a hard day writing, grating and cooking them is the ultimate mind cleanser. Eating them is the perfect reward.

My advice: do not attempt to cook anything else at the same time. Prepare them. Fry them in batches. Eat them hot as they come out of the pan (after a quick rest to drain on paper towel). If you insist on being an over-achiever and serving these with a meal, they can be drained and then put in a warm oven on a cookie rack (so the air circulating all around keeps them crisp).

Yield: 4 servings

<rh-1>Ingredients

2 large unpeeled potatoes (Russets work well)

1 egg
flour
cooking oil (vegetable or peanut oil; not olive oil) for frying

Caution: once you start preparing, don't stop until all the potatoes are cooked. Grated potatoes left to stand will turn dark and yucky looking.

1. Hand-grate the potatoes using the large holes on the grater (the results will be much crisper and more satisfying if you use a hand grater, which produces thinner pieces than a food processor).
2. Dump the grated potatoes into a clean dishtowel; wring out as much liquid as you can over the sink. Squeeze, and squeeze again!
3. Dump the wrung-out potatoes into a mixing bowl; add the egg and a scant handful of flour. Mix.
4. Form grated potatoes into 1-tablespoon size pancakes.
5. Heat oil in a frying pan until a bit of potato sizzles when it hits the oil.
6. Ladle pancakes into the hot oil. Don't crowd the pan. Flatten and cook until golden brown and crisp on one side, then turn and cook until golden brown and crisp on the other.
6. Drain cooked potato pancakes on paper towel. If they don't get scarfed up immediately, put them on a cookie rack in a warm (200°F) oven until ready to serve.
7. Cook batches until all are cooked.
8. Serve with salt and, if you like, applesauce or sour cream.

<BIO> Hallie Ephron is an award-winning book reviewer and bestselling author of nine suspense novels including *Never Tell a Lie* and *There Was an Old Woman*. Her latest novel is *Night Night, Sleep Tight*.

<rh>LOCAL LEEK TART
<ra>Edith Maxwell

Geek-turned-organic farmer Cam Flaherty grows produce for members of the Locavore Club, a quirky group of local foods enthusiasts. As Cam finishes the fall harvest, she has no idea that a toxic threat to her quiet life as a farmer festers under society's topsoil. In *'Til Dirt Do Us Part*, one of the guests at her Farm-to-Table dinner is found dead in a pigsty the next day.

Leeks and herbs are part of the weekly share at Cam's farm. When she's not out weeding or sleuthing, she likes to combine them with a neighboring farm's goat cheese to make this tasty leek tarte.

Yield: 8–10 servings

<rh-1>Ingredients
3 tablespoons olive oil

3 pounds cleaned leeks (preferably from a local farm), white parts and about 1" of pale green parts, thinly sliced
2 teaspoons fresh thyme leaves
1/2 cup chicken stock (can substitute vegetable stock)
1 teaspoon salt
3/4 teaspoon freshly ground pepper
1/3 cup crème fraîche
3 ounces soft herbed goat cheese, preferably local, crumbled
1/2 pound mushrooms, preferably local, brushed clean and coarsely chopped
all-purpose flour for dusting
1 sheet puff pastry, thawed if frozen

1. In a sauté pan over medium-high heat, melt 2 tablespoons of the oil. Add the leeks and sauté until translucent, 4 to 5 minutes. Add the thyme, stock, 1/2 teaspoon of the salt, and 1/2 teaspoon of the pepper. Reduce the heat to low, cover, and simmer until the leeks are nearly tender, about 15 minutes. Uncover and cook, stirring occasionally and being careful not to let the leeks brown, until almost all the liquid has evaporated, about 15 minutes more.
2. Transfer the leeks to a bowl. Stir in the crème fraîche and goat cheese until well mixed.
3. In another pan over medium-high heat, melt the remaining oil. Add the mushrooms and the remaining 1/2 teaspoon salt and 1/4 teaspoon pepper. Sauté until the mushrooms are soft and have released their juices, 3 to 4 minutes.
4. Preheat oven to 400°F. Line a large, rimmed baking sheet with parchment paper.
5. On a floured work surface, roll out the puff pastry into a 10" x 12" rectangle about 1/8" thick. Transfer the dough to the prepared baking sheet. Spread the leek mixture to within 1" of the edge of the dough, and fold the edges of the dough over the filling to make a free-form tart.
6. Bake until the crust puffs and both the crust and the leeks are golden, about 15 minutes. Scatter the mushrooms over the leeks and bake for 5 minutes more.
7. Let the tart stand for 5 to 10 minutes. Cut into squares and serve warm.

<BIO> Edith Maxwell's latest Local Foods Mystery is *'Til Dirt Do Us Part* (Kensington Publishing). She also writes the Lauren Rousseau mysteries as Tace Baker (Barking Rain Press), the historical Carriagetown Mysteries, and award-winning short crime fiction. A mother, traveler, and technical writer, Edith blogs every weekday from Massachusetts at WickedCozyAuthors.com.

<rh>**CHEDDAR-MONTEREY JACK CHEESE SAUCE with BROCCOLI**
<ra>Daryl Wood Gerber a.k.a. Avery Aames

Because I write the *Cookbook Nook Mysteries* as well as the *Cheese Shop Mysteries*, I often like to blend the two worlds when it comes to cooking. In the *Cookbook Nook* series, Jenna Hart, a former ad exec, returns home to Crystal Cove, California to help her aunt open a culinary bookshop and café. Jenna is an avid reader and a foodie, but she is not a cook. In the *Cheese Shop* series, Charlotte Bessette, the owner of a gourmet cheese shop in the quaint fictional town of Providence, Ohio, is a fabulous cook and, of course, she adores cheese. This recipe is the perfect match for both ladies. The flavor is divine, and there aren't so many ingredients that Jenna might mess it up!

Yield: 8 servings

<rh-1>Ingredients

1/2 cup butter
1/2 cup cornstarch
2 teaspoons salt, divided
1/2 teaspoon white or black pepper
1 teaspoon Worcestershire sauce
1/4 cup dry white wine
4 cups milk (may be 2%)
1 cup (4 ounces) shredded Cheddar cheese
1 cup (4 ounces) Monterey Jack or Havarti cheese
2 heads broccoli
dash of paprika for garnish, if desired

1. In a saucepan over medium heat, melt the butter. Stir in the cornstarch, 1 teaspoon salt, and pepper.
2. Gradually add the Worcestershire sauce, wine, and milk and stir.
3. Bring the mixture to a boil and cook for about 2 minutes, stirring constantly until the mixture is thickened.
4. Reduce the heat and add the cheeses. Stir until the cheeses are melted.
5. And, now, to make perfect broccoli: Cut each head of broccoli into quarters, removing the hard end. Bring 1" of water to boil in a large pot. Add a teaspoon of salt. Put the broccoli into the pot and cover. Boil for 4 minutes. Remove from heat; pour off the water. Cover the pot and let the broccoli steam for 4 more minutes. Remove the lid and rinse the broccoli with cold water to stop the cooking process. Pour off the cold water.
5. Set broccoli quarters on plates, and pour the cheese sauce over them. Dash with paprika, if desired. Serve warm.

**This recipe makes a large portion of sauce. You can refrigerate any remaining sauce and reheat it in the microwave.*

P.S. This sauce is fabulous poured over baked potatoes, other veggies, and pasta.

<BIO> Daryl Wood Gerber writes the nationally bestselling Cookbook Nook Mystery series. As Avery Aames, she pens the nationally bestselling Cheese Shop Mystery series. Upcoming titles: *Stirring the Plot* and *As Gouda As Dead*. Fun tidbit: as an actress, Daryl appeared in *Murder, She Wrote* and more. Visit Daryl or Avery at www.darylwoodgerber.com.

<rh>**TAHDIG: TRADITIONAL CRUSTY PERSIAN RICE**
<ra>**Diana Chambers**

In my second Nick Daley novel, *The Company She Keeps*, we meet his new agent, Evelyn Walker. Bruised by her CIA experiences, “E” leaves the Company to begin life anew in Paris. There she falls in love with a romantic Iranian and moves with him to Tehran in the early 1990s. Before being swept up by political intrigue, she learns the art of making *Tahdig*, a beloved Persian recipe, from Karim’s old nanny.

Yield: Enough for 4–8 people, who may vie over the crispy top

<rh-1>Ingredients

2 1/2 cups basmati rice
2 teaspoons salt (or to taste)
1 thread saffron
2 cups plain yogurt
4 tablespoons unsalted butter

1. Place rice in colander, rinse under cold running water until the water runs clear (5–10 times). Remove any impurities. Drain.
2. Place rice and 1 teaspoon salt in a saucepan, then cover with four cups of water (by tradition, “one thumb-length of water”). Bring to a boil and simmer for about five minutes. Rice will be al dente, not mushy.
3. Drain the rice and reserve liquid. Soften saffron in “half a small tea glass” of reserved liquid for five minutes.
4. Place two cups yogurt in a bowl, then add saffron water, rice, and remaining teaspoon of salt. Stir just enough to coat the rice.
5. Melt butter in a deep skillet, then mound the rice. Poke seven holes in the mounded rice and cover the pan. Rotate it over the burner at high heat for 10 minutes (for even cooking).
6. Then reduce the heat to low, and cook for 30 to 60 minutes, watching for water to absorb and adding reserved liquid little by little until done.
7. Inverted the rice onto a plate revealing the golden brown crust, fragrant and still sizzling.

<BIO>Diana Chambers was born with a book in one hand and a passport in the other. An Asian importing business led to Hollywood scriptwriting until her characters demanded

their own novels. She writes romantic intrigues set in far corners of the world, including *Stinger*, available at audible.com. www.dianarchambers.com.

<rh>SPICY BEANS

<ra>Bill Fitzhugh

I'm from Mississippi, a state whose historical native cuisine consists primarily of two food groups: (1) fried anything and (2) vegetables boiled with a chunk of pork fat until they've reached the consistency of pureed caterpillars. Now, don't get me wrong, I love some fried fill-in-the-blank and the taste of salty pork fat sliding down my gullet, but I also love not having quadruple bypass surgery. Call me Squeamish. (Note to self: possible opening line for next novel.)

Flash forward a few years and I'm living in a small apartment in the San Fernando Valley, struggling to find work as a sitcom writer. One night at a local bar called Re\$iduals (where TV residual checks for less than \$1 were worth \$5 at the bar) I met my future wife, Kendall.

After dating for a while, Kendall invited me to move in to her spacious apartment in Malibu. I'll do anything for love . . . and an ocean view. So I moved.

By this point in my career, the television industry had made it abundantly clear that my services were not required, so I started to write my first novel, *Pest Control*. Since I was home all day working on the book (and not bringing home a regular paycheck) and since Kendall had a real job, we struck a deal: As long as I had dinner ready when she got home from work, she'd cover any shortages on my part of the rent.

Now, at the time, Kendall was subsisting on a macrobiotic diet, which, as far as I could tell, consisted primarily of things like small rocks and twigs poached in tap water. So while I lovingly prepared broiled soil and roasted wood chips for her, I would make, say, a pork tenderloin chop with mustard cream sauce for myself. (When I said I'd do anything for love, I meant anything short of eating things like compost.)

At any rate, it wasn't long before I noticed sniffing and lip-licking sounds coming from Kendall's direction. Finally, she asked if she could have a "just a little" of the sauce to put on her boiled pine nettles.

It was a slippery slope from there. Next she tried a bite of the chop itself. Then, quicker than you could say, "I used to be vegan," she was all, "Where the hell is MY pork chop?" I had corrupted her.

In time we decided both diets had their merits, so we found a balance between our carnivorous desires and the healthier plant-based fare. We created what came to be known as "Rice Night." This was typically brown rice cooked with red wheat berries with edamame and a bit of tofu on the side. Eventually I came up with something a bit more substantial to top the brown rice. I called it Spicy Beans (and the recipe, like all others, is not protected by copyright, just so you know.)

Yield: 2 entree servings, or 3–4 side dish servings

<rh-1>Ingredients

1 or 2 tablespoons of olive oil

1/2 cup of chopped onions, shallots, or leeks
1 carrot, diced
1 stalk of celery, chopped
1 or 2 chipotle peppers in adobo sauce, depending on your tolerance for heat (La Consten brand is my favorite)
1 15-ounce can of black beans, drained
1/2 cup of chicken stock (or water if you don't have stock, but why don't you? It's so easy to have on hand. I've never understood why, oh, never mind.)
1/4–1/2 cup chopped cilantro
1 tomato, chopped (optional)

1. Heat the oil in a saucepan over a medium flame. Add the onions. Cook briefly.
2. Add the carrot and celery (for that matter you can add chopped bell pepper or other crunchy vegetables). Cook 5 minutes over medium heat, stirring occasionally.
3. Chop the chipotle pepper(s) and add to the vegetables. Cook for a few minutes, stirring now and then to spread the pepper and adobo sauce.
4. Add the tomatoes if using, then black beans, and stir well. Cook for a few minutes until beans are heated through. Add 1/4 cup of the stock, stir, and bring to a simmer. Cook for a few minutes.
5. Using a potato masher, mash the beans and vegetables a bit so that you end up with a consistency *approaching* the refried beans you get at a Mexican restaurant, but not quite. I like to leave some of the beans whole. If it gets too pasty, add more stock to thin it out.
6. Top with chopped cilantro and serve as a side dish or on top of brown rice (with or without red wheat berries).

Note: Leftover spicy beans make a fabulous sandwich. Toast some good bread, reheat the spicy beans, smear 'em on the bread, and top with cilantro.

<bio> Bill Fitzhugh is the award-winning author of nine satiric crime novels. The late, great humorist and political commentator Molly Ivins called Fitzhugh “A seriously funny guy.” The *New York Times* said he “is in a league with Elmore Leonard and Carl Hiaasen.” Fitzhugh is currently at work on his next novel.

<sb>THE LAST SUPPER

When the medical examiner or coroner performs an autopsy on a murder victim, he/she is trying to determine not just the exact cause and manner of death, but the *time* of death as well. That can play an important role in helping the police figure out who the killer is.

To determine time of death, the ME relies on a number of factors: body temperature, rigor mortis, lividity, and stomach contents, according to D. P. Lyle, MWA member and the Edgar-nominated author of *Forensics: A Guide for Writers*, part of the Howdunit series.

“Stomach contents are very significant to an investigator,” says Dr. Lyle. “Body temperature and rigor mortis can be affected by outside factors, like the temperature of the room the person died in. But the stomach empties within two to four hours no matter what else is going on.” If the victim’s stomach contains largely undigested food, then death probably occurred within an hour or two of the meal. If the stomach is empty, the ME knows the person probably died more than four hours after eating.

Lyle, who also pens mysteries (including *Run to Ground*), offers a hypothetical example of a traveling businessman found murdered in his hotel room. If he had dinner with a colleague from 8 to 10 p.m. and then returned to his room, the finding of a full stomach would indicate that death occurred between 10 p.m. and midnight.

“Stomach contents,” says Lyle, “can support a suspect’s alibi—or blow it wide open.”

<rh>FRIED YELLOW SQUASH

<ra>Cathy Pickens

In the South, the “three” on the menu at a “meat and three” restaurant means you choose three from a list of “vegetables” to go with your fried chicken or smothered pork chop or fried croaker or barbeque.

The list would include corn (on the cob or cut off, both buttered) and cabbage or green beans cooked until limp, with fatback. (If you have to ask what fatback is, suffice it to say that heart disease anywhere in your family history would make it a no-no for you.) We like all our basic food groups fried. We don’t know what *al dente* means, and “steamed” applies only to clams.

In writing about Avery Andrews, a small-town lawyer, I had to make sure she had a place to eat. Thus was Maylene’s Restaurant born, a wholly imaginary place comfortably similar to countless restaurants where I’ve slid across cracked vinyl booths or pulled out a ladder-back wooden chair to enjoy some good eating.

Because of the food pictured on my early book covers, I occasionally got emails that bordered on hate mail: “Where are the &*%\$ recipes? What kind of mystery *is* this, anyway?”

I didn’t think recipes belonged in those books, so I started taking Avery and her readers to a few real-life restaurants, including Jestine’s in Charleston for Co’Cola cake and Yesterday’s in Columbia, South Carolina for chicken-fried steak. (Maylene’s isn’t one of the real restaurants, though. Don’t try to find it—questionable food and indifferent waitstaff there.)

The highlight at any Southern meal has to be either fried okra or fried squash (battered in cornmeal or flour and deep-fried).

Southern gardens produce an unmeasured abundance of butter-yellow crookneck squash. A grocery sack full left on your back porch means somebody was thinking of you. When someone fries you up a batch of sweet, fresh yellow squash and serves it hot, you know you’re loved.

Note: This recipe is very forgiving. Add or subtract the number of squash you use, depending on who’s coming for supper. Season to taste; stick your finger in the flour

mixture and taste it. You can add more of something if you think it needs it. Some cooks dredge the squash in the flour mix, dip it in the milk, then dredge it again before frying it.

Yield: 2–4 servings

<rh-1>Ingredients

oil for frying

1–4 medium yellow squash

1–2 eggs

1/2 cup milk (or buttermilk)

1 cup flour

1 cup cornmeal

salt and pepper to taste

1. Pour about 2” of oil into a large Dutch oven or very large skillet. The oil has to be hot (350°F or 400°F) to cook properly.
2. Layer some paper towels on a large plate and set it beside the stove.
3. Wash and slice the squash into thin rounds (about 1/4" thick); discard the little stem end.
4. Lightly beat the eggs in a bowl and add the milk. Soak the squash in the milk/egg mixture for a few minutes while you prepare the flour mixture.
5. In a bowl or large plastic bag, mix the flour, cornmeal, salt, and pepper.
6. Remove some squash from the milk mixture (enough for one layer in your frying pan or pot) and add to the flour mixture. Dredge or gently shake to thoroughly coat the squash.
7. Add the layer of squash to the hot oil and fry until toasty brown (about 3 minutes). The oil should sizzle when you drop in a test piece.
8. Lift out the cooked squash and drain on the paper towels.
9. Cook in batches and serve immediately, while hot.

<Bio> Native Southerner Cathy Pickens is the author of the *Southern Fried* mysteries (St. Martin’s/Minotaur) and *Charleston Mysteries* walking tour (History Press). She’s a past MWA board member, past president of Sisters in Crime, and president/founding board member of Charlotte’s Forensic Medicine Program.

<rh>SHRIMP AND GRITS

<ra>Lucy Burdette

In the process of writing the third Key West food critic mystery, *Topped Chef*, I invented a reality TV cooking contest on the island. The prize was a big deal—a shot at starring in a cooking show on national TV. (My protagonist, Hayley Snow, was pressed into judging.) When the three contestants were asked to present their “signature” seafood

dishes, Randy Thompson, a proponent of homey Southern cooking, made shrimp and grits.

Most southern cooks worth their collards have a recipe for shrimp and grits. The difference comes in several ways. First, the grits can be cooked in water, chicken broth, or milk. (After which cheese and/or butter are mixed in.) Then the shrimp are cooked with all or some of these ingredients: bacon, Tasso ham, onions, scallions, peppers, garlic, lemon, parsley, Worcestershire sauce, more butter. Here's my version, which Randy made for the *Topped Chef* contest. (It was a winner!)

Yield: 4 servings

<rh-1>Ingredients

2 cups chicken broth
1 cup cornmeal grits
1 cup cheddar cheese
3–4 tablespoons butter
6 slices bacon, chopped
1 bunch scallions, cleaned and chopped
1/2 green pepper, finely chopped
olive oil as needed
5–7 shrimp per person, depending on size, peeled and deveined (Randy uses Key West pinks and so do I)
1/2 lemon
1/4 cup chopped parsley

1. Bring 1 cup of water and the broth to a boil, and then slowly add the grits.
2. Reduce to low heat and simmer about 1/2 hour, whisking often to keep lumps from forming, and to prevent the grits from sticking to the pan. (Take care because the grits will “pop” and can burn the cook.)
3. Mix in the cheese and 2 tablespoons butter, and set aside.
4. While the grits are cooking (or even earlier), fry the chopped bacon until crisp. Set this aside and pour off most of the grease from the pan.
5. Sauté the scallions and the pepper in the same pan for several minutes, adding a little olive oil if needed. Scrape the vegetables out and set them aside. Sauté the shrimp with a little olive oil or butter until barely pink (about 3 minutes.)
6. Squeeze the lemon over the shrimp and add a tablespoon of butter. Scrape the vegetables back into the pan and warm everything together.
7. Arrange the shrimp over the grits, and garnish with parsley and bacon.

Could also be served as a main course with green salad, or steamed spinach or asparagus. And biscuits if you need them.

<BIO> Clinical psychologist Lucy Burdette (aka Roberta Isleib) has written 12 mysteries,

including the latest in the Key West food critic series, *Murder with Ganache*. Her books and stories have been short-listed for Agatha, Anthony, and Macavity awards. She's a past president of Sisters in Crime. Read more at www.lucyburdette.com.

<rh>CAMELIZED ONION DAHL

<ra>Gigi Pandian

As the child of cultural anthropologists from New Mexico and the southern tip of India, I grew up traveling around the world and eating many different cuisines. My travels inspired my mystery series about a globetrotting Indian-American historian and also inspired my cooking. My latest novel, *Pirate Vishnu*, takes place partly in India, so I thought I'd share one of my favorite Indian recipes.

The recipe is a variation on a dish in the family cookbook my mom put together. It's a pretty basic recipe, but I love it because an accident turned it from a good dish into a heavenly one. One day I accidentally let the onion start to caramelize when I was busy with something else. When I mixed the onion with the other ingredients, the result was amazing. Jaya Jones, my protagonist in the Treasure Hunt Mystery series, would approve of the spicy and sweet flavor combination in this dish—though I expect she would also add some spicy Indian pickle.

Yield: 4 servings as a side dish, or 2 servings as a vegetarian main course

<rh-1>Ingredients

1 cup yellow lentils (*toor dalh* at an Indian food store; substitutions also work well: yellow split peas or red lentils)
1 teaspoon turmeric
1 teaspoon sea salt
1/2 teaspoon ground black pepper
1/4 teaspoon cayenne pepper (or more to taste)
2 tablespoons olive oil
1 large onion
1 teaspoon cumin seeds

1. Rinse the lentils.
2. Add lentils to a 2-quart saucepan with 2 cups of water, turmeric, salt, black pepper, and cayenne pepper.
3. Bring the lentils, water, and spices to a boil. Lower the heat and simmer for 30 to 45 minutes.
4. Once the lentils are cooking, slice the onion.
5. Warm the olive oil in a skillet on medium heat and add the onion and cumin seeds.
6. Cook the onion slowly for the duration of the time the lentils are cooking. This will caramelize the onion, bringing out its natural sugars.

7. Stir the onion mixture into the cooked lentils.
8. Serve with rice or naan. For added spice, serve with Indian pickle.

<bio> *USA TODAY*–bestselling author Gigi Pandian writes the Jaya Jones Treasure Hunt mystery series (*Artifact* and *Pirate Vishnu*) and *The Accidental Alchemist*, which features a vegan chef and includes recipes. Her first novel was awarded a Malice Domestic Grant and named a “Best of 2012” debut by Suspense Magazine. www.gigipandian.com

<rh>A TOMATO SAUCE FOR ALL SEASONS

<ra>Lisa Scottoline

My mother thought it ain’t tomato sauce unless it cooks for three days, but that’s the only thing she was ever wrong about. Bottom line, I love to cook and eat but I have a life, and so do you. Listen to me and make this as your new and improved tomato sauce recipe. You won’t be sorry, I promise. And with one slight variation, you can use the same recipe for winter or summer, like a jacket that’s reversible, only you can eat it.

Yield: 4 servings

<rh-1>Ingredients

3 tablespoons regular olive oil
4 average-size tomatoes, cut into thick slices
2 garlic cloves (optional)
salt and pepper to taste

1. Pour the olive into a sauté pan and then add the tomato slices.
2. Cover the pan. Set the burner on medium and sauté the tomatoes until they are soft, but not dead. This take about seven to nine minutes.
3. If you like garlic, throw in a few big cloves when you add the tomatoes and they’ll mushify by themselves in the same period. **YOU DON’T HAVE TO DO ANYTHING ELSE.**
4. When finished, dump the sauce over cooked spaghetti, grate some Pecorino Romano (preferably Locatelli), and add a spring of fresh basil. Eat two helpings.
5. And in summer, forget the heat. Take four tomatoes, cut them in thick slices, and throw them in a Cuisinart. And 3 tablespoons of olive and a few cloves of garlic, then puree for 30 seconds. Dump it over cooked spaghetti. **YOU STILL DON’T HAVE TO DO ANYTHING ELSE.** Except try and stop eating at two helpings.

Mangia!

<bio> Lisa Scottoline is the author of 19 novels, including *Come Home*, and a former president of MWA.

<rh>The World’s Best Red Sauce (a.k.a. Leotta Sauce)

<ra>Allison Leotta

This is an easy, quick way to make the world’s best Italian red sauce. It’s the Leotta family’s go-to recipe, and the basis for a hundred other Italian recipes. Use it as the base for homemade pizza, lasagna, or chicken parmesan. Simmer with chicken, shrimp, or meatballs to make a meat sauce. Sauté zucchini, mushrooms, or artichokes in olive oil, then simmer in the tomatoes for a vegetarian sauce. This is one of the few meals where my picky kids demand seconds.

In two of my novels—*Discretion* and *Speak of the Devil*—some key scenes take place in the fictional Sergio’s restaurant, which is owned by FBI Agent Samantha Randazzo’s family. This red sauce is always simmering in the kitchen, and infuses the restaurant scenes with a delicious aroma.

Whatever you do, prepare lots of it. And be warned: once you try it, you’ll never be able to eat pasta sauce from a jar again.

Yield: 8 servings

<rh-1>Ingredients

2 large cans of whole peeled tomatoes
a handful of fresh basil leaves
2 cloves fresh garlic, chopped
2 tablespoons olive oil
2 tablespoons sugar
pinch oregano, or to taste
pinch dried red pepper flake, or to taste
salt and pepper to taste

1. Drain the tomatoes, then put them in a blender along with the basil leaves and garlic. Blend until liquid but still a bit chunky.
2. Pour everything into a large pot, adding olive oil, sugar, oregano, red pepper flakes, salt, and pepper. (Don’t scrimp on the sugar—it’s the secret ingredient.)
3. Simmer over low heat for ten minutes.
4. Serve over pasta.

<bio> Allison Leotta is a former federal sex-crimes prosecutor who now writes legal thrillers drawing on her experience, for which she has been dubbed “the female John Grisham.” The *Washington Independent Review of Books* says her latest novel, *Speak of the Devil*, is “taut and fast-paced...intelligent, probing and clear-eyed...part morality tale, part riveting drama...and very, very good.”

<rh>“NAMELESS’S” ITALIAN GARLIC BREAD

<ra>Bill Pronzini

I can't take credit for this recipe. It was concocted many years ago by my "Nameless Detective" character for a special dinner he prepared for Kerry Wade when he was trying to win her hand. She liked it so much that it helped convince her to marry him. Or so he claims, anyway.

I *can* attest to the fact that while some of "Nameless's" culinary inventions are suspect, this one is pretty good—his magnum opus, as it were. I've made and served it to quite a few people who enjoy real garlic bread (as opposed to the often wimpy restaurant variety) and none of them has ever refused a second offering. One friend, a very good Italian chef in his own right, has been known to eat several pieces straight out of the oven. When he comes for dinner, I have to make an extra half loaf just for him.

What to serve it with? Just about any Italian fare. It goes particularly well with antipasti, lasagna, ravioli, eggplant and chicken parmigiana, spaghetti and meatballs, and pesto dishes. *Buon appetito!*

Yield: 1 loaf garlic bread

<rh-1>Ingredients

1 loaf French bread, preferably extra-sour sourdough
6 ounces butter
4–8 minced garlic cloves, depending on how much you like garlic
6 ounces shredded Parmigiano-Reggiano and/or Pecorino Romano cheese
paprika

1. Slice bread loaf in half lengthwise.
2. Melt butter and garlic together in saucepan on low heat. Spoon mixture over bread halves, spreading evenly.
3. Cover each half with a layer of shredded cheese, and sprinkle with paprika to taste.
4. Bake uncovered on foil in 350°F oven until cheese melts to golden brown and bread crust is crisp. Cut into 1" pieces and serve hot.

<Bio> Bill Pronzini has published more than 80 novels, over half in his iconic Nameless Detective series, four nonfiction books, and 350 short stories. His most recent novels are a Nameless, *Strangers* (Tor/Forge 2014,) and *The Body Snatchers Affair* (Tor/Forge 2015, in collaboration with Marcia Muller).

<rh>THE KINSEY MILL OKLAHOMA BISCUITS

<ra>Meg Gardiner

This is my grandmother's biscuit recipe. Today you can bake these biscuits on a cookie tray in a stainless steel oven, but she grew up on the prairie, where the biscuits were cooked in a skillet in a wood-burning stove. When I was writing *The Shadow Tracer*,

which opens in Oklahoma, I baked these biscuits, loaded them up with honey, and ate them hot out of the oven to help me feel like I was there on the plains. (Also because I can eat them until I fall over, but mostly to get myself in the mood to write about Oklahoma.)

Yield: 10–12 biscuits

Ingredients

2 cups flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup shortening
3/4 cup milk

1. Preheat oven to 475°F.
2. Sift flour, baking powder, and salt into a bowl.
3. Cut in shortening with a fork or pastry cutter until the mixture resembles coarse cornmeal.
4. Add milk. Blend with a fork or pastry cutter only until the flour is moistened and the dough pulls away from the bowl.
5. Roll 3/4" thick.
6. Knead for 30 seconds.
7. Cut with a cookie cutter or a 2" drinking glass.
8. Bake for 12 to 15 minutes.

<bio>Meg Gardiner is the bestselling author of twelve novels, including *China Lake*, which won the 2009 Edgar Award for Best Paperback Original. Her latest novel is *Phantom Instinct*.

<rh>RHYS'S SCONE RECIPE: Her Royal Spyness Shares the Secret to a Perfect Royal Tea Party

<ra>Rhys Bowen

Whether I am having tea with the queen or in my grandfather's humble kitchen, afternoon tea is my favorite meal. The perfect afternoon tea should include cucumber or watercress sandwiches, thin brown bread or buttered fruit bread, scones with clotted cream and jam, Victoria sponge, assorted little cakes and biscuits (preferably homemade), and of course a pot of tea.

Tea is always loose leaf, good quality. It can be Indian or Chinese. Darjeeling is a personal favorite and is served with milk. Chinese teas are lighter and scented or smoky in flavor. They are always served with lemon. Earl Grey is a black tea but flavored with bergamot, giving it a unique flavor. Always make tea with boiling water and leave at least three minutes before pouring. Don't allow it to sit and stew.

Yield:

<rh-1>Ingredients

1 1/2 cups self-rising flour, plus extra for dusting
1 teaspoon cream of tartar
1/2 teaspoon baking soda (also known as bicarbonate of soda)
1/2 teaspoon salt
3–4 tablespoons butter or shortening
2/3 cup milk

1. Preheat oven to 425°F. Lightly butter a baking sheet.
2. Sift the flour, cream of tartar, baking soda, and salt into a bowl together. Rub or cut in the butter, until the mixture becomes large flakey crumbs. Stir to a soft dough by mixing in the milk.
3. Roll out to a thickness of 1/2" or just over, and cut into rounds with a pastry-cutter, 2" to 2 1/2" in diameter. Dust with flour.
4. Arrange rounds on the baking sheet fairly close together. Bake for 12 to 15 minutes. They will rise and turn golden.
5. The scones can be served cold, but are excellent while still hot. Of course, scones are best when served with strawberry jam and clotted Devonshire or Cornish cream. (You can also add raisins, sultanas, or currants to make a fruit scone, or grated sharp cheese to make a savory scone). Since it's hard to buy clotted cream in the States you can get something close to it by whipping extra heavy whipping cream until it almost turns into butter.

<bio> Rhys Bowen is the *New York Times*–bestselling author of two historical mystery series: the Molly Murphy novels, set in early 1900s New York City, and the lighter Royal Spyness mysteries, featuring a penniless minor royal in 1930s England. Rhys's books have won 14 major awards. Her latest book is *Queen of Hearts*.

<rh>GRAPPA-SOAKED CHERRIES

<ra>Angela Zeman

Once upon a time, in a woods far away (Long Island), my husband and I joined a wine tasting group, led by a doctor friend. We would dine at each other's houses for feasts matched (hopefully) to perfect wines, about which we would give opinions.

It had to happen. My night arrived. I chose to serve duck. Woe is me. You may rightfully assume this was my debut experience with duck, but I also had a good butcher's instructions, so no worries, right? First: trim the fat off the ducks. I trimmed fat. More fat. Endless fat! An impressive amount of fat!

Hang on, the sauce will get here.

The party began at seven. We started with hors d'oeuvres, I suppose, memory not being my forte. But unforgettable was the non-arrival of the duck. It roasted and

roasted. I took it from the oven, poured off a *lake* of fat, returned it to continue roasting. That was at about ten PM. I'd made other dishes, nobody fainted from starvation . . . but we were hungry.

Finally my husband said (desperate to support me), "She made a sauce for the duck; I can't wait until you try it. It's incredible."

So the doctor, captain of our group, commanded this sauce to appear. Probably out of boredom.

But one taste, and suddenly he was spooning it out of the dish directly into his mouth. He passed it on with reluctance. Same result. Around the table it went. I fetched more. *Publisher's Weekly* would've given it a star. The ducks continued doing whatever they were doing in the oven—certainly not cooking. My husband dove for the freezer and started dishing out ice cream. So as you now see, this sauce is flexible. That night, for us, it became our DESSERT sauce.

. . . So this recipe, despite beginning the night intended for the entrée, instead crowned our dessert. Luscious and rich, it can be used on anything. Pork chops to venison—most kinds of meat, fish, or fowl. It can crown sponge cake, ice cream, crepes, waffles . . . so if you wish for a descriptive name, you might call this sauce "promiscuous," or "A Lady of Pleasure." We just call it SAUCE. I present: Grappa soaked cherries.

Yield: variable

<rh-1>Ingredients

a large bottle of clear plain grappa. VITAL: NO HERBS or FLAVORINGS.

a bunch of beautiful "end of season" bright red cherries, trimmed and washed sugar. This is to taste. The issue here is that you are making as much sauce as you want. So you must add sugar in a relative amount. Just remember, it's easy to add more, but a real problem to remove, if you used too much. So add it to the pan in small amounts, tasting as you go.

water. I bet you knew that was coming. Not much. Hold that aside, you may or may not need it, according to taste.

FRANGELICO liqueur. Just a smidgeon.

1. Wash and de-stem the cherries, and slice them in half to remove the pits, trying not to damage them. They must look pretty for the party. (As pretty as possible. Aiming for perfection will spoil your life.)
2. Strain out any old ugly cherries and throw them away.
3. Put about 1/2" of water into the pan, set on a burner, and turn the heat to medium low. In a few minutes, pour the grappa liquid into the water. Continue to heat. Now add sugar.
4. Stir until sugar is melted. Then taste. Does it need more sugar? More water? (Don't try this on an empty stomach.) At each addition of sugar, let it cook to melt the grains. Cook down the liquid a bit, until the sauce gains some body. By "body" I mean a viscous

texture. You don't want hard candy, but you don't want red water either. To play with the texture (not taste), add water.

5. When you think the sauce tastes right and has a nice viscous body, add a bit of the Frangelica liqueur. Not a lot. You don't want to put in so much that you change the taste of the sauce. You want to just "influence" the taste. It's a secret!

6. NEXT TO THE LAST STEP: Gently add the lovely fresh cherries. Dish up into a nice sauceboat, if you have one. Present it to your guests with its partner for the evening—whether it's veal roast or waffles. Serve warm.

7. LAST STEP: Whip off that apron. Bow.

<bio> Angela Zeman claims wit never dies in her stories, but other life-forms must fend for themselves. Her work is published by Otto Penzler, AHMM, and others. At July's Thrillerfest, David Morrell will tutor her current WIP. July 12 she'll speak on a panel dissecting and thus avoiding plot holes. www.AngelaZeman.com

<sb>POISONS THAT POP UP RIGHT IN YOUR GARDEN

As legendary mystery author P. D. James has pointed out, poisons were a popular means of murder for many centuries, starting with man's earliest history, and especially favored by the Borgia family (which included two popes) during the Italian Renaissance. Between 1750 and the first World War, poisoning was a predominantly female crime, often a way women ridded themselves of unwanted or abusive husbands.

The poison of choice during the 1800's was arsenic. Because it was commonly used to kill rats, the drug could be obtained from the local chemist with few questions asked. And since arsenic is tasteless, colorless, and odorless, victims could not detect its presence in their food or drink.

Today poison isn't nearly as popular as it once was for offing an enemy, and yet it definitely has its advantages. According to Luci Hansson Zahray, a pharmacist, toxicologist, and member of MWA who calls herself "The Poison Lady," 90 percent of fatal poisonings are not detected. It's often assumed that the victim died of heart failure or a severe gastro-intestinal problem.

What about tox screens, you ask? Yes, they are often done in the case of suspicious deaths, but they typically test for just a small range of substances, such as alcohol, narcotics, sedatives, marijuana, cocaine, amphetamines, and aspirin. The police would have to suspect a particular poison in order to have the ME run a screen for it.

Zahray reports that some of the most dangerous poisons are right out back in our gardens and can be added to food without anyone being the wiser. A perfect idea if you're plotting a murder—er, for that mystery you're writing, of course.

For instance, the seeds of the toxic datura plant (also known as devil's trumpet) look a bit like red pepper flakes when dried and could be sprinkled in a dish. The seeds (or 'beans') of the castor oil plant, which contain the poisonous substance ricine, resemble pinto beans, and can be mixed in a stew. Their shells soften with cooking, and it would take only eight to make someone very ill.

And then there's the lovely foxglove flower. The leaves, flowers, and seeds of the plant contain a very toxic chemical called digitalis glycoside, which can cause serious symptoms or even death if eaten. The stalks, Zahray says, could be soaked in warm water to make a deadly afternoon tea.

Most devious of all? According to Zahray, it would be poisoning someone with a bunch of these substances at the same time. It would create a crazy mix of symptoms and the ME could end up stumped.

<ch-head>Desserts

"But you see, it must have been the sherry, dear," she said, pouring the tea. "Who would poison a perfectly good homemade cake?"

Sheila Connolly	Apple Goodie	123
Jacqueline Winspear	Syllabub	124
Diane Mott Davidson	Fa-la-la Fruitcake Cookies	126
William Burton McCormick	Latvian Solstice Squares	128
Laurie R. King	Mrs. Hudson's Coffee Sheet Cookies	129
John Lutz	Goey Butter Cake	130
Linda Stasi	Mystery Baker: Original New York City Cheesecake	131
Mary Jane Clark	Sinfully Delicious Siesta Key Lime Pie	132
Sharon Fiffer	A Pan, A Plan, and A Flan	133
Rita Lakin	Lemon Poppyseed Spongecake	134
Lois Lavrisa	Cozy Southern Chocolate Chip Pudding Cake	135
James Patterson	Grandma's Killer Chocolate Cake	136
Joseph Finder	Doreen's Apple Crumble	138
Gayle Lynds	The Hungry Spy's Deep-Fried Chocolate Bananas	140
Wendy Corsi Staub	Ho Ho Ho and a Bottle of Rum	141

<rh>APPLE GOODIE

<ra>Sheila Connolly

When I first started planning the Orchard Mysteries, I knew what the setting would be—a creaky 1760 Colonial farmhouse in a rural New England town. The house came first: it was built by one of my ancestors, and I've prowled the attic and the basement and what's left of the original hundred or so acres of land, so I know it inside and out.

But an old house wasn't enough to carry a cozy mystery series, so I started thinking about what I could add—and the answer was "apples." Every colonial home had an orchard, for pie and eating apples and dried apples and cider (yes, even hard cider) and vinegar for preserving. We've all grown up with stories of Johnny Appleseed

(a very distant cousin of mine) and mottos like “an apple a day keeps the doctor away.” Apples strike a chord in almost everyone, so what could be better?

I’ve been making this recipe since long before I started writing. It comes from the mother of a college friend, and she gave it the name Apple Goodie. It’s easy to make and it tastes good—everything a dessert should be. It’s my all-time favorite comfort food.

Yield: 4 generous servings, or 6 skimpy servings

<rh-1>Ingredients

4 cups peeled, sliced apples (choose a variety that softens in cooking without turning into mush—Granny Smiths work well and are widely available)

3/4 cup sugar

1 tablespoon flour

1/2 teaspoon cinnamon

pinch salt

<rh-2>Topping

1/2 cup oatmeal

1/2 cup brown sugar

1/2 cup flour

1/4 cup butter

1/8 teaspoon baking soda

1/2 teaspoon baking powder

1. Preheat the oven to 375°F.
2. Grease a two-quart casserole or similar dish (the shape doesn’t really matter).
3. Peel, core, and slice your apples.
4. Toss them with sugar, flour, and cinnamon and place in the greased dish.
5. Mix the topping ingredients together to make coarse crumbs (you can use your hands) and sprinkle them over the apples.
6. Bake for 35 to 40 minutes until the topping is brown and bubbly.
7. Serve warm or at room temperature. You may add whipped cream or ice cream—but you don’t have to!

<BIO> *New York Times*–bestselling author Sheila Connolly has been nominated for Anthony and Agatha Awards. She currently writes three cozy mystery series for Berkley Prime Crime, and her ebooks *Relatively Dead*, a paranormal romance, and *Reunion with Death*, were published in 2013. Her most recent book is *Razing the Dead*.

<rh>SYLLABUB

<ra>Jacqueline Winspear

I think I loved the idea of syllabub long before I ever experienced the taste of this lemony, creamy, sherry-laden pudding. It was probably the word itself—"syllabub"—it seems to come in waves across the tongue (I think I like the idea of acquiring a Catahoula hound for the same reason. And I love the city name Jalalabad—I think it's those "l's."). Syllabub is an old English pudding—and it bears saying that it soothes my sense of nostalgia that the word "pudding" is back in fashion again. Many trendy London restaurants have of late dispensed with using "dessert" in favor of the more traditional "pudding" or "afters."

True syllabub requires time and patience, knowing how to "scald" cream and whisk a mixture containing egg whites until it is firm but not curdled—though in Elizabethan times curdling was required, as the mixture was later strained. Many recipes specify wine, but I prefer cream sherry or another fortified wine or "sack" such as Madeira. But for ease of execution for those who have not rolled up their sleeves to make a good syllabub before, here's an easy recipe—without the egg whites and with measurements given in simple old-fashioned half-pints and spoonfuls—with the odd cup for American readers.

This is clearly not a recipe for the cholesterol-challenged, but lovely if you want to indulge.

Finally, a word on nutmeg for all mystery fans—and this gleaned from the doctor I worked for as a receptionist when I was in college. Nutmeg is considered a poison with no really effective antidote in an overdose situation, so always be careful with that particular spice—don't drop it on the floor for the Catahoula hound to find. Use sparingly. Unless you want to kill someone.

Here goes!

Yield: 6–8 servings, depending on the size of your wine glasses

<rh-1>Ingredients

1/2 pint of scalded cream* (the cream in this recipe is ideally heavy or "double" cream)
1/2 pint of unscalded cream
1 tablespoon of fine white sifted sugar
about a cup (8 ounces) of cream sherry
4 tablespoons of brandy
a little grated nutmeg
and finally, the juice of 1 1/2 lemons

1. Whisk everything together until nice and frothy with little "peaks" and pour into wine glasses.
2. Chill for at least three hours, and serve.

Note: Here's something that looks nice: Finely grate some lemon rind before you juice the lemons, then sprinkle just a little of the grated lemon on top of each glass of syllabub before serving. My absolute favorite is to put sliced almonds on top, to give a

bit of a crunch—especially if you’ve browned them in saucepan with a dab of butter first. And chocolate lovers will adore syllabub topped with shaved dark chocolate—oh, yum!

*A word on “scalding” cream. “Scald” means to heat to just under boiling point. You don’t want to burn it, so if this is the first time you’ve done something like this, use a double boiler or put the cream into a small bowl, and then set the bowl on a saucepan of boiling water (you only need an inch of water in the pan, and make sure you choose a pan that the bowl can sit on comfortably. It’s hard to get it just right, but as long as the steam heats up the cream, you’re in business). Of course it’s easy to put the cream straight into a pan on a low heat, but do keep stirring and be vigilant to avoid burning. In fact, this latter method gives the cream a sort of caramel-ish flavor.

<bio>

<sb>THE NICEST TEA POE WAS EVER SERVED

Edgar Allen Poe is considered the inventor of detective fiction, and though his stories are dark and terrifying, he clearly found joy in a good meal. The proof is in the following excerpt from a letter written to his mother-in-law in 1844. According to Christopher Semtner, curator of the Edgar Allen Poe Museum in Richmond, Virginia, Poe was moving from Philadelphia to New York and was in the process of looking for another publisher.

“Poe might have been especially pleased with his meal because he did not always eat well,” explains Semtner. “At times when he was running out of money, his mother-in-law would have to make a stew from whatever she could afford. There are stories of her carrying a pot to relatives’ homes to beg for scraps from them during lean times.”

New York, Sunday Morning April 7—just after breakfast.

My Dear Muddy,

We have just this minute done breakfast, and I now sit down to write you about everything.... Last night, for supper, we had the nicest tea you ever drank, strong & hot — wheat bread & rye bread — cheese — tea-cakes (elegant) a great dish (2 dishes) of elegant ham, and 2 of cold veal piled up like a mountain and large slices — 3 dishes of the cakes and, and every thing in the greatest profusion. No fear of starving here. The landlady seemed as if she couldn’t press us enough, and we were at home directly . . . For breakfast we had excellent-flavored coffe, hot & strong — not very clear & no great deal of cream — veal cutlets, elegant ham & eggs & nice bread and butter. I never sat down to a more plentiful or a nicer breakfast. I wish you could have seen the eggs — and the great dishes of meat. I ate the first hearty breakfast I have eaten since I left our little home.”

<rh>FA-LA-LA FRUITCAKE COOKIES

<ra>Diane Mott Davidson

I first encountered a version of this recipe at a cookie exchange over three decades ago. I thought it had possibilities and started experimenting. Our family and friends loved the final version so much that I now make many dozens every year. The dough keeps well; the cookies keep fabulously in an airtight tin.

Yield: 14 dozen cookies

<rh-1>Ingredients

1 1/2 cups (3 sticks) unsalted butter, room temperature
3 cups firmly packed dark brown sugar
3 large eggs, room temperature
3/4 cup buttermilk
5 1/4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons kosher salt
3 cups candied cherries, quartered (use both red and green for festive color)
3 cups chopped dates

1. In the large bowl of an electric mixer, beat the butter on medium speed until it is very creamy (2 to 4 minutes).
2. Add the brown sugar and beat very well, until the mixture is light and fluffy.
3. Add the eggs one at a time, beating well after each addition; stir in the buttermilk.
4. Sift the dry ingredients. Using a wooden spoon, stir the dry ingredients into the mixture until no flour can be seen.
5. Stir in the chopped cherries and dates.
6. Cover the bowl with plastic wrap and refrigerate for 24 hours.
7. When you are ready to make the cookies, remove the bowl from the refrigerator and allow the dough to soften slightly (10 minutes).
8. Preheat the oven to 375°F. Butter a cookie sheet or line it with a silicone mat.
9. Using a 1 1/2-tablespoon ice cream scoop, scoop out the cookies and place them 2" apart on the sheet.
10. Bake for 12 to 16 minutes, rotating the cookie sheet halfway through the baking time. The cookies will turn golden brown, will not look like batter, and when touched lightly, almost no imprint will remain.
11. Cool the cookies on racks. When the cookies are completely cool, store them in zipped plastic bags (which you can freeze), or in airtight containers.

<BIO> Diane Mott Davidson is the author of 15 mysteries, all with food as a theme.

<rh>LATVIAN SOLSTICE SQUARES

<ra> William Burton McCormick

I was introduced to these wonderful dessert squares while I living in Rīga, the capital and largest city of Latvia, to research my novels. At the height of summer it is tradition in Latvia to head to the countryside to celebrate the solstice with communal cookouts, bonfire jumping, and midnight mass skinny dipping (all meant to cleanse the soul). During breaks from these festivities I became addicted to the wonderful square snacks that were common around our campsite. It took me years to track down the recipe and approximate the ingredient mixtures for Western tastes, but I hope the daring among you will take a “Bite of the Baltic” and enjoy these scrumptious delights.

Yield: 50 squares

<rh-1>Ingredients

1/2 cup melted butter or margarine
1 package German chocolate cake mix (alternately coconut pecan cake mix or golden chocolate chip cake mix may be used)
6 ounces semisweet chocolate chips
6 ounces peanut butter chips
6 ounces butterscotch chips
6 ounces almond brickle chips
1/2 cup chopped nuts
14 ounces sweetened condensed milk

1. Heat oven to 350°F.
2. Grease a 9" x 13" rectangular pan.
3. In a medium bowl, use a fork to stir butter into cake mix. Resulting dough will be very stiff.
4. Using a rubber spatula, pour dough evenly into the greased pan.
5. Layer chocolate chips, peanut butter chips, butterscotch chips, almond brickle chips, and nuts evenly over the dough.
6. Pour milk over the top.
7. Bake for 30 minutes or until golden brown and bubbly.
8. Cool completely on wire rack.
9. Cut into 1 1/2" squares.

<BIO> William Burton McCormick lived three years in Latvia and Russia to write his first novel, *Lenin's Harem*, a historical thriller about the Red Riflemen of the Bolshevik Revolution. A two-time Derringer finalist, his fiction has appeared in most major mystery magazines. He was elected a Hawthornden Writing Fellow in 2013.

<rh>MRS. HUDSON'S COFFEE SHEET COOKIES

<ra>Laurie R. King

This is the ideal recipe for a group: potluck suppers, planning meetings, teachers' luncheons—and oh, how clearly its smell shouts love when the family comes home! My mother used to make them, but secretly I believe she got the recipe from Mrs. Hudson (formerly of the aptly-named Baker Street, later moved to the Sussex Downs) because any housekeeper for Sherlock Holmes had to be an expert in comfort food

This can be made with decaf coffee, or with another liquid entirely, such as hot apple juice. You can also substitute dried cranberries, chopped apricots, etc., for the raisins. However, the coffee/raisin/cinnamon mixture is classic for a good reason. Also, just because it makes 3 dozen 2" squares doesn't mean it will be sufficient for 36 individuals. Especially if it's cut into larger pieces and treated as a warm cake topped with ice cream.

Yield: about 3 dozen cookies

<rh-1>Ingredients

<rh-2>Cookies

1 cup raisins
2/3 cup hot coffee
1/2 teaspoon cinnamon
2/3 cup softened shortening or butter
1 cup brown sugar
2 eggs
1 1/2 cup flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt

<rh-2>Glaze

1 cup sifted powdered sugar
enough warm coffee to make a thin glaze

1. Preheat oven to 350°F.
2. Combine the raisins, hot coffee, and cinnamon in a heatproof bowl and let cool.
3. While the mixture cools, cream together shortening and sugar, then beat in eggs.
4. Sift together the dry ingredients, then stir into the creamed mixture, alternating with the coffee mixture. Spread evenly into a greased 10" x 15" jelly roll pan (a baking sheet with sides). Bake for 20 to 25 minutes.
5. Remove from oven and while hot, beat together the powdered sugar with enough warm coffee to make a thin glaze, and spread over the hot cookies. Cut into squares.

Good luck trying to convince everyone that the cookies need to be cool before they're cut!

<bio> Laurie R. King used to cook for a family, in between writing 20+ novels. And now that she has grandchildren, she lives in hope.

<rh>GOOEY BUTTER CAKE (A ST. LOUIS ORIGINAL)
<ra>John Lutz

Here's how it happened: In the 1930s a mistake was made by a recently hired baker at one of St. Louis's many excellent bakeries. He reached for a "smear" of deep butter, the kind used in making deep butter cakes, and accidentally came away with "gooey butter," a substance used primarily as a culinary adhesive. Rather than throw away the mistakenly-made product (this being the Great Depression), the baker sold the cakes. They were so popular that he baked and sold more. And so was born the infamous (for its calories) but delicious (for everything else about it) gooey butter cake.

There are other accounts of the source of gooey butter cake, but this seems to me to be the most likely.

And it's the one I like the most.

Yield: 12 squares

<rh-1>Ingredients

- 1 yellow pudding-in-mix cake mix
- 3 eggs
- 1 stick butter, room temperature
- 1 8-ounce package cream cheese
- 1 1-pound box powdered sugar

1. Mix the cake mix, one of the eggs, and the butter until crumbly.
2. Press into the bottom of a 9" x 13" baking pan.
3. Blend three-quarters of the box of sugar (save the rest for topping), the cream cheese, and the other two eggs until creamy. Pour over the pressed mixture.
4. Bake at 350°F for 30 minutes or until golden brown. Let lightly cool, then press the remaining powdered sugar into the cake.

<BIO> *New York Times*– and *USA Today*–bestseller John Lutz is the author of more than forty-five novels and 250 short stories and articles. His awards include the Edgar, Shamus, Short Mystery Fiction Society's Golden Derringer Award, and Trophee 813 Award. He is past president of both Mystery Writers of America and Private Eye Writers of America.

<rh>Mystery Baker: Original New York City Cheesecake

<ra>Linda Stasi

Ever wonder where New York City cheesecake originated? Well, the mystery is solved.

No matter what anyone tells you, the truth is that it was invented at a restaurant called Ratner's in 1905. The restaurant was a Jewish Kosher dairy joint (no meat or fowl) on the Lower East Side of Manhattan that kept dishing up the goods until 2004. Yes, 99 delicious years!

So, Ratner's had a baker, a family guy who liked to think outside the cookie box. One day he combined some of the good dairy products he had on hand, like cream cheese and sour cream, and poured it into a crust of graham crackers, butter, and nuts.

When the baker passed he *literally* passed—as in passing on this secret recipe to his family—who passed it onto me 30 years ago.

The good news? I didn't have to die to pass it along, although it is to die for!

Yield: 8–10 servings

<rh-1>Ingredients

14–16 graham crackers
1–1 1/2 sticks melted sweet butter
1/2 cup chopped walnuts
4 eggs
3 regular-size packages of cream cheese
1 cup sugar
1/4 teaspoon almond extract
16 ounces sour cream

1. Preheat oven to 375°F.
2. Crush graham crackers and combine with 1 stick melted butter (add more if needed for moistness) and the walnuts.
3. Line the bottom and sides of a 9" spring pan with the graham cracker mixture by pressing it on with your fingers.
4. Beat together the eggs with the cream cheese, sugar, and almond extract.
5. When the mixture is lump free, blend in sour cream and beat well. Pour into the pan.
6. Bake for around 45 minutes (probably longer, but just until the cake is firm to the touch).
7. Turn the heat off, crack the oven door, and let it sit for 20 minutes at least. Then move to the counter and keep it there until it's cool.
8. Place in the fridge for at least eight hours before serving.

Optional toppings:

- 1 gorgeous Strawberry
- blueberries

- Or: You can combine a package of frozen berries with sugar (tiny bit of water if needed) in a pot. Over medium heat, boil the mixture until it becomes jellied. Cool a bit and spread over the top of the cheesecake.

<bio> Linda Stasi is a popular columnist for the *New York Daily News*. She was an Edgar Award nominee for her first novel, *The Sixth Station* (Tor-Forge). Its sequel, *The Book of Judas*, will be published in 2015.

Stasi has co-hosted NY1 TV's "What a Week!" for the past 12 years. She has won numerous awards, including "Best Columnist" and "Best Humor Columnist" from the Newswomen's Club of NY.

<rh>SINFULLY DELICIOUS SIESTA KEY LIME PIE

<ra>Mary Jane Clark

Though a Jersey girl, I spend quite a bit of time in Sarasota, Florida . . . specifically on Siesta Key. I've written two books (*Nobody Knows* and *Footprints in the Sand*) that take place there because the location provides so many fascinating possibilities for suspense and mystery. Plus, it's always more fun to write about things and places you love.

My various research and pleasure trips to the Suncoast have led me to experience the delights of key lime pie. It's probably my favorite dessert. In fact, my friends and I sample the key lime pie at each of the restaurants we patronize and actually rate every bite's smoothness, creaminess, tartness, sweetness, and general ability to make you close your eyes, smile, or even moan with pleasure.

In my opinion, this easy recipe for key lime pie stands up with the best of them. I make it often for friends. My characters ate it in *Footprints in the Sand*. They adored it. I hope you will too.

Yield: 8 servings

<rh-1>Ingredients

- 1 8-ounce bar of cream cheese (softened)
- 1 14-ounce can sweetened condensed milk
- 2 teaspoons vanilla extract
- 1/2 cup key lime juice (not regular lime juice, *KEY* lime juice)
- 1 8" graham cracker crust pie shell (store bought is fine)

1. Grease a two-quart casserole or similar dish (the shape doesn't really matter).
 2. With electric mixer, beat cheese until creamy.
 3. Gradually add condensed milk and beat until smooth.
 4. Mix in vanilla extract.
 5. Add key lime juice and blend thoroughly.
 6. Pour mixture into pie shell, cover, and refrigerate at least six hours.
- As you see, this is not a complicated, gourmet-style recipe, but it seems that everyone who samples this pie raves and wants more.

<bio> *New York Times*–bestselling author Mary Jane Clark is the author of 16 mystery and suspense novels. Her twelve KEY News media thrillers were inspired by her years at CBS News. *That Old Black Magic* is the fourth novel in her Piper Donovan/Wedding Cake mystery series. Mary Jane’s books are published in 23 languages.

<rh>A Pan, a Plan and a Flan

<ra>Sharon Fiffer

Several years ago I purchased a like-new vintage Nordic Ware yellow “flan” pan at an estate sale. Attending estate sales, garage sales, flea markets is something I do in the name of research for my Jane Wheel, PPI (picker/private investigator) novels of course. I loved the pan for its yellow color and for the fact that it had a flan recipe printed on the bottom of the pan. I hung it in my yellow kitchen and considered it art.

Needing a dessert for an impromptu dinner party, I decided to try the recipe. Or at least make up a recipe similar and see if the pan—and the basic plan for this “flan” — were worth keeping.

I replaced lemon extract with lemon zest and substituted the cream I had for the milk that I did not. I rarely use cake flour, so I used all-purpose. Once the flan was baked, I knew it was too plain to serve as dessert for company. It was a large fragrant shortbread cookie. To make it dinner party–worthy, I found a jar of English lemon curd in the cupboard and spread it on the indentation on top. Then I arranged fresh raspberries over that and sprinkled a little powdered sugar.

No lemon curd? Jam plus fresh fruit and whipped cream would work. Even goat cheese and figs if you wanted to go savory. This is the little black dress of desserts. Accessorize accordingly.

Note: This is English flan, not a flan de leche or a caramel custard. This recipe makes more of a buttery cake or a shortbread. It can be baked in a tart pan or 8” to 9” shallow cake pan.

Yield: 6–8 servings

<rh-1>Ingredients

1/4 cup butter

3/4 cup sugar

3 egg yolks

1 1/4 cup flour (cake flour if you’re a stickler, sifted if you’re really a stickler)

2 teaspoons baking powder

1/2 teaspoon salt

zest of one lemon or 1/2 teaspoon lemon extract (or both if you like it lemony)
1/2 cup cream, milk, or half and half
1 10-ounce jar English lemon curd
1/2 –1 pint fresh raspberries, blackberries, or blueberries

1. Beat butter, sugar, and egg yolks until fluffy.
2. Sift (or stir) dry ingredients; add alternately with lemon flavoring and cream; blend well.
3. Pour into greased and floured pan.
4. Bake at 350°F for about 25 minutes or until test toothpick comes out clean. After cooling, remove cake carefully from pan. If you've used a tart pan or a vintage Nordic Ware flan pan (see above!), you'll have an indentation on the top, which will really help you with the next step. But if your cake is flat, it will still work deliciously, although perhaps not as beautifully.
5. When the cake is completely cool: Spread the top with lemon curd and arrange raspberries artfully. Refrigerate for at least an hour.

<bio> Sharon Fiffer is the author of eight “stuff” mysteries published by St. Martins/Minotaur featuring antiques picker, junker and private investigator Jane Wheel; most recently *Lucky Stuff*. Fiffer, like her heroine, collects vintage kitchenalia, recipes, cookware and kitsch—strictly for research purposes.

<rh>LEMON POPPYSEED SPONGECAKE

<ra>Rita Lakin

My folks moved from New York to Florida years ago, when I moved to California. I visited them often and I was inspired to write a comedy novel about their lives in wacky Ft. Lauderdale, a place where silliness was a way of life. I based my books on my retired mother, my aunts, and their friends, turning them into over-the-hill detectives. (Picture them in a car chase; the killers are driving 90mph, Gladdy is doing a steady 35.)

The first in the series was entitled *Getting Old is Murder* and the latest, number seven, is *Getting Old Can Kill You*.

This family recipe comes from Gladdy Gold and her merry band of adorable senior lady private eyes, whose agency motto boasts: “Never trust anyone under 75.” Of course, “the girls” eat most meals at Moe’s deli for the early bird dinner special (3:00 right on time, 4:30 fuggedaboutit, too late; the Kasha Varnishkas are gone by then). But nobody makes a lemon poppyseed sponge cake better than their very own Ida.

Preparation time: Maybe fifteen minutes, give or take a few, depending on age and mobility. (And if you forgot to heat the oven, then you have to wait again for it to heat.)

Yield: 12 servings, or 6 if your guests have a good appetite

<rh-1>Ingredients

1/2 cup poppy seeds
1/2 cup boiled milk (non-fat preferred)
1 1/2 cups butter (low-cal, of course)
1 1/2 cups sugar (or Splenda), divided
2 teaspoons grated lemon rind
2 teaspoons grated orange rind
8 eggs, separated (from cage-free hens)
dash of salt
3/4 teaspoon cream of tartar

1. Grease and flour 10" bundt cake pan and preheat oven to 350°F.
2. Soak poppy seeds in milk for 5 minutes.
3. Blend butter, 1 1/4 cups sugar, rinds, and egg yolks. Add flour and salt, and give a gentle mixing.
4. In a separate bowl, beat those egg whites until stiff as a board. Fold in the remaining 1/2 cup sugar and cream of tartar. Fold this into batter and pour into a Bundt pan. That's it. Easy-peasy.
5. Bake 50 to 60 minutes until done. Serve warm with herb tea or decaf coffee (for those under doctor's orders).

Enjoy, read, and eat.

<BIO> TK

<rh>COZY SOUTHERN CHOCOLATE CHIP PUDDING CAKE

<ra>Lois Lavrisa

My cozy mystery series, which is set in beautiful historic Savannah, Georgia, involves "The Chubby Chicks Club" (who are not all chubby nor all chicks). Bezu, the Southern Belle of the Club, makes muffins for her boarders, including their favorite, these chocolate chip pudding cake muffins. A little warning: If you are a boarder of Bezu's, you may not make it out alive. Bezu's muffins are delicious and will not kill you, but watch out for the other tenants, who may have it in for you.

Yield: about 12 servings

<rh-1>Ingredients

1 box yellow moist cake mix (any brand)
1 5.25-ounce package instant vanilla pudding (any brand)
4 eggs (medium or large)
1 11.5-ounce bag milk chocolate chips or semi sweet chocolate chips

1/2 cup vegetable oil
1/2 cup milk (whole or 2%)
1 1/2 cups sour cream
baking spray with flour and oil in it (or 1/4 cup flour and 1/2 stick of butter)

1. Place all ingredients except baking spray into a mixing bowl (in any order). Mix with a fork until moist.
2. Grease and flour a Bundt pan. Use half of a stick of butter to rub a thin coating on the inside of the Bundt pan, add 1/4 cup flour, and shake around until the flour is stuck on the butter. Tip the Bundt pan upside down over the sink and tap out any leftover flour. Or use a baking spray with flour in it to spray the entire inside of the Bundt pan.
3. Using a spatula, pour mixture into the floured Bundt pan. Bake at 350°F for 60 minutes.
4. Let cool (about two hours.) Then tip Bundt pan upside down on a plate (cake should slide out easily since you greased and floured the Bundt pan).

Optional serving suggestions: You can sprinkle powdered sugar on top, and/or serve with a scoop of vanilla ice cream.

<BIO> Lois Lavrisa's *Liquid Lies* was recognized as finalist in the 2013 Eric Hoffer Award. Book #1 in her new cozy mystery series, *Dying for Dinner Rolls*, became an Amazon Kindle top 100 bestseller and was nominated for 2014 Georgia Author of the year. Her latest is book #2, *Murderous Muffins*.

<rh>GRANDMA'S KILLER CHOCOLATE CAKE

<ra>James Patterson

Here's one "killer" Alex Cross always loves to catch—Grandma's Killer Cake! It's to die for. A special family recipe dating from the 1940's, this decadent cake seems to get better with age . . . actually tastier on day 2. And you need to be a good detective around the house when it's made, too. Because, sitting there in it's glass-domed cake stand, staring back at you with deadly temptation, a piece seems to mysteriously disappear every time I go into the kitchen. Not to be caught red handed, looms the "Killer Cake Killer"!

<rh-1>Ingredients

<rh-2>Cake

2/3 cup butter
2 cups sugar
2 eggs
2 cups flour
1 1/3 cups buttermilk

1 1/3 teaspoons of baking soda dissolved in 2/5 cup of hot water
3 1/2 squares of bitter chocolate, melted gently
1 teaspoon vanilla

<rh-2>Frosting

1/2 cup butter
3 squares of bitter chocolate
2 cups sugar
2/3 cup milk
1 teaspoon vanilla
1 teaspoon almond extract

1. Preheat oven to 350°F.
2. Cream butter and sugar together. Add eggs.
3. Blend in flour and buttermilk, starting and ending with the flour. Add hot water and baking soda mixture.
4. Add chocolate and vanilla.
5. Batter goes into 9" x 12" pan or 2 round 9" spring form pans for layering.
6. Bake for 30 minutes (or until a toothpick inserted into the center comes out clean).
7. Put all frosting ingredients in a saucepan and bring to a full boil for 2 minutes. Let cool. Can put pan on ice if necessary. Frost the cake.

<bio> James Patterson has sold 300 million books worldwide, including the Alex Cross, Michael Bennett, Women's Murder Club, Maximum Ride, and Middle School series. He supports getting kids reading through scholarships, Book Bucks programs, book donations, and his website, ReadKiddoRead.com. He lives in Palm Beach with his wife, Sue, and his son, Jack.

<rh>DOREEN'S APPLE CRUMBLE

<ra>Joseph Finder

Whenever anyone calls Twitter a big waste of time, I always point out that it's thanks to Twitter that I ended up with the perfect recipe for what the Brits call apple crumble (and we call apple crisp)—something so simple that I can make it even when I'm distracted by a book deadline, and which reliably comes out so good that people always ask for the recipe. But until now I've never given it out.

I got it from an English woman I "met" through Twitter named Rosanne Kirk (@RosieCosy). It's an old family recipe she got from her mother, Doreen Kenny. (I've tweaked it a bit.) I forget why Rosie sent it to me. I must have tweeted a picture of one of the apple trees at our house on Cape Cod (we grow, if you care, Macouns and Honeycrisps and Gravensteins), and I think she asked what I was planning to do with all those apples. Later I (non-virtually) met Rosie and her mom at the crime writing festival in Harrogate, the UK.

Rosie asked me not to give this recipe out to anyone else, and for years I kept it under seal, to the annoyance of numerous dinner guests. But now Rosie's given me official clearance to declassify it, so here it is . . .

Notice there are no rolled oats in this recipe. Oats in apple crumble is an abomination.

Yield:

<rh-1>Ingredients

- 1 stick unsalted butter cut into small pieces.
- 8 ounces (2 cups) self-rising flour (it'll come out OK if you use plain old all-purpose flour)
- 1/2 cup brown sugar (use Demerara if you can find it; otherwise use brown sugar or a mix of brown sugar and regular white sugar)
- 6 large apples, peeled, cored, and sliced around 1/2" thick (The Brits use Bramley apples, which we don't have here in the US. You can use whatever's around—Granny Smith, maybe, or Braeburn.)
- 3 tablespoons white sugar (or less, depending on how tart your apples are)
- 1 teaspoon cinnamon (optional. Actually, this whole recipe is optional.)
- 1 teaspoon vanilla extract

1. Spray the bottom and sides of a 9" square glass baking dish with cooking spray. (Or butter it. Also no big deal if you only have an 8" x 8" casserole dish.)
2. Rub or cut the butter into the flour until you have breadcrumbs. You can use a pastry cutter—or a food processor for a few quick seconds. Mix in the Demerara sugar. Put the whole mix into the freezer while you do the next step.
3. Peel, core and slice the apples very thinly (1/2" thick). Put the apples in a mixing bowl and add the white sugar.
4. Sprinkle the cinnamon over the apples, add the vanilla extract, and put the apples into the glass baking dish. Sprinkle the crumble mixture over it.
5. Place dish in the center of a 350° oven. Bake for about 45 minutes, or until you can see the juice of the apples coming through the crumble and the crumble itself is golden brown.

The Brits serve this with custard sometimes, but I think vanilla ice cream is the way.

<bio>Joseph Finder is the *New York Times*–bestselling author of eleven suspense novels, including *Paranoia*, the basis for the Harrison Ford/Gary Oldman movie; and *High Crimes*, the basis for the Morgan Freeman/Ashley Judd movie. His novels have won awards from the Strand Magazine Critics and the International Thriller Writers. His latest is *Suspicion* (Dutton). He lives with his family in Boston.

<rh>THE HUNGRY SPY'S DEEP-FRIED CHOCOLATE BANANAS

<ra>Gayle Lynds

Take off your trenchcoat, step into the kitchen, and turn off your smartphone. You're about to create a thrilling dessert, and you won't want even an urgent call from the Director of Central Intelligence to interrupt you.

Yield: 6 servings

<rh-1>Ingredients

12 ounces high-quality dark chocolate

sprinkle of sea salt, preferably from someplace exotic, like Timbuktu

2 pounds firm bananas, medium ripe

frying oil

1 cup pulverized breadcrumbs

1 cup heavy cream

1 cup cake flour

powdered confectioners' sugar

1. Melt the chocolate in a double boiler.
2. Remove the pan of chocolate from the heat, stir in the salt, and set the chocolate aside to cool.
3. Peel the bananas and slice them into cylinders 3" long.
4. Use an apple corer to core the bananas.
5. With a small cut piece of core, plug one end of each banana cylinder.
6. Stand up the banana cylinders on the plugged ends.
7. Pour the melted chocolate into a squeeze bottle. Squeeze the chocolate into the empty centers of the bananas.
8. Plug the open ends with core slices. Put the bananas into a freezer to freeze.
9. Ten minutes before cooking, remove the frozen bananas and start heating the oil to 400°F.
10. Put the breadcrumbs, the heavy cream, and the cake flour each into a shallow bowl.
11. Roll the bananas in the flour, dredge them in the heavy cream, and finally dredge them in the breadcrumbs.
12. Fry the bananas in oil until golden brown.
13. Sprinkle with powdered sugar and enjoy.

<BIO> *New York Times* bestseller Gayle Lynds is the award-winning author of nine spy novels including *The Book of Spies*, *The Last Spymaster*, and *The Coil*. Lee Child writes she's "today's finest espionage writer." *Publishers Weekly* named her novel *Masquerade* to its top ten list of best spy novels of all time. Her work has won best novel of the year awards from the Military Writers of American and the American Authors Association. She's been nominated for several other prizes. She was the International Guest of Honor at the 2011 Bloody Words Conference in Canada. With Robert Ludlum, she created the Covert-One series and wrote three of the novels. One of them, *The Hades Factor*, was a

CBS miniseries. A member of the Association for Intelligence Officers, she is cofounder with David Morrell of International Thriller Writers. She lives in Maine with her husband, fellow writer and retired judge John Sheldon.

<rh>HO HO HO AND A BOTTLE OF RUM

<ra>Wendy Corsi Staub

My mom made the most amazing rum cake. It was moist, coated in a sugary glaze and caramelized nuts. She had a heavy hand when it came to pouring the rum, so everyone felt extra merry after couple of slices (I dare you to stop at just one!).

I got the recipe from her a few years back, before she passed away, and began making the cake every December. It started small—just one cake, which I'd make and serve when we had holiday company. But it drew such raves that I started making them for people. And when I sent one over to my publishing house the week before Christmas, the rave reviews from those who had managed to snag a piece before it disappeared were so enthusiastic that I had to send three more so that everyone could try it—along with the recipe. A tradition was born.

These days, I've collected enough Bundt pans to make eight rum cakes at a time. I send several to my current and backlist publishing houses, and to various other colleagues (when I met the gang at Carol Fitzgerald's Bookreporter offices in person, I was introduced as "Wendy—you know, Rum Cake Wendy.") Since I can't send one to all of you, I'm giving you the recipe. Enjoy!

Yield: 1 bundt cake

<rh-1>Ingredients

<rh-2>Cake

1 cup chopped, toasted pecans
1 18 1/2-ounce yellow cake mix
1 1 3/4-ounce (4-serving size) instant vanilla pudding mix
4 eggs
1/2 cup cold milk
1/2 cup vegetable oil
1/2 cup Barcardi dark rum

<rh-2>Glaze

1 stick butter
1/4 cup water
1 cup sugar
1/2 cup Barcardi light rum or coconut rum

1. Preheat oven to 325°F.
2. Grease and flour 12-cup Bundt pan.
3. Sprinkle nuts on bottom of pan.
4. Combine all cake ingredients. Beat for 2 minutes on high with electric mixer.
5. Pour into prepared pan. Bake for 1 hour. Cool in pan.
6. Invert on serving plate. Prick top with fork.
7. Make the glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat and stir in rum.
8. Drizzle glaze over top of cake. Use brush or spoon to put extra dripping back on cake.

Note: My secret is to use another half-recipe of the glaze so that it's extra moist—in other words, I make it with 1 1/2 sticks butter, 1/4 + 1/8 cup water, 1 1/2 cups sugar, and 3/4 cup light rum. Then, instead of drizzling it over the cake, I use a marinade injector (looks like a large syringe!) to actually inject it into the cake.

<bio> Two-time finalist for the Mary Higgins Clark Award Wendy Corsi Staub has published nearly eighty novels, including multiple *New York Times* bestsellers. Her latest, *The Perfect Stranger* (Harpercollins 8/14), follows *The Good Sister* (10/13), one of *Suspense Magazine's* "Best of 2013," and continues a trilogy that concludes with *The Black Widow*.

<ch-head>Drinks

We know the victim was murdered at the party. We know the suspect had motive, and we know he had access to the cyanide. We just need to figure out how he poisoned only *one* glass of punch.

Alison Gaylin	The "Smoking Gun" Marguerita	143
Justin Scott	Captain Will's High Latitudes Vodka Gimlet	144
Peter James	The Peter James Vodka Martini Writing Special	146
Gary Phillips	The Switchblade Cocktail	147
Chuck Greaves	The Hard Twist	148
Tina Whittle	Chatham Artillery Punch	149
Deanna Raybourn	March Wassail Punch	150
Beth Amos	Holiday Grogg	152
Laura Childs	Killer Sweet Tea	153
Lee Child	Coffee, Pot of One	154

<rh>THE "SMOKING GUN" MARGUERITA

<ra>Alison Gaylin

I was living in a small Mexican mountain town when I started writing my first book, *Hide Your Eyes*. Years later, after moving back to the States, that town still haunted me—its

narrow cobblestone streets, its looming colonial buildings with their colorful doors and gargoyle-shaped gutters, so bright and cheerful during the day but at night cloaked in shadows and mystery. It had such potential for suspense that I wound up setting my fourth book, *Heartless*, in the fictional Mexican village of San Esteban.

To this day, I still associate Mexico with writing. So when I finally hit the *USA Today* bestseller list with my fifth book, *And She Was*, and our dear friends Jamie and Doug Barthel threw me a party, they very appropriately chose a Mexican theme.

The margarita they served—refreshing, but with a smoky heat that lingers—has since become my celebration drink of choice.

Yield: 4 drinks

<rh-1>Ingredients

1 jalapeno pepper, sliced
12 ounces tequila (Hornitos or Herradura are my favorites, but any brand is fine.)
4 cups crushed ice
4 ounces Cointreau
8 ounces fresh lime juice
margarita salt (if desired)

1. Place the jalapeno in a microwave-safe bowl, pour two shots of tequila over it, and microwave for ten seconds.
2. Ignite the jalapeno. Let it burn briefly.
3. Fill blender with ice. Add the liquid ingredients, then the jalapeno.
4. Blend well at high speed.
5. Serve in chilled, salt-rimmed glasses.

Enjoy!

<bio> *USA Today*— and internationally-bestselling author Alison Gaylin received an Edgar nomination for her first book *Hide Your Eyes*. Her Shamus Award-winning novel, *And She Was*, was also nominated for the Thriller, Anthony, and RT awards. Her eighth book is *Stay With Me*—the third in the Brenna Spector series (Harpercollins).

<rh>**CAPTAIN WILL'S HIGH LATITUDES VODKA GIMLET**

<ra>**Justin Scott a.k.a. Paul Garrison**

Most sailors are tinkerers, particularly in the interest of creature comfort. This terrific Vodka Gimlet on the rocks has been tinkered with twice. Ironically, both improvements were developed ashore, but it will travel. (If you're not way far north or south, you'll have to hail a vessel with an ice maker or make sail for the nearest marina.)

Hard-pressed bartenders at the Yale Club of New York City pioneered a technique to slow the inevitable watering down suffered by drinks on the rocks. They mix the drink in a cocktail shaker filled with ice—as they would to pour it straight-up. But instead they serve it in a capacious old-fashioned glass full of fresh, cold ice.

A hundred miles to the north-northeast, meanwhile, at the Mayflower Inn in the quiet Litchfield Hills, bartenders with more time on their hands have subtly modified the traditional gimlet's ingredients. They go easy on the Rose's Lime Juice and squeeze in fresh lemon and fresh lime. Combined, these two improvements yield an arrestingly crisp, cold cocktail worthy of the name, High Latitudes Vodka Gimlet.

Yield: 2 servings

<rh-1>Ingredients

6 ounces vodka

2 teaspoons Rose's Lime Juice

juice of 1/2 lemon

juice of 1/2 lime

1. Gather all ingredients in a cocktail shaker two-thirds full of ice. Shake 33 times. (The 33-shakes technique was developed Down East in the seafarers' town of Portland, Maine. It works because it reminds us that the exquisite cannot be rushed.)
2. Pour into old-fashioned glasses full of fresh, cold ice, or straight-up into chilled stem glasses.
3. Garnish with thin wedge of lime, or a thin shaving of lemon peel—Captain Will's preference.

<bio> Justin Scott's *The Shipkiller* is among the ITW's *Thrillers: 100 Must-Reads*. Twice nominated for the Edgar, Scott writes the Ben Abbott mysteries, the Isaac Bell adventure series with Clive Cussler, and—under his Paul Garrison pen name—modern sea stories and Robert Ludlum "Janson" thrillers. *The Assassin*, with Clive Cussler, debuts 2015.

<rh>THE PETER JAMES VODKA MARTINI WRITING SPECIAL

<ra>Peter James

This is my 6 p.m tipple, which acts as my rocket fuel to kick off my evening's writing. One sip of this, music blasting from my speakers, and I'm typing away happy as Larry!

Yield: serves 1 author!

<rh-1>Ingredients

A proper, crystal martini glass of decent quality. No other drinking vessel can be substituted!

1 bottle Grey Goose vodka (or brand as preferred, this is mine)
1 bottle Martini Extra Dry vermouth
4 plain olives, pitted. Or 1 lemon
1 cocktail stick
1 cocktail shaker
cubed ice

1. Half-fill cocktail shaker with ice cubes.
2. Fill martini glass three-quarters full of vodka.
3. Using the cap of the Martini Extra Dry bottle, tip two measures of vermouth into the glass.
4. Pour contents of glass into shaker and secure the top carefully.
5. Now you have a choice: a twist or with olives. My taste alternates!

With a twist:

Cut a lemon in half. Peel a thin strip of rind 3" long, and drop into the glass. Cut a lemon wedge, make an opening in the center, and run this all the way around the rim of the glass on both sides.

With olives:

Spear four olives with cocktail stick and place in glass.

6. Give the cocktail shaker a hard shake, remove cap and pour.

Enjoy! But just remember the caveat: "Ladies and Gents, beware the dry martini, have two at the very most . . . for with three you will be under the table . . . and with four you will be under your host."

<bio>Peter James is the author of 25 thrillers. His seven consecutive Sunday *Times* #1–bestselling Roy Grace crime novels are published in 36 languages with sales of over 14 million copies. They have also been #1 bestsellers in France, Germany, Spain, Russia, and Canada. His latest novel is *Want You Dead*.

<rh>THE SWITCHBLADE COCKTAIL

<ra>Gary Phillips

This cocktail was created by mixologist Jackie Patterson Brenner. It was to celebrate the launch of a hardboiled line of books, the Switchblade imprint, which Andrea Gibbons and I edited for PM Press. It premiered with a reprint of my novel *The Jook*, about a wayward pro football player and Summer Brenner's (Jackie's mother-in-law) rugged original *I-5* about sex trafficking. While the imprint is no more, thankfully the cocktail endures.

I have one or two Switchblades, while puffing on a moduro-type cigar, each time I polish off a deadline...or sometimes when after hours rolls around.

Yield: 1 drink

<rh-1>Ingredients

2 ounces Martin Miller's gin
3/4 ounce Dolin Blanc vermouth
1 bar spoon of Luxardo Maraschino Liqueur
2 dashes St. George Spirits Absinthe

1. Stir ingredients on ice until properly diluted and well chilled.
2. Garnish cocktail with a dash of Small Hands Foods Grenadine.

<bio>Gary Phillips draws on his experiences ranging from running a shadowy political action committee, to teaching incarcerated youth, to delivering dog cages in writing his tales of chicanery and malfeasance. His latest work includes the graphic novel *Big Water* and the *Nate Hollis* PI short stories. His website is gdphillips.com.

<rh>THE HARD TWIST

<ra>Chuck Greaves

Before I was a novelist, and before I was a lawyer, I was a Fire Island bartender intent on perfecting the ultimate in summer beverages, one of which I've re-christened for this cookbook. This recipe is perfect for a sunny cocktail party or barbeque. Although Jack MacTaggart – my lawyer/detective series character – would prefer a cold Budweiser to any cocktail whose recipe includes the word “garnish,” even Jack would have to admit that it's a fabulous thirst-quencher after a hot day solving crime. *Buon appetito!*

Yield: 1 drink

<rh-1>Ingredients

1 tablespoon Campari
1/4 cup freshly-squeezed red grapefruit juice
6 tablespoons tonic water
1 red grapefruit slice for garnish

1. Fill a tumbler with ice.
2. Shake Campari, grapefruit juice, and tonic in a cocktail shaker.
3. Pour into tumbler and garnish with a grapefruit slice.

<bio> Chuck Greaves, a New York bartender before attending law school, now authors the award-winning Jack MacTaggart series of legal mysteries. *The Last Heir* (Minotaur), a wine-country whodunnit, is the latest installment. To learn more, visit www.chuckgreaves.com.

<sb>NERO WOLFE ON FOOD

In every one of the 73 mysteries by Rex Stout, the rotund and irascible protagonist Nero Wolfe sits down in his home with fellow detective Archie Goodwin to an incredible meal served by the butler, Fritz. When it comes to food in the Manhattan brownstone, no expense is spared. Caviar is mixed in with breakfast eggs; figs are flown in from Chile in winter.

Just as yummy as the meals are some of the comments Wolfe makes about food in the books:

“Shucked and boiled in water, sweet corn is edible and nutritious; roasted in the husk in the hottest possible oven for forty minutes, shucked at the table, and buttered and salted, nothing else, it is ambrosia. No chef’s ingenuity and imagination have ever created a finer dish.”

“Chili is one of the great peasant foods. It is one of the few contributions America has made to world cuisine. Eaten with corn bread, sweet onion, sour cream, it contains all five of the elements deemed essential by the sages of the Orient: sweet, sour, salty, pungent, and bitter.”

“I do not deny that flowers are pretty, but a million flowers are not million times prettier than one flower. Oysters are good to eat, but who wants to eat a carload?”

“The brain can be hoodwinked but not the stomach.”

“You can’t know what a woman is like until you see her at her food.”

<rh>CHATHAM ARTILLERY PUNCH

<ra>Tina Whittle

My series protagonist, Tai Randolph, may run a Confederate-themed gunshop in Atlanta, but her heart remains in Savannah, Georgia, her hometown. When Tai worked there as a River Street tour guide, she enjoyed telling stories about the vengeful ghosts, star-crossed lovers and battle-weary soldiers of this moss-draped, marsh-scented port city.

The Civil War is woven deeply into the Low Country’s mythology, as is one of Savannah’s most infamous libations—Chatham Artillery Punch. A powerfully potent concoction of several liquors, sweet wine, fruit juice, and strongly brewed tea, Artillery

Punch traces its origins to the Chatham Artillery unit, a standing militia for Chatham County, Georgia, formed in 1785. In addition to being a military unit, the Artillery was also a social organization, with soirees and cotillions featured prominently in its social calendar. But no matter how innocently the party punch started out, when the gentlemen secretly added their favorite spirits to the bowl—bourbon, rye whiskey, gin, brandy, cognac, and rum—the drink would take a decidedly dangerous turn.

The punch's best-known moment in history came during December 1864, however, when General William Tecumseh Sherman marched his troops upon Savannah. Despite the swath of scorched destruction he left behind during his March to the Sea, Sherman didn't burn Savannah.

According to legend, he was so enchanted with the hospitality of the Low Country ladies—and perhaps inebriated by their deliberately strong Artillery Punch—that he spared the city from the torch and instead made a Christmas present of it to President Lincoln.

Was Artillery Punch a part of a clever Southern strategy to distract and conquer? Did it really help Savannah avoid Atlanta's fiery fate? Or was Sherman's decision one of purely martial strategy? Only the live oaks and cobblestones know the truth. And they're holding that secret close.

Yield: 20 servings

Ingredients

1 lemon
1 lime
1 orange
1/2 cup brown sugar, packed
2/3 cup rum
2 cups sweet red wine
2 cups black tea, brewed strong
1/2 cup orange juice
1/4 cup lemon juice
1/2 cup bourbon
1/3 cup cognac
1/3 cup brandy
1 bottle Champagne or sparkling wine
Crushed ice

1. Slice the lemon, lime, and orange into thin slices. Place in a gallon-size zip-top food storage bag; add the brown sugar and rum and marinate in the refrigerator overnight (up to three days is acceptable).
2. At serving time, place the wine, tea, orange juice, lemon juice, bourbon, cognac, and brandy in a large punchbowl. Stir until well combined.
3. Add the marinated fruit slices.

4. Just before serving, add the Champagne or sparkling wine.
5. Add crushed ice, to preference (the more ice, the less potent the punch)
6. Enjoy in respectful moderation—this libation has laid low some of the mightiest.

<BIO> Tina Whittle’s Tai Randolph/Trey Seaver series—featuring intrepid gunshop owner Tai and her corporate security agent partner Trey—has garnered starred reviews in *Kirkus*, *Publisher’s Weekly*, *Booklist*, and *Library Journal*. The fourth book—*Deeper Than the Grave*—premiered November 2014 from Poisoned Pen Press. Learn more at www.tinawhittle.com.

<rh>MARCH WASSAIL PUNCH

<ra>Deanna Raybourn

Drinking wassail is an ancient tradition. Dating back to Saxon times, the word itself comes from the greeting “*wæs hæ!*,” roughly translated as “be you healthy.” In the counties of southern England renowned for cider production, drinking wassail originated as a bit of sympathetic magic to protect and encourage the apple trees to bear fruit. While wassail and other punches were very popular during Regency times, by the later part of the nineteenth century they had been largely supplanted by wines and other spirits. The Marches, however, care much more for their own pleasure than for what is fashionable. They serve their wassail the old-fashioned way, out of an enormous wooden bowl mounted in silver with a roasted apple garnish. Their wassail is, as tradition dictates, served quite hot and is deceptively alcoholic. Proceed with caution.

Yield: 6 servings for Marches, or 10 for ordinary folk

<rh-1>Ingredients

12 small apples
approximately 1 cup brown sugar
2 pints hard cider (see note)
4 cinnamon sticks with extra for garnish (substitution: 1/2 teaspoon ground cinnamon)
1/4 teaspoon ground cloves
fresh ginger and fresh nutmeg to taste

1. Preheat oven to 350°F.
2. Core a dozen small apples. Loosely spoon brown sugar into each apple and place in a casserole dish with a small amount of water. Bake until tender, approximately 45 minutes to an hour, depending on the size of the apples.
3. Meanwhile, gently warm the hard cider in a large pot over low heat.
4. Prepare fresh spices by grinding with mortar and pestle and combine. If using packaged ground cinnamon, blend with ground clove.
5. Add spices to the warming cider and continue to warm slowly until hot but not boiling.

6. Grate in fresh ginger and fresh nutmeg to taste. (Lord March's secret ingredient is a cup of his very best port, added just in time to heat through.)
7. When the apples are plump and bursting from their skins, remove them from the oven. Put one into a heatproof punch glass and ladle the wassail over. The March family recipe calls for a garnish of a fresh cinnamon stick for each glass. Slice remaining apples for garnish. Extra roasted apples are also delicious with cream, yogurt, or ice cream.

Note: Hard cider is not available in the juice aisle of the grocery store. It is wonderfully alcoholic and tastes deeply of apples. You can find bottled varieties at wine and liquor stores, but the very best is fermented by apple farmers for their own use. Find one and befriend him. The Marches get their cider at the source from the Home Farm at Belmont Abbey.

<bio> *New York Times*–bestselling novelist Deanna Raybourn is a 6th-generation native Texan with a degree in English and history. Her novels have been nominated for numerous awards including five RITAs, two RT Reviewers' Choice awards, the Agatha, two Dilys Winns, a Last Laugh, and three du Mauriers.

<rh>Holiday Grogg

<ra>Beth Amos

This warm, spicy drink is one that amateur sleuth Mack Dalton (*Murder on the Rocks*, *Murder with a Twist*, written as Allyson K. Abbott) would keep simmering in her bar during the holidays . . . though this heady mix of smells and flavors might make her synesthesia go crazy! It's the perfect accompaniment for holiday get-togethers, and a tasty warmer to enjoy in front of a roaring fire after a cold day of sledding or other outdoor activities. It appeals to adults and children alike (leave out the rum for the kids). Mix it up in minutes and leave it to simmer all day long in your slow cooker with a ladle beside it for people to help themselves. It has the added benefit of making your house smell wonderful!

For parties, I double the recipe, put half in the fridge and half in the slow cooker, and just add more to the cooker as needed throughout the party.

Yield: 8–10 servings, depending on the size of the mug

<rh-1>Ingredients

- 1 quart apple cider
- 1 quart cranberry juice
- 2 cups orange juice
- 3/4 cup of brown sugar (light or dark)
- 2 teaspoons ground cinnamon
- 6 mandarin oranges
- 12 whole cloves or 1 teaspoon of ground cloves

dark rum (optional)
cinnamon sticks

1. Combine all of the juices in a slow cooker.
2. Add brown sugar and cinnamon and stir well to mix.
3. Slice the mandarin oranges in half and push two cloves into the peel side of each half (this is optional; you can also just toss the cloves into the juice, but doing it this way adds the flavor without leaving little clove pieces floating around that might end up in drinks). Add to juices. If you are using ground cloves, just stir it into the juice mixture. Heat on high until steaming, then reduce heat and allow to simmer for as long as you want, stirring periodically.
4. To make individual drinks, ladle the juice mix into a mug (leave the mandarin oranges in the pot), add 1 ounce of dark rum if desired, and top off with a cinnamon stick.
5. At the end of the day, the mix can be cooled and refrigerated overnight, then reheated again on the following day. The flavor just gets better!

<BIO> Bestselling author Beth Amos (www.bethamos.com) writes mysteries under the pseudonyms Annelise Ryan and Allyson K. Abbott. *Murder with a Twist*, the second in the Mack's Bar series (Abbott), came out August 2014. Her latest is *Stiff Penalty*, book six in the Mattie Winston series (Ryan).

<rh>KILLER SWEET TEA

<ra>Laura Childs

In steamy Charleston, South Carolina, where my series character Theodosia Browning presides over the Indigo Tea Shop, tea reigns supreme. Time slows down, tea drinking is elevated to a genteel art, and the aroma of fruity Darjeelings, malty Assams, and toasty Keemuns fills the air and imparts an almost aromatherapy-like effect. But murder lurks in the cobblestone alleys and narrow carriageways that thread through Charleston's historic district. And two century-old feuds still rear their ugly heads. They say revenge is a dish best served cold. So is this Southern sweet tea!

Yield: 1 pitcher of tea

<rh-1>Ingredients

3 cups water for boiling
3 tea bags (black tea or flavored)
3/4 cup sugar
6 cups cold water
1 tray ice cubes

1. Bring 3 cups of water to a boil in a saucepan.
 2. Add tea bags. Simmer for 2 minutes then remove from heat.
 3. Cover and let steep for 10 minutes.
 4. Remove tea bags and add sugar, stirring until dissolved.
 5. Pour into 1-gallon jar or pitcher. Add water and ice.
- Enjoy!

<bio> Laura Childs is the *New York Times*–bestselling author of the Tea Shop Mysteries, Scrapbooking Mysteries, and Cackleberry Club Mysteries. Her most recent books are *Steeped in Evil* and *Gossamer Ghost*. Previously, Laura was CEO of her own marketing firm, authored several screenplays, and produced a reality show.

<rh>COFFEE, POT OF ONE
<ra>Lee Child

OK, this ain't exactly rocket surgery, but as always it helps to pay attention. Use a standard mid-range drip machine, nothing expensive, but nothing too cheap, either. Cuisinart works for me, with a gold-colored mesh filter, seasoned by a couple months' hard use. Fill the jug first, and then tip the jug into the machine. If you want to get fancy you can use bottled water, because city water's chlorine content ain't your friend with this endeavor. Evian works well. For every little number on the side of the jug, subtract one and use that many spoons of ground coffee. Anything from Colombia will do. Or if you're flush, try Jamaica Blue Mountain. Avoid any kind of flavoring or other adulteration. Close the lid, hit the switch, wait five, and you're there.

But choose your mug carefully. Bone china is the ideal, fine and translucent if you can get it, tall, narrow, cylindrical in section. Avoid a thick rim and avoid heavy stoneware. The rim needs to feel like a blade against your lips, and any kind of weight or thickness in the cup will leach heat out of the drink too fast. And avoid any kind of dairy product or sweetener, obviously. This is coffee we're making here, not some syrupy milk drink.

<bio> Born in England, Lee Child now lives in New York City and leaves the island of Manhattan only when required to by forces beyond his control. For information on the Jack Reacher novels and more, visit Lee online here: www.LeeChild.com, Facebook @LeeChildOfficial, Twitter @LeeChildReacher, and the LeeChildJackReacher YouTube channel.

Metric Conversions

Use these rounded equivalents to convert between the traditional American systems used to measure volume and weight and the metric system.

Volume

American	Imperial	Metric
1/4 tsp		1.25 ml
1/2 tsp		2.5 ml
1 tsp		5 ml
1/2 tbsp (1½ tsp)		7.5 ml
1 tbsp (3 tsp)		15 ml
1/4 cup (4 tbsp)	2 fl oz	60 ml
1/3 cup (5 tbsp)	2½ fl oz	75 ml
1/2 cup (8 tbsp)	4 fl oz	125 ml
2/3 cup (10 tbsp)	5 fl oz	150 ml
¾ cup (12 tbsp)	6 fl oz	175 ml
1 cup (16 tbsp)	8 fl oz	250 ml
1¼ cups	10 fl oz	300 ml
1 ½ cups	12 fl oz	350 ml
1 pint (2 cups)	16 fl oz	500 ml
2½ cups	20 fl oz (1 pint)	625 ml
5 cups	40 fl oz (1 qt)	1.25 L

Weights

American	British	Metric
1/4 oz	7 g	
1/2 oz	15 g	
1 oz	30 g	
2 oz	55 g	
3 oz	85 g	
4 oz (1/4 lb)		110 g
5 oz	140 g	
6 oz	170 g	
7 oz	200 g	
8 oz (1/2 lb)		225 g
9 oz	250 g	
10 oz	280 g	
11 oz	310 g	

12 oz (3/4 lb)	340 g
13 oz	370 g
14 oz	400 g
15 oz	425 g
16 oz (1 lb)	450 g

[head]Oven Temperatures

[subhead] [none]	°F	°C	Gas Mark
Very cool	250–275	130–140	1/2 –2
Cool 300	148	2	
Warm 325	163	3	
Medium	350 177	4	
Medium hot	375–400	190–204	5–6
Hot 425	218	7	
Very hot	450–475	232–245	8–9

[index TK]

COPYRIGHT 2014 QUIRK PRODUCTIONS, INC.