



THANKFUL FOR BOOKS COOKBOOK

with recipes from mystery authors

Kate Carlisle

Ellen Byron

Maya Corrigan

Maddie Day

Hannah Dennison

Maria DiRico

Sally Goldenbaum

Traci Hall

Julia Henry

Molly MacRae

Carlene O'Connor

Traci Wilton

Debra H Goldstein

Ellie Alexander

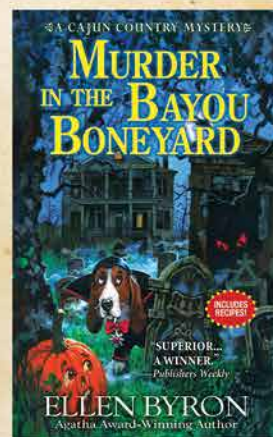
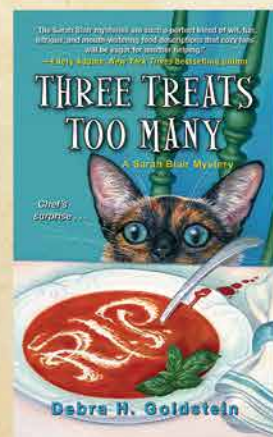
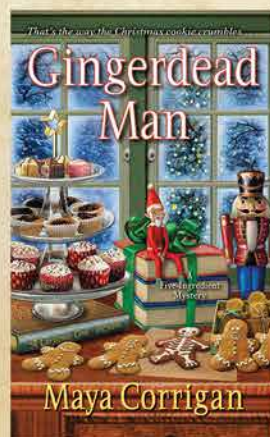
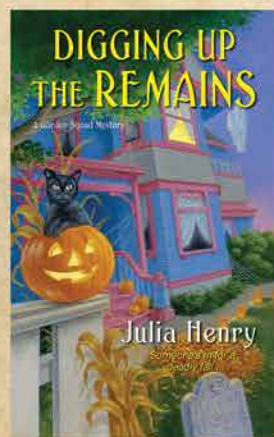
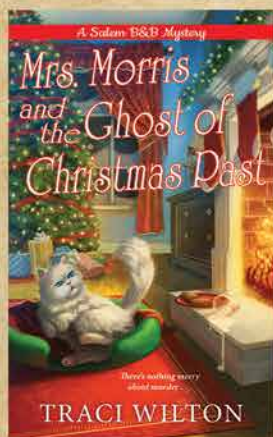
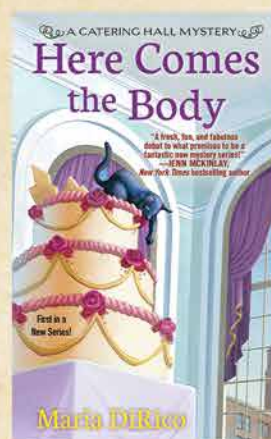
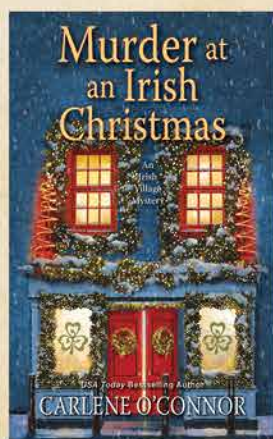
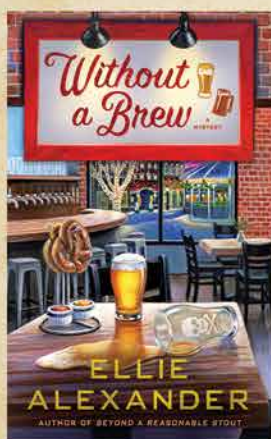
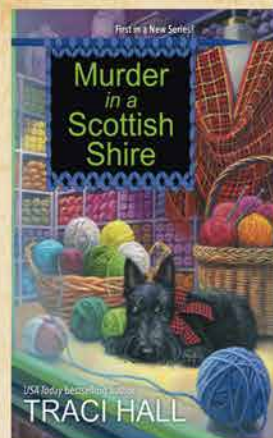
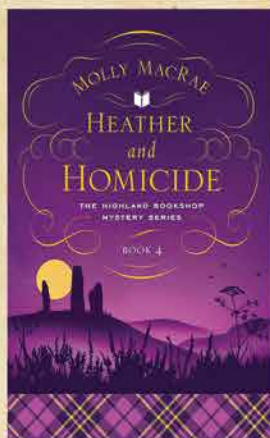
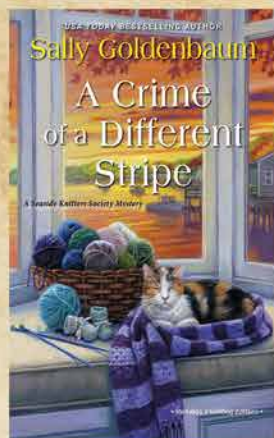
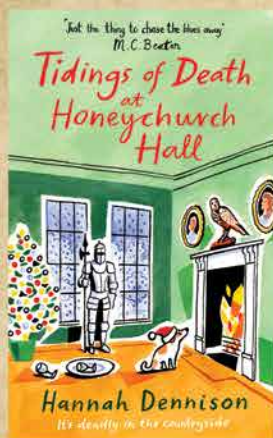


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ABOUT THE BOOK...

Contractor Shannon Hammer investigates a murder in a spooky old asylum in the latest Fixer-Upper Mystery from the New York Times bestselling author Kate Carlisle. . . .

Shannon Hammer is about to embark on one of the biggest projects of her career. Her best friend Jane Hennessey has purchased one wing of the Gables, formerly the old state insane asylum, located on a bucolic hillside two miles northeast of Lighthouse Cove. Jane plans to turn her section into a small luxury hotel complete with twenty ocean-view rooms, a spa, and a restaurant.

Shannon is raring to get started on the enormous project and is shocked when a group of unruly protesters shows up at the groundbreaking ceremony and wreaks havoc. She's even more freaked-out when

someone pushes her into a pit of bricks in a closed-off room of the asylum. Despite her close call, Shannon wants nothing more than to get back to work . . . until she finds a body not far from where she was pushed. Now Shannon is determined to get to the bottom of the goings-on at the Gables even if it kills her. . .

KATECARLISLE.COM

APPETIZER

ROASTED VEGETABLES WITH GARLIC-RICOTTA AIOLI

KATE CARLISLE



Visit the Secret Room at KateCarlisle.com to get a free PDF cookbook with more than 60 recipes.

INGREDIENTS

8 oz ricotta cheese (1 cup)
1/2 cup mayonnaise
Juice of half a lemon
2 cloves garlic
1/4 tsp salt

1/8 tsp black pepper
8 cups of vegetables (carrots, cauliflower,
cherry tomatoes, zucchini, mushrooms,
peppers)
3 Tbsp olive oil

COOKBOOK

DIRECTIONS

STEP 1

Put ricotta through pepper in a food processor and pulse until thoroughly combined. Chill.

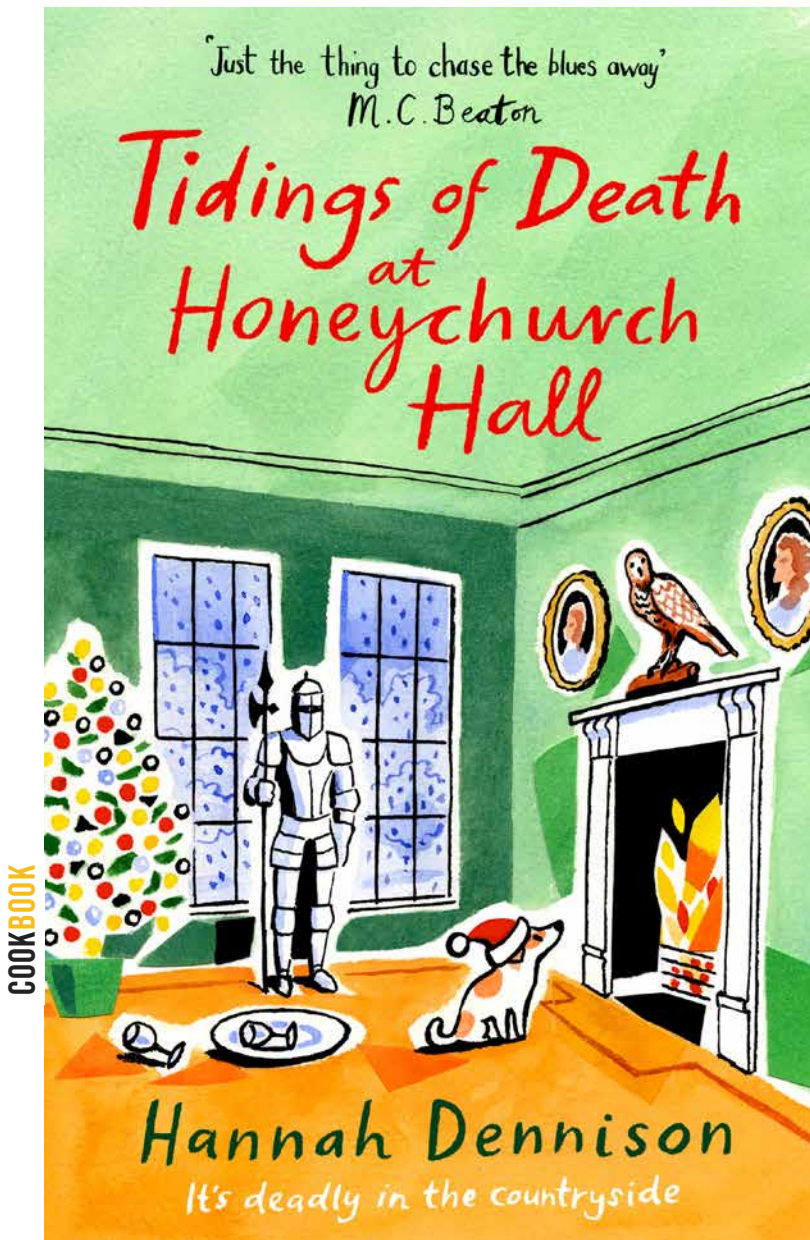
STEP 2

Preheat oven to 425 degrees. Toss vegetables with olive oil. Roast in a single layer on two large, flat pans so vegetables aren't overcrowded. Roast for 20 minutes. (If using cherry tomatoes, add them only for the last 10 minutes.)

STEP 3

Serve warm or at room temperature with garlic-ricotta aioli.

Aioli is also great with toasted baguette.



ABOUT THE BOOK...

It's ten days before Christmas at Honeychurch Hall and Kat Stanford has persuaded the Earl of Grenville to open the Museum Room to the villagers in an effort to raise money for rooftop repairs. For the price of a ticket visitors will be able to view an unusual display of antiques - including the legendary Bleeding Hawk of Honeychurch Hall.

When an obnoxious young couple drive 200 miles from London to view the treasures it's not just Kate who is suspicious of their intentions; Mr Chips, the estate's feisty Jack Russell makes his feelings plain by taking a bite out of the man's trousers.

But then a suit of armour inexplicably falls on the ancient butler, killing him, and when a second body is found near a quarry near-

by Kat becomes entangled in a world of feuds and jealousies, finally encountering a cold-blooded killer who will stop at nothing to keep the past at bay.

HANNAHDENNISON.COM

SOUP

PUMPKIN SOUP

HANNAH DENNISON



INGREDIENTS

1 pumpkin about 4-1/2 lbs (2 Kg)
8 sage leaves
Olive oil, coarsely ground sea salt, black pepper
1 tbsp butter
3 tbsp olive oil
1 large onion, chopped

1 tsp grated garlic
1 tsp grated ginger
1/2 tsp turmeric
Pinch of cayenne pepper (optional)
1/2 tsp salt
1/2 tsp freshly ground pepper
1 qt/1 L of chicken or vegetable stock

COOKBOOK

DIRECTIONS

STEP 1

Slice pumpkin into 8 wedges. Leave the skin on but remove the seeds, and arrange the pieces in a large baking tin. Drizzle with olive oil, coarsely ground sea salt and black pepper. Scatter over the sage leaves and bake until soft, about 35 minutes.

STEP 2

Remove from the heat and leave until it's cooled enough to handle. Spoon out the flesh (discarding the skins), place into a bowl and set aside.

STEP 3

Take a large high-sided saucepan and heat the butter and olive oil. Stir in the chopped onion, garlic and

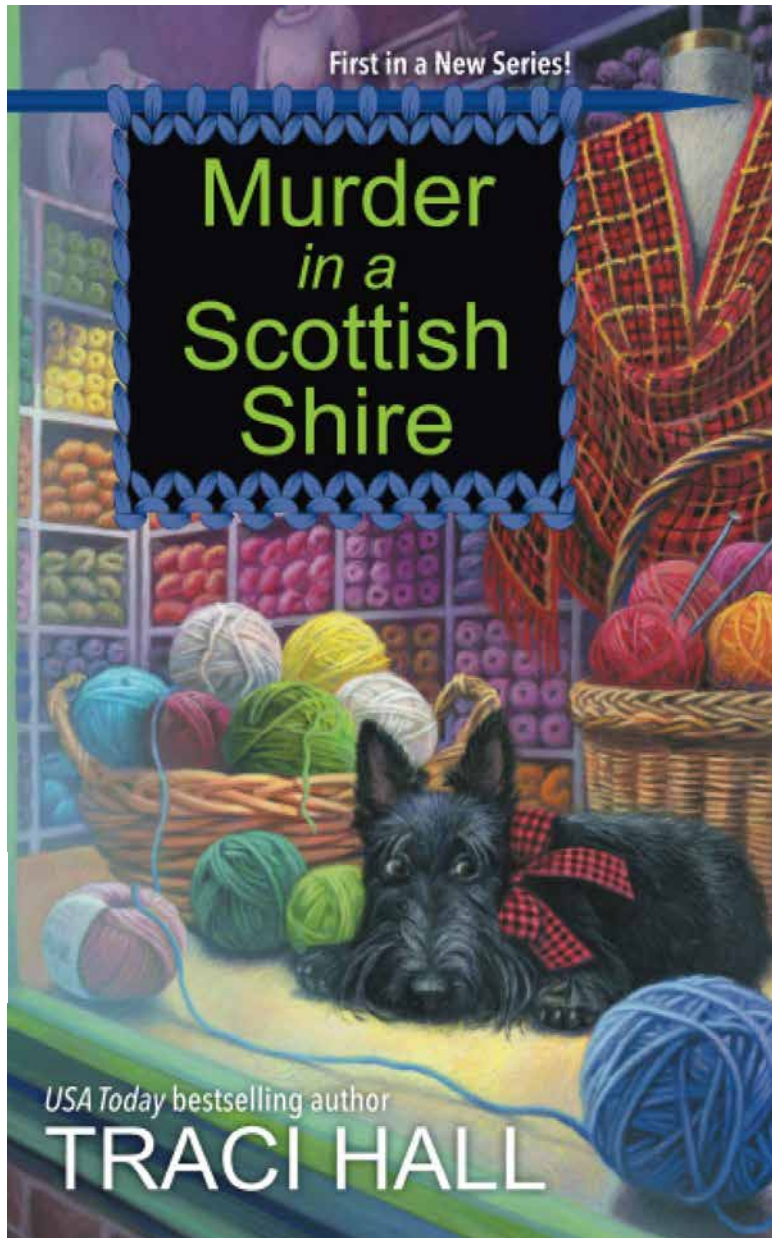
ginger and gently cook until soft and slightly golden, about 8 minutes.

STEP 4

Then add the turmeric, cayenne pepper, salt and pepper. Cook for a few seconds then stir in the pumpkin flesh, half of the roasted sage leaves and the stock. Bring to the boil, lower the heat and simmer covered for about 20 minutes.

STEP 5

Cool slightly, then puree. Serve with with fresh bread or croutons, a drizzle of olive oil and a sprinkling of parmesan cheese.



ABOUT THE BOOK...

Known as the Brighton of the North, Nairn is both a charming Scottish town and a popular seaside resort—but to Paislee Shaw, it's simply home—unfortunately to a murderer . . .

For a twenty-eight-year-old single mum, Paislee has knit together a sensible life for herself, her ten-year-old son Brody, and Wallace, their black Scottish terrier. Having inherited a knack for knitting from her dear departed grandmother, Paislee also owns a specialty sweater shop called Cashmere Crush, where devoted local crafters gather weekly for her Knit and Sip.

Lately, though, Paislee feels as if her life is unraveling. She's been served an eviction notice, and her estranged and homeless grandfather has just been brought to

her door by a disconcertingly handsome detective named Mack Zeffer. As if all that wasn't enough, Paislee discovers a young woman who she recently rehired to help in the shop dead in her flat, possibly from an overdose of her heart medicine. But as details of the death and the woman's life begin to raise suspicions for Detective Inspector Zeffer, it's Paislee who must untangle a murderous yarn . . .

TRACIHALL.COM

SOUP

COCK-A-LEEKIE SOUP

TRACI HALL



INGREDIENTS

4 pounds chicken thighs including bone with the skin removed

10 cups water

1 onion, chopped

1/3 cup barley

1 can of condensed chicken broth, around 10 ounces.

7 leeks, sliced with roots removed.

Slice 2 stalks celery in thick slices

1 chopped piece of fresh thyme

1 tablespoon of finely chopped fresh parsley

1 teaspoon salt

1/2 teaspoon ground black pepper

COOKBOOK

DIRECTIONS

STEP 1

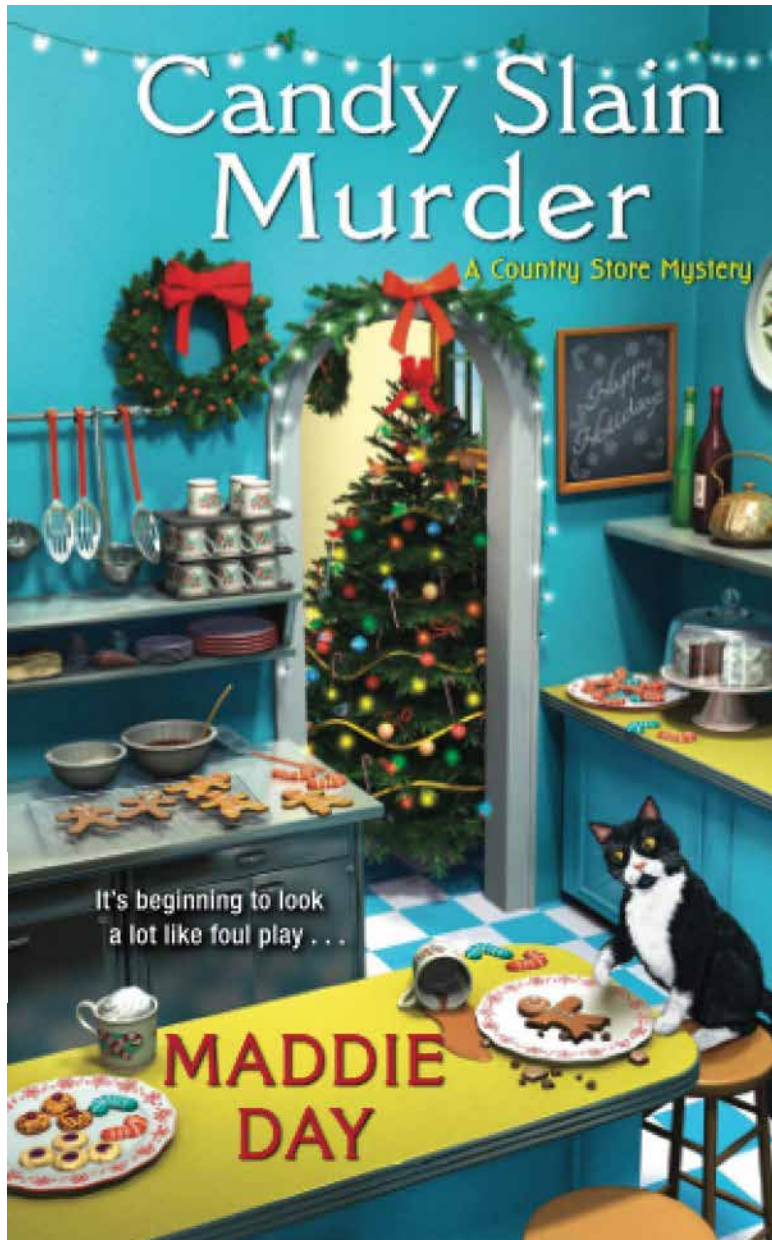
Use a large pot to combine the chicken, water, onion and barley and bring it to a boil. Then turn to a low heat and let it simmer for an hour. Carefully, remove the chicken and get rid of the bones and skin, then chop it into bite size pieces. Then slowly add to the pot.

STEP 2

Now you add the chicken broth, leeks, celery, thyme, parsley, salt and pepper and let it simmer for another 30 minutes, or until all vegetables are soft when you insert a fork!

STEP 3

The longer it sits the better it tastes! But what could be better on blistery cold night, with a hunk of mountain bread!



ABOUT THE BOOK...

An entertaining series perfect for fans of Joanne Fluke that highlights delicious new recipes for you to try this holiday season! A merry Christmas mystery is the festive read you need this time of year...

"The lavish food descriptions and appended recipes are the best parts."

—Kirkus Reviews

Christmas cheer has sent the griddle into overdrive at Robbie Jordan's popular country store and café. And this year, there's a new seasonal special to feast on: murder...

As December sweeps through South Lick, Indiana, Robbie's life seems merry and bright like the string lights glistening around town. But strange happenings signal a bumpy ride into the holidays. First a man raises eyebrows at Pans 'N Pancakes

when he claiming to be the long-lost half-brother of Robbie's assistant. Then a fire destroys the home of a controversial anesthesiologist, exposing skeletal remains in his attic. Helplessly intrigued, all Robbie wants for Christmas is to stop her winter wonderland from becoming a real nightmare. With a decades-old mystery taking shape, can she run as fast as she can in pursuit of a killer who's harder to crack than a stale gingerbread man?

EDITHMAXWELL.COM

MADDIE DAY IS EDITH MAXWELL. . . AND VICE VERSA.

SIDE

CHEESY BISCUITS WITH VEGETARIAN GRAVY

MADDIE DAY



With thanks to the Tassajara Bread Book for inspiration

INGREDIENTS

BISCUITS

1 cup each whole wheat and unbleached white flour, plus extra for kneading (I use all whole wheat flour, actually)
1 Tbsp baking powder
1/2 tsp salt
1/2 cup butter cut in half-inch cubes
2 eggs
1/2 cup milk
1 cup grated pepper jack or sharp cheddar

MISO GRAVY

2 Tbsp miso
2 Tbsp water
2 Tbsp butter
1/4 cup flour
3 cups vegetable broth
1 Tbsp tamari or Bragg's Liquid Aminos
1 tsp nutritional yeast
1/4 tsp black pepper
1 Tbsp cornstarch

COOKBOOK

DIRECTIONS

STEP 1

Pre-heat oven to 450F. Mix the dry ingredients. Cut butter into the flour mix until mostly pea-sized pieces. Make a well in the middle and add the eggs and milk, mixing with a fork in the well.

Add the cheese and stir all with a fork until liquid and cheese are just blended with the flour. Do not overmix.

STEP 2

Sprinkle some flour on a flat surface and on the dough. Scrape the dough out of the bowl onto the surface. Lightly knead the dough until it comes together.

STEP 3

Flour a rolling pin. Roll dough to a half-inch thickness. Fold in thirds. Repeat several times. Cut with a 2-inch

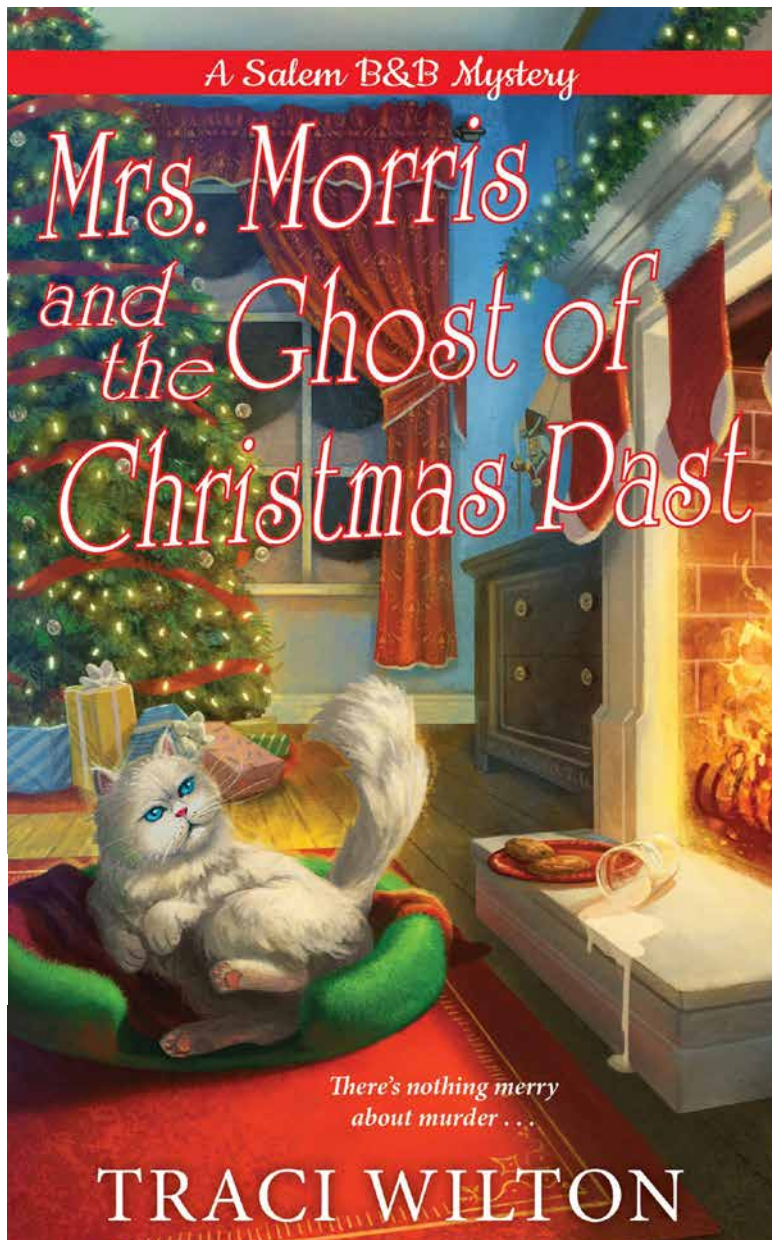
biscuit cutter put on a baking sheet, half an inch apart.

STEP 4

Bake for about ten minutes or until risen and golden brown on top. Then deep fry if you want to get really authentic (Robbie doesn't). Serve warm with miso or meat gravy, apple butter, or honey.

STEP 5

Whisk miso in water until dissolved. In a large skillet, melt the butter over medium-low heat and whisk in the flour. Add the miso, nutritional yeast, tamari, and pepper. Add half a cup of broth and whisk in, then gradually add the rest. Stir the cornstarch into half a cup of the gravy and then whisk in. Allow to cook until thickened, stirring frequently. Serve over biscuits, or on mashed potatoes for your vegetarian Thanksgiving guests.



ABOUT THE BOOK...

Salem, Massachusetts B&B owner Charlene Morris is looking into a holiday hit-and-run, with a little help from her ghostly housemate . . .

Charlene's parents are in town for Christmas, and her mother is driving her up a tree. Her bed-and-breakfast's resident ghost, Jack, isn't fond of her either—and he's showing it with some haunting high jinks. But when Charlene takes her mom and dad out for dinner, the less-than-seasonal spirits take a deadly turn.

David Baldwin has just won a fortune in the lottery—and it adds a lot of drama to the charity auction he's hosting at his restaurant. When he caps off the evening by playing Santa and handing out checks to some of the attendees, the mood shifts . . . and

Charlene observes mysterious tensions between David and his flashy, bleached-blond wife, his neglected teenage son from a previous marriage, and his hostile business partner, among others. And they're only a few on the long list of potential suspects when David runs into the road and is mowed down by a fleeing motorist. Now it looks like it's going to be homicide for the holidays . . .

TRACIWILTON.COM

SIDE

BRUSSEL SPROUTS GRATIN

TRACI WILTON



INGREDIENTS

1 pound Brussels sprouts, cleaned and trimmed – or substitute with green beans
2 slices bacon, cut into half-inch pieces
salt and ground black pepper to taste

1/2 cup heavy cream
1/4 cup bread crumbs
1/4 cup grated Parmesan cheese
2 Tbsp butter, cut into tiny pieces

COOKBOOK

DIRECTIONS

STEP 1

Preheat oven to 200C/400F, then lightly grease your baking dish with extra virgin olive oil

STEP 2

Put a large pot of lightly salted water on the stovetop and bring it to a boil. Place the Brussels sprouts into the pot and cook uncovered until they are soft, around 8 minutes. Drain the pot and put the sprouts in ice water to stop the cooking process. When the Brussels sprouts are sufficiently cooled, drain once more then cut in halves or quarters, and set aside.

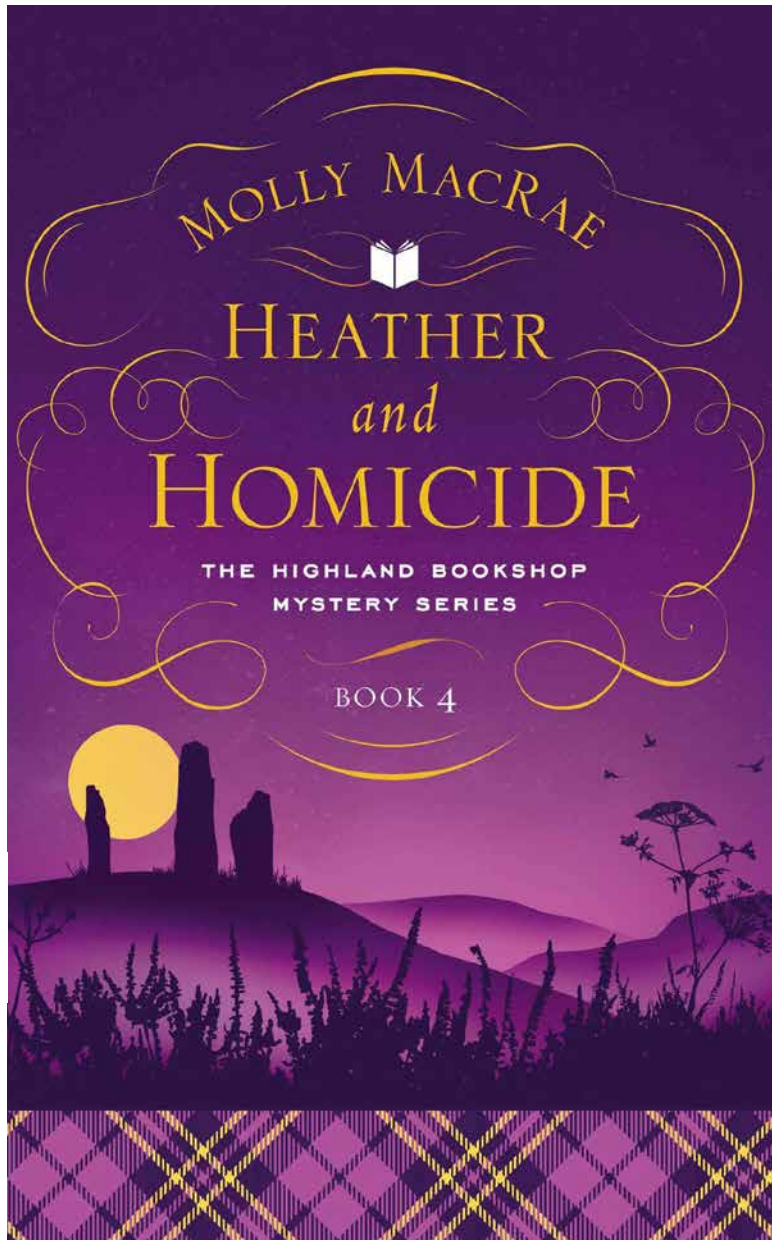
STEP 3

The bacon is best cooked in a large, deep skillet over medium-high heat. Do not overcook the bacon, we want it still limp and lightly browned, about 5 minutes.

Reduce to a low heat and add the Brussels sprouts, and season with salt and pepper. Give it a good toss to season then arrange the bacon and sprouts on a baking dish. Generously pour cream over the dish and sprinkle breadcrumbs and Parmesan cheese to cover the top. Add slices of butter over the bread crumbs.

STEP 4

Bake until golden brown, about 20-25 minutes.



ABOUT THE BOOK...

The new novel in the acclaimed Highland Bookshop mystery series finds a true-crime author murdered in the charming seacoast town of Inversgail—can the women of Yon Bonnie Books discover the killer’s identity before he or she strikes again?

True crime writer Heather Kilbride arrives in the seacoast town of Inversgail, Scotland, to research a recent murder for her new book. But if that’s true, why does she seem more interested in William Clark, a shadowy lawyer with no connection to the murder? Her nosy questions arouse the suspicions of Constable Hobbs, the members of a local writers’ group, and Janet Marsh and her crew of amateur sleuths at Yon Bonnie Books.

Heather’s unconventional research methods prove deadly when Janet discovers her lifeless body. Except the “body” turns out to be a dummy dressed-up to look like Heather. Meanwhile, Heather is sitting at a safe distance observing Janet’s reactions.

Then Heather is found dead—again—sprawled at the base of an ancient standing stone; and this time it’s for real. Clutched in her hand is a valuable miniature book last seen at Yon Bonnie Books, and now the police want to know how Heather, the miniature book, and Janet are all connected. But Janet and her group of sleuths have two questions of their own: Who else is interested in knowing that connection—and is that person a cold-blooded killer?

MOLLYMACRAE.COM

SIDE

ROASTED SWEET POTATO SPEARS WITH MOLASSES HORSERADISH GLAZE

MOLLY MACRAE



INGREDIENTS

3 lb medium sweet potatoes, peeled
1/4 cup vegetable oil
3/4 tsp salt
For the glaze:
5 Tbsp unsalted butter

1/2 tsp salt
1/3 cup molasses
1/3 cup bottled horseradish, including juice
(straight horseradish, not creamed)

COOKBOOK

DIRECTIONS

STEP 1

Preheat oven to 450F with oven rack in lower third. If the potatoes are longer than 6 inches, cut them in half. Cut the halves (or the whole potatoes) lengthwise into spears half an inch to an inch at their wide ends.

STEP 2

Toss the potatoes with oil and salt in a large bowl, then spread in a single layer in a large shallow baking pan (1 inch deep.)

STEP 3

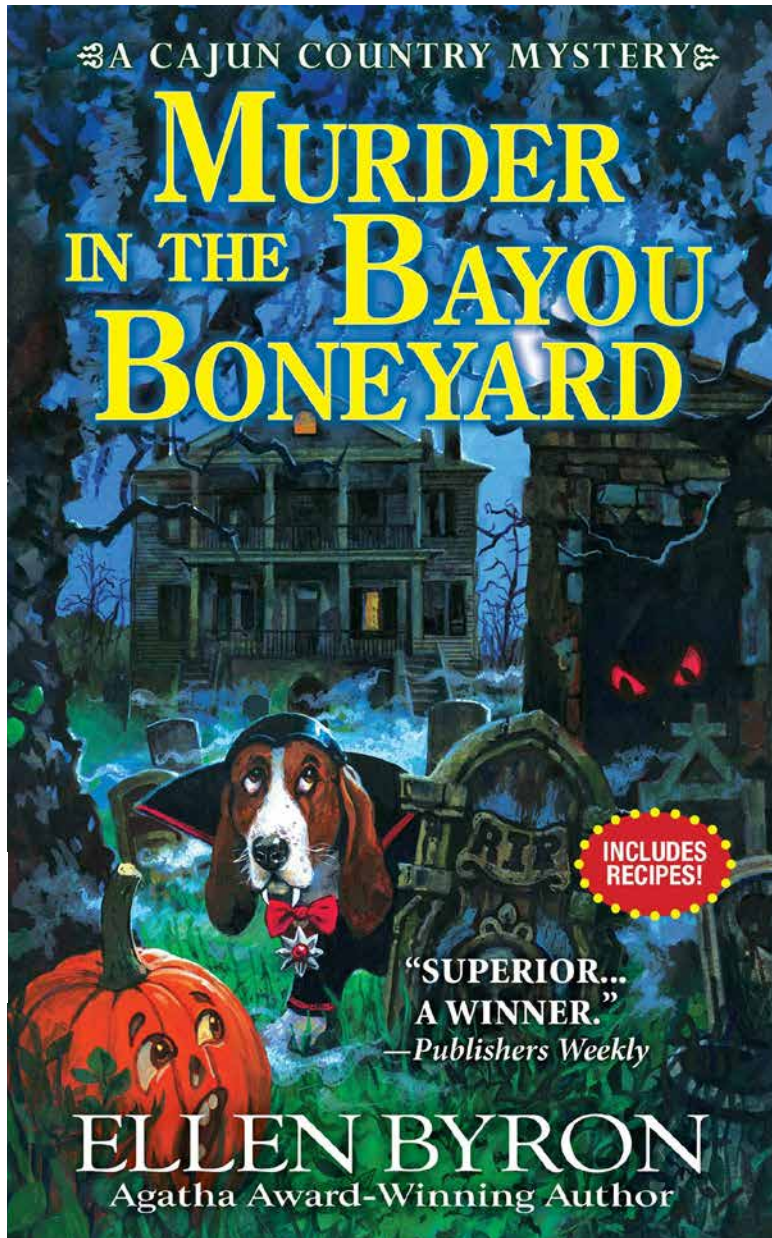
Roast in lower third of oven, turning once or twice, until tender and beginning to caramelize, 25-30 minutes. Leave oven on.

STEP 4

While the potatoes roast, bring butter, molasses, horseradish, and salt to a boil in a small saucepan, stirring as the butter melts. Reduce the heat and simmer, stirring occasionally, until slightly thickened and reduced to about 1/4 cup, 10 or 15 minutes.

STEP 5

Drizzle glaze over the roasted sweet potatoes and gently toss until coated. Just before serving, return the glazed sweet potatoes to the oven and reheat 5 minutes or so.



ABOUT THE BOOK...

Maggie Crozat has the Halloween heebie-jeebies in USA Today bestselling and Agatha Award-winning author Ellen Byron's howlingly funny sixth Cajun Country mystery.

Maggie Crozat, proprietor of a historic Cajun Country B&B, prefers to let the good times roll. But hard times rock her hostelry when a new cell phone app makes it easy for locals to rent their spare rooms to tourists. With October--and Halloween--approaching, she conjures up a witch-crafty marketing scheme to draw visitors to Pelican, Louisiana.

Five local plantation B&Bs host "Pelican's Spooky Past" packages, featuring regional crafts, unique menus, and a pet costume parade. Topping it off, the derelict Dupois cemetery is the suitably sepulchral setting for the spine-chilling play *Resurrection of a Spirit*. But all the witchcraft has inevitably conjured something: her B&B guests are being terrified out of town by sightings of the

legendary rougarou, a cross between a werewolf and vampire.

When, in the Dupois cemetery, someone costumed as a rougarou stumbles onstage during the play--and promptly gives up the ghost, the rougarou mask having been poisoned with strychnine, Maggie is on the case. But as more murders stack up, Maggie fears that Pelican's spooky past has nothing on its bloodcurdling present.

ELLENBYRON.COM

MAIN

TURKEY-DINNER-IN-A-BRAID

ELLEN BYRON



INGREDIENTS

2 crescent roll packages (or use the new crescent roll dough packages instead)
2 cups turkey chopped
1 cup chopped broccoli, peas, or beans
1 cup diced potatoes (optional)
1 cup stuffing

2 tsp gravy
1/2 cup cranberry sauce
1/2 cup mayonnaise
1 egg white, slightly beaten
2 Tbsp French-fried onions (the kind you use in a green bean casserole)

COOKBOOK

DIRECTIONS

STEP 1

Preheat the oven to 375 degrees. Mix the turkey, gravy, mayonnaise and cranberry sauce together in a medium bowl.

STEP 2

Line a large cookie sheet with parchment paper, leaving a few inches of overhand on each side. Open and unroll the crescent roll doughs one at a time. Arrange the first horizontally across the width of the pan toward the top, then lay the second one below it, and seal them both together either with a rolling pin or clean fingers.

STEP 3

Cut the long sides of the dough into strips about 3" deep and 1.5" wide. Important: you want to leave around 6" in the center for the filling, so adjust the

strips accordingly. Spoon the turkey mixture evenly over the middle section of dough. Layer on top of the turkey: The stuffing, potatoes (if you choose to use them), and your green vegetable.

STEP 4

To braid the dough, lift the first two strips across from each other so that they meet in the center, twist each strip once, and then lay them both down on the filling. (You may have to pull or pinch the dough a bit to stretch it.) Continue to do this until you've twisted all the strips. Don't worry if it doesn't look perfect. Tuck the ends of the braid up to seal it on both ends. Brush the braid with the egg white, and sprinkle with the French-fried onions.

STEP 5

Bake 20-30 minutes, until a deep golden brown. You can either serve it on the cookie tray, or lift up both sides of the parchment paper to gently move the braid onto a serving dish.

ABOUT THE BOOK...

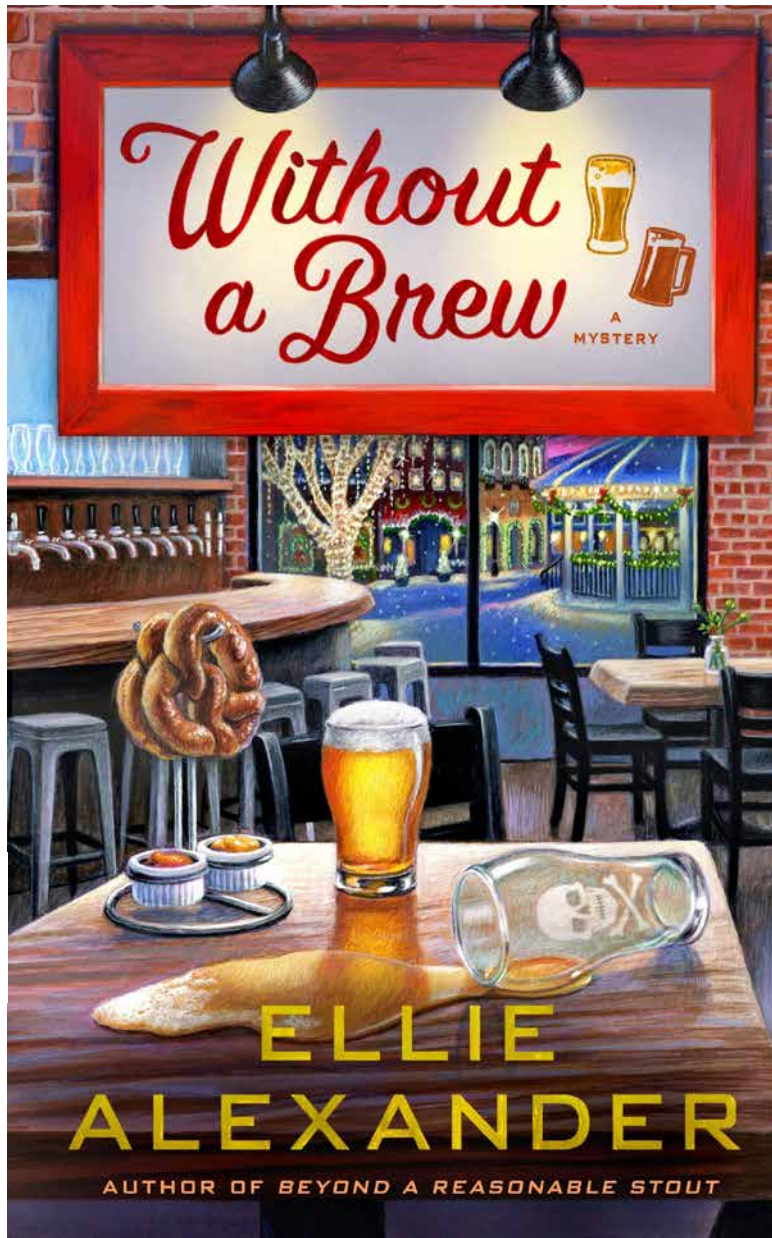
Amateur sleuth Sloan Krause delves into a murderous winter wonderland in another delightful mystery from cozy writer Ellie Alexander, *Without a Brew*.

It's winter in the Bavarian village of Leavenworth, Washington, which for local brewmaster Sloan Krause means lots of layers, pine and citrus-flavored craft beers, and getting the new guest rooms at Nitro into pristine condition before visitors flood in for IceFest—a local tradition filled with fireworks, ice carving, and winter games of all varieties. But Sloan and her boss Garrett quickly learn that being brewkeepers turned innkeepers may not be as idyllic as it sounded.

While one couple staying with them seems completely smitten, a flashy group arrives in the evening demanding rooms. Sloan and Garrett are less than impressed, but agree to rent to them anyway. The night takes a turn when brewery patron Liv Paxton finishes her frothy pint and, with

no previous plan for an overnight stay in Leavenworth, eagerly takes Sloan up on the offer of sanctuary from the snow—until she has a strange run in with some locals and the other guests. Sloan could be imagining things, but when Liv's room is found trashed the next morning, a hateful message painted on her car, and Liv herself is nowhere to be found, Sloan is convinced another mystery is brewing. With many of the potential suspects hunkering down under Nitro's roof, she knows her co-workers and friends won't be safe until she serves up the killer a hoppy pint of justice.

COOKBOOK



ELLIEALEXANDER.CO

MAIN

GRILLED HOPPY TURKEY

ELLIE ALEXANDER



INGREDIENTS

1 large turkey breast

1 red onion

1 orange

A bunch of cilantro

Salt and pepper to taste

1 cup hoppy IPA (or any kind of citrus beer)

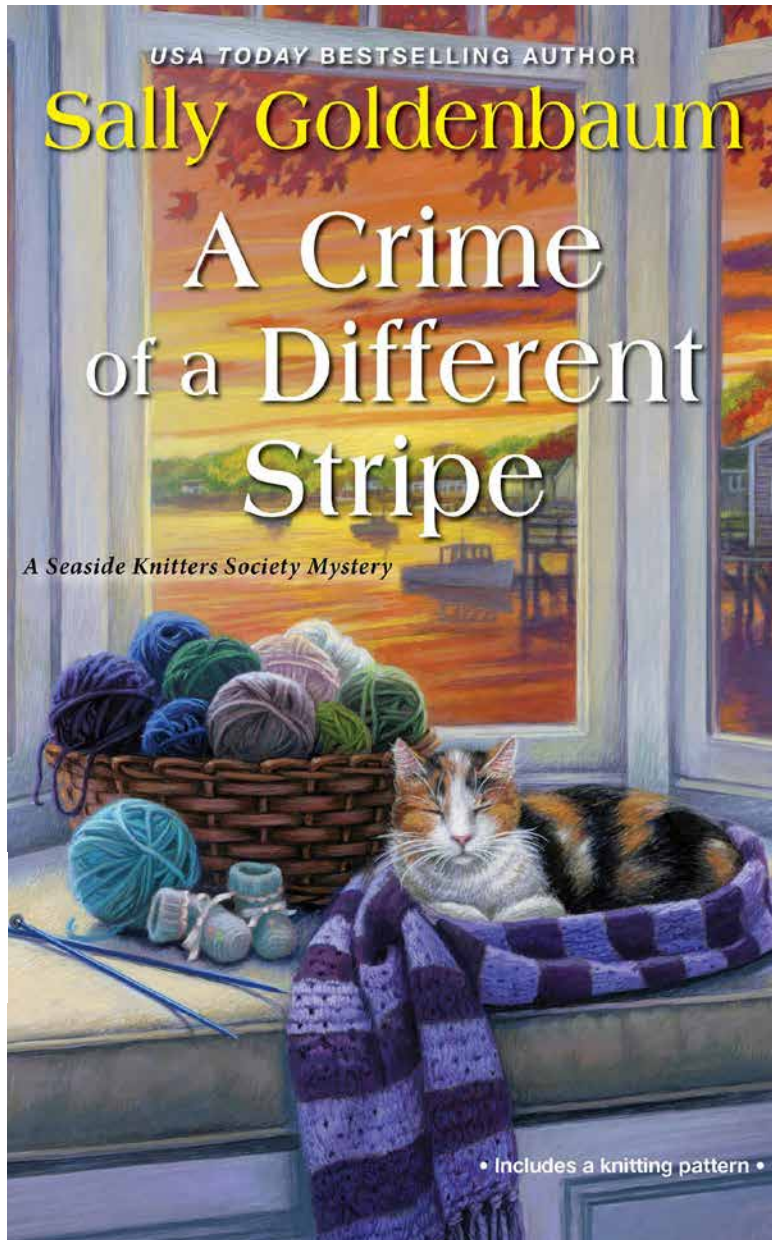
DIRECTIONS

STEP 1

Pour a beer bath in a large shallow baking dish. Grate orange rind in the beer. Place turkey breast in the beer bath. Poke holes in the breast with a fork in order to absorb as much marinade as possible. Peel and slice red onion in rings and place over turkey. Squeeze in remaining juice. Wash and chop the stems from the cilantro. Place over turkey. Sprinkle with salt and pepper. Marinate for 8 hours or preferably overnight.

STEP 4

Heat one side of gas or charcoal grill to medium heat (approximately 350-400 degrees). Cook breast on indirect heat—not directly over flames—for 1 hour to 90 minutes or until internal temperature reaches 165 degrees. Baste turkey breast with the leftover marinade every 20 minutes. Discard any remaining marinade.



ABOUT THE BOOK...

When a body is discovered at Sea Harbor's opening reception for the autumn art series, the Seaside Knitters must take a break from stitching baby gear to unravel a series of secrets in Sally Goldenbaum's 15th Seaside Knitters Society mystery.

While no-nonsense mother-to-be Cass Halloran tries downplaying her pregnancy and her frequent doctor's visits as an "older" mother-to-be, a softer side of the lobsterwoman emerges as she joins the Seaside Knitters in knitting an abundance of delicate hats and booties. But in contrast to the happy news, terrifying events unfold at the town's art series that puts a real chill in their New England fall...

Izzy Perry's husband Sam had reservations about inviting his one-time mentor Harrison Grant to speak at the opening reception, although he never imagined the famed and charismatic photographer would rudely embarrass his hosts that evening. But when a dead body turns up along the wooded

shoreline the next day, startling secrets come into focus that could undo the tight-knit community of local artists...

With a mysterious murder pitting neighbors against each other, Izzy, Birdie, Nell, and a vulnerable Cass find themselves entangled in a dangerous hunt for answers. Can four best friends somehow tie together scattered clues and pacify a list of potential culprits before a cascade of fallen foliage buries the pièce de résistance of a ruthless killer?

SALLYGOLDENBAUM.COM

DESSERT

THANKSGIVING APPLE CRISP

SALLY GOLDENBAUM



INGREDIENTS

Filling:

5-6 cups apples, peeled, cored and sliced thin (granny smith, honey crisp, golden delicious)

1/4 cup white sugar

1/4 cup light brown sugar

2 Tbsp freshly squeezed orange juice

2 Tbsp fresh lemon juice

2 tsp cinnamon

2 Tbsp flour

Topping:

1/2 cup rolled oats

1 cup flour

1/2 cup brown sugar

1/2 cup white sugar

1/2 tsp salt

1 tsp cinnamon

1/2 tsp nutmeg

1 tsp vanilla extract

1-1/2 sticks (12 Tbsp) cold unsalted butter, cut into pieces

COOKBOOK

DIRECTIONS

STEP 1

Preheat oven to 350F. Lightly grease 9" square or 8 x 12" baking dish.

STEP 2

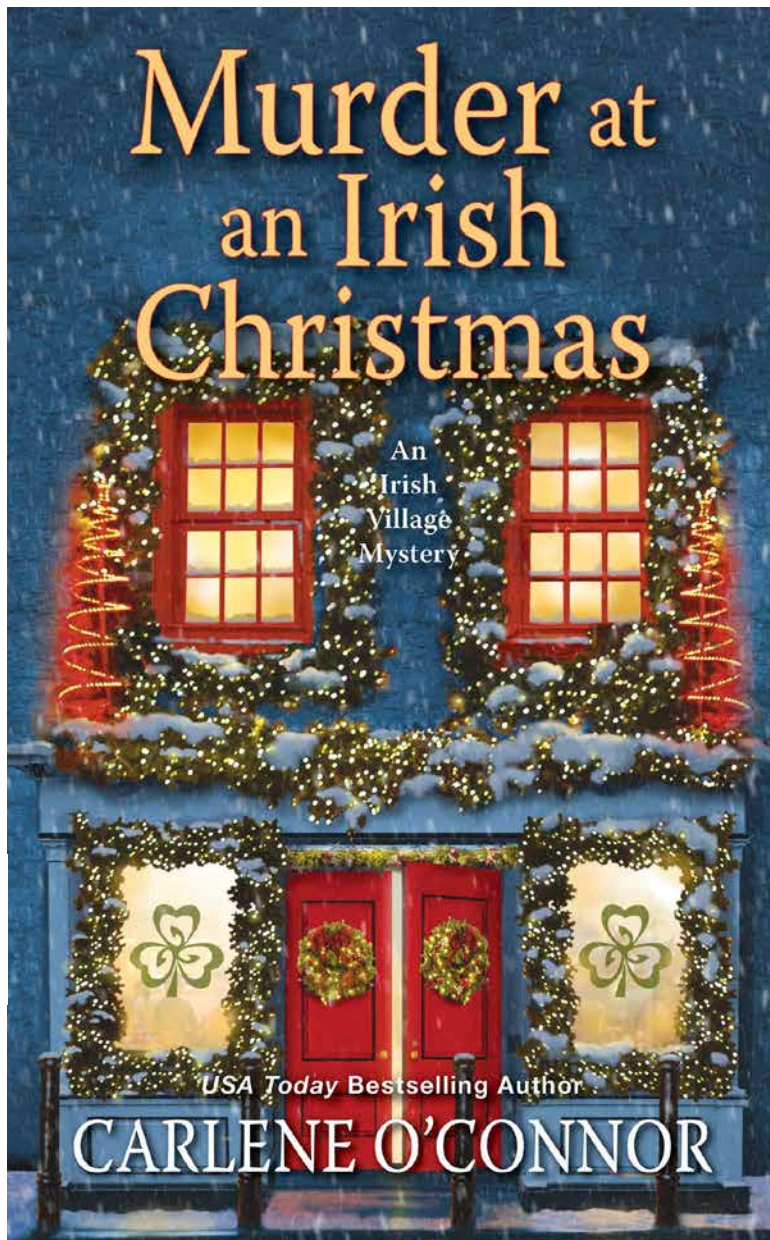
For the filling: In a large mixing bowl, sprinkle lemon and orange juice over apples, then add remaining ingredients and toss together until all the apple slices are covered. Transfer to baking dish.

STEP 3

For the topping: Add all the ingredients, except for the cold butter, in a bowl. Combine well. Cut the butter in pieces and with a fork or your fingers (or pastry cutter) combine with the dry mixture until crumbly and held together. Sprinkle evenly over apple mixture.

STEP 4

Bake for 40-45 minutes until top is golden and crisp. Serve warm, with a scoop of vanilla bean (or eggnog) ice cream on top.



ABOUT THE BOOK...

The O'Sullivan clan of County Cork, Ireland, are back to investigate another case of murder--this time at Christmas!

Garda Siobhán O'Sullivan's holiday plans hit a sour note when murder rearranges the Yuletide carols into unexpected eulogies...

This December in Kilbane, if you're planning to warm up with a cuppa tea at Naomi's Bistro, you may have a bit of a wait--the entire O'Sullivan brood has gone off to West Cork to spend the holidays with brother James' fiancée Elise's family, including her grandfather, the famous orchestral conductor Enda Elliot. Siobhán is so happy for James and Elise but also quietly disappointed that she must put her own wedding to fellow garda Macdara Flannery on hold. Mac will have to join them later, so he can spend part of the holidays with his mam.

When the O'Sullivans learn everyone will choose a name from a hat to buy a music-related Christmas gift for someone else at the gathering, it seems like their greatest concern--until the cantankerous conductor is discovered crushed under a ninety-pound harp in a local concert hall.

With the extended family--including Enda's much-younger new wife Leah, a virtuoso violinist--suspected in his murder, it's up to Siobhán to ensure the guilty party faces the music. But as a snowstorm strands both families in a lavish farmhouse on a cliff, Siobhán had better pick up the tempo--before the killer orchestrates another untimely demise...

CARLENEOCONNOR.NET

DESSERT

IRISH CREAM CHEESECAKE

CARLENE OCONNOR



INGREDIENTS

CRUST

36 whole Oreo cookies, (Or Graham crackers) crushed into crumbs

8 Tbsp melted butter (unsalted)

CHEESECAKE FILLING

32 ounces cream cheese, room temperature

OR 3 packages cream cheese (soft) + 1 cup full fat sour cream at room temperature

1 cup granulated sugar

4 large eggs; room temperature OR 3 large

whole eggs/2 egg whites

1/2 cup Baileys Irish Cream

Optional: 1 tsp espresso powder for a nice little kick

GANACHE

12 ounces semi-sweet chocolate chips--chopped (Go for good quality)

1/2 cup heavy cream

1/4 cup Baileys Irish Cream

DIRECTIONS

CRUST

Preheat oven to 350F. Wrap a springform pan (9-inch) in heavy duty foil, spray with nonstick spray. Mix the crumbled cookies and butter, (crust ingredients) press into the bottom (and a little ways up the sides) of your pan. Bake for 8 minutes. Cool on wire rack.

FILLING

Reduce oven to 325F. Using high-powered blender, food processor, or a stand mixer with a paddle or whisk, beat the cream cheese (or cream cheese and sour cream) until smooth.

Add sugar, mix until smooth, scrape sides and bottom if needed. Add eggs, one at a time, blending well. Scrape down the bowl between each egg. Add Baileys Irish Cream and mix until smooth. By hand, stir in espresso powder (optional). Fold in Irish Cream.

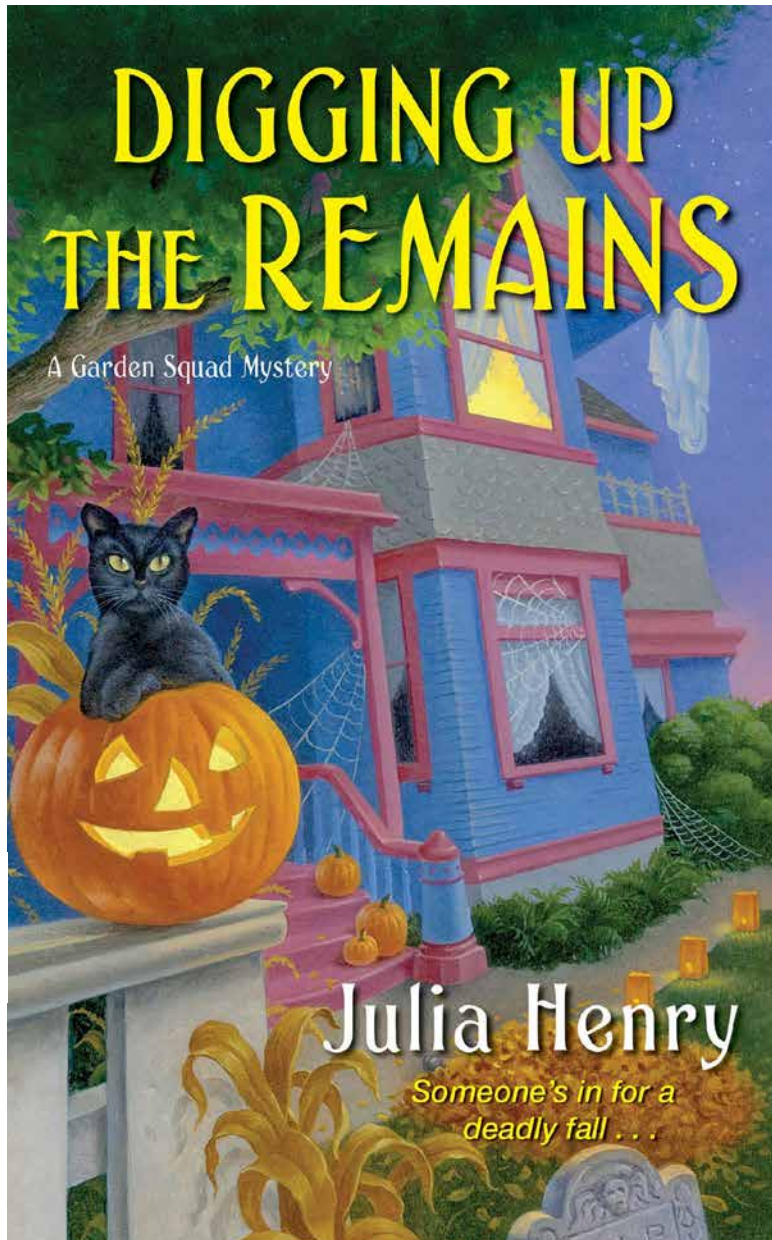
Pour filling onto partially-baked crust. Smooth the top. Time for the water bath--place pan into a larger pan, pour boiling water into the larger pan until halfway up the side of the cheesecake pan.

Bake one hour and 15 minutes. Edges will be set, center will jiggle. Turn off the oven, but leave the door cracked as the cheesecake continues to rest in the cooling oven for one hour.

After one hour, carefully remove the cheesecake from the water bath and cool completely on a wire rack. Refrigerate for 6 to 8 hours.

GANACHE

Using a small saucepan over medium heat, warm the heavy cream until very hot but not boiling. Put the chocolate chips in a heat-safe bowl; pour over with hot cream. Let sit for 5 minutes. Whisk until smooth. Stir in Irish cream, rest for 5 more minutes. Pour over chilled cheesecake or spoon over each individual slice. Top with whipped cream, if desired.



ABOUT THE BOOK...

A festive fall is in full swing in Goosebush, Massachusetts, but when a snoopy reporter is felled by foul play, it's up to Lilly and her Garden Squad to spook out a killer . . .

Between hosting a haunted house on her lawn, serving on the town's 400th Anniversary Planning Committee, and prepping for the Fall Festival's 10k fundraiser, Lilly's hands are full. She doesn't have time for prickly newspaper reporter Tyler Crane, who's been creeping around town, looking for dirt on Goosebush's most notable families . . . until he's found dead on the race route moments before the start.

An unfortunate accident? Or did Tyler unearth a secret that someone in Goosebush is willing to kill to keep? By planting nasty rumors and cultivating fear, Tyler sowed a fair share of ill will during his brief time in

town. Weeding through the suspects will be thorny, but Lilly and her Garden Squad are determined to root out the autumnal assassin before the Fall Festival flops . . .

JHAUTHORS.COM

DESSERT

GRANDMA'S APPLE PIE

JULIA HENRY



INGREDIENTS

CRUST

3 cups flour
1 tsp salt
1 Tbsp sugar
12 Tbsp butter, cold
6 Tbsp cold vegetable shortening
1/2 cup ice water

FILLING

8 Granny Smith apples, peeled and sliced
3/4 cup sugar
1 Tbsp cinnamon
1 tsp ground nutmeg
3 Tbsp flour

COOKBOOK

DIRECTIONS

STEP 1

Pulse the dry ingredients in a food processor, or mix it by hand. Pulse the butter and shortening in a few times (or cut it in) until you have coarse meal. Slowly add the ice water until the crust just comes together. Don't overwork it. Divide the mixture in half. Flatten them both slightly, and wrap them in plastic wrap. Refrigerate for an hour.

STEP 2

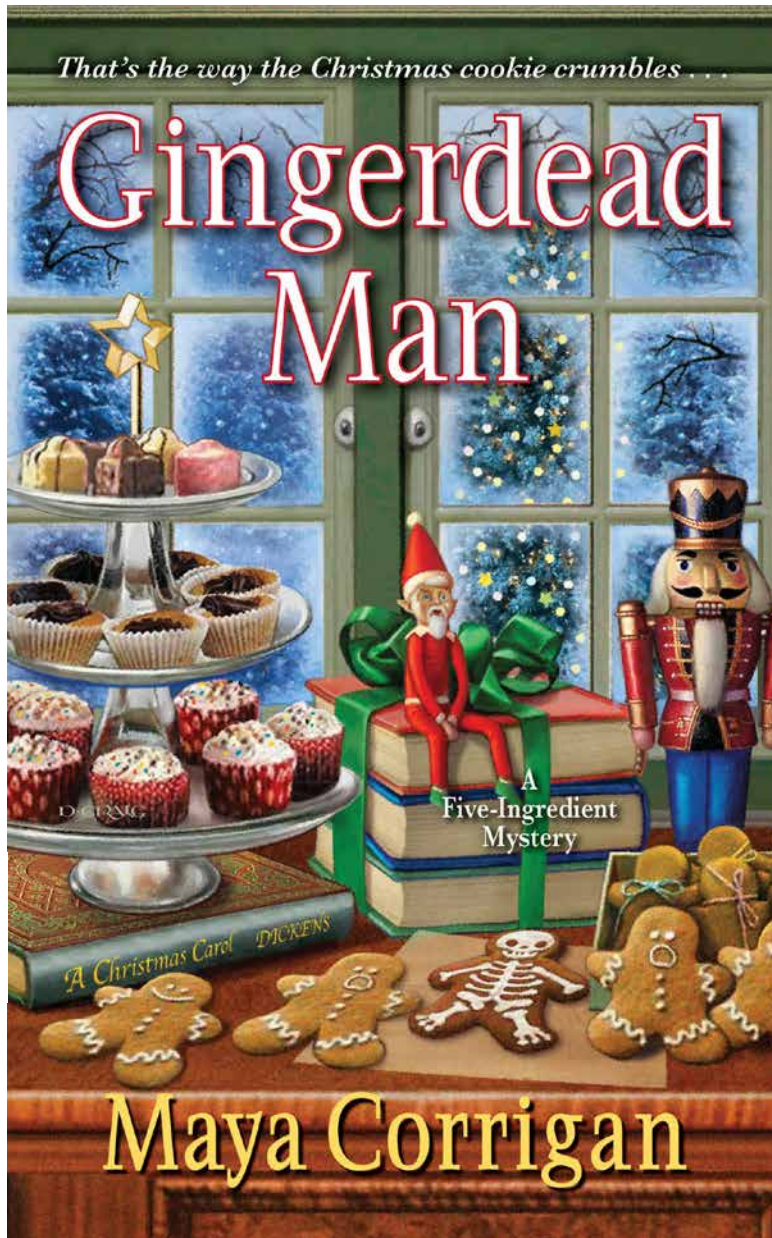
Stir filling ingredients together, and let the mixture sit for an hour.

STEP 3

Preheat the oven to 425 degrees. Roll out the bottom pie crust, and line your pie plate. Spoon the apple mixture into the crust. Dot the top of the apples with butter (around 2 T of butter). Cover with the top crust, and vent the crust.

STEP 4

Bake for 10 minutes, and then lower the oven temperature to 350 degrees. Bake for another 40 minutes. I always check the bottom crust to make sure it's browned, since I'm not fond of soggy bottoms.



ABOUT THE BOOK...

When Santa is sleighed by a poison gingerbread cookie at a holiday party, Val Deniston's reputation is on the line . . .

This holiday season Bayport, Maryland, is a dead ringer for Victorian London. Val and her grandfather are taking part in the Dickens of a Holiday festival. Val is hosting a private tea party serving the festival's costumed volunteers, who range from Dickens divas like Madame Defarge and Miss Havisham to Ebenezer Scrooge and old St. Nick himself.

But one costumed reveler may have gotten the holidays mixed up. The winner of the creepiest outfit, robed in black with a gift bag covering the head—okay, Ghost of Christmas Present, Val gets it—hands out gingerbread men with white icing skeleton bones. This year's sour Santa has none of the big fellow's mirth but plenty of his ap-

petite, and it's no secret Santa loves cookies. But when the man in red turns blue, Val and Granddad have a cookie-cutter killer to catch before the New Year . . .

Includes delicious five-ingredient recipes!

MAYACORRIGAN.COM

DESSERT

GINGERBREAD BAR COOKIES

MAYA CORRIGAN



Cinnamon & Sugar

Photo by Kim Davis, cinnamonsugarandalittlebitofmurder.com
Follow Kim for recipes and cozy mystery reviews.

INGREDIENTS

1 cup + 2 Tbsp flour
1/2 cup + 1 Tbsp light brown sugar
1 1/2 tsp ground ginger
1/4 tsp baking powder

10 Tbsp butter
2 Tbsp chopped crystallized ginger (optional, but highly recommended)

COOKBOOK

DIRECTIONS

STEP 1

Preheat the oven to 350F. Line a 9-inch square or a 7 X 11 inch oblong pan with parchment paper.

STEP 2

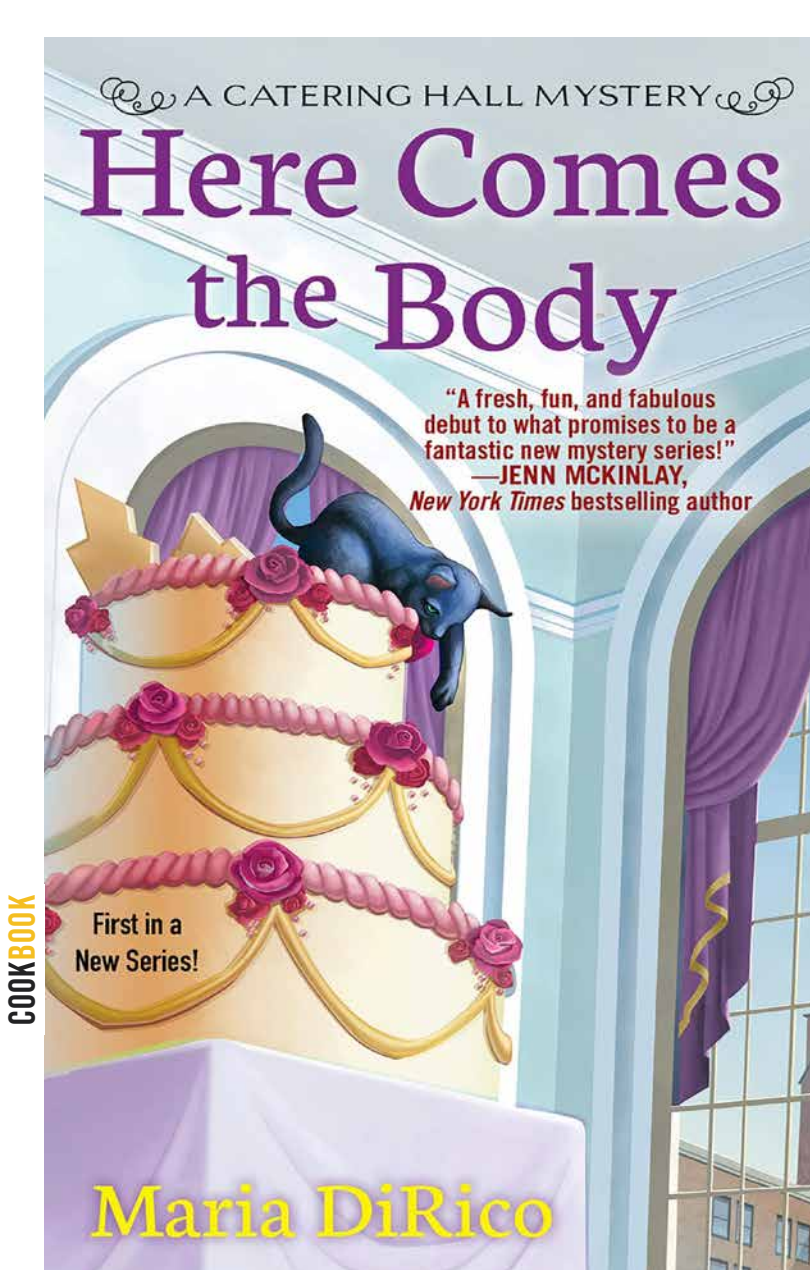
Mix the first four ingredients together. Melt the butter and add it to the dry ingredients. Stir in the chopped crystallized ginger.

STEP 3

Spread the dough in the pan, pressing it down lightly with fingers or the bottom of a glass. Bake until golden brown, about 25-30 minutes.

STEP 4

Cut the gingerbread into squares or rectangles while it is still hot, but leave it in the pan to cool before removing it.



ABOUT THE BOOK...

After her philandering husband's boat went down, newly single Mia Carina returned to Astoria, the bustling Queens neighborhood of her youth. Living with her nonna and her oversized cat, Doorstop, she's got a whole new life—including some amateur sleuthing . . .

Mia is starting work at Belle View, her father's catering hall, a popular spot for weddings, office parties, and more—despite the planes that occasionally roar overhead on their way to LaGuardia and rattle the crystal chandelier. Soon she's planning a bachelor party for a less-than-gentlemanly groom. But it goes awry when the gigantic cake is wheeled in and a deadly surprise is revealed . . .

Since some of her family's associates are on the shady side, the NYPD wastes no time

in casting suspicion on Mia's father. Now, Mia's going to have to use all her street smarts to keep him out of Rikers Island . . .

RECIPE NOTES

Melting wafers are available at craft stores like Michaels. They come in different colors, so you can play with coating the cookie cups with the colors that are the theme of your event. You can even coat the cookie cups with blue or pink for a baby gender reveal party, and fill them with milk to hide the color.

Experiment with making cookie cups with other recipes, like sugar cookies or snickerdoodles.

ELLENBYRON.COM

MARIA DIRICO IS ELLEN BYRON. . . AND VICE VERSA.

DESSERT

COOKIE SHOT GLASSES

MARIA DIRICO



INGREDIENTS

3 cups flour
1 tsp baking powder
2 eggs
1 tsp vanilla
2/3 cup chocolate chips
1 cup brown sugar

1/3 cup white sugar
1/2 tsp salt
1-1/2 sticks butter (melted and cooled)
1 cup chocolate melting wafers for coating
the inside (SEE NOTE)
Liquor or liqueur of your choice, or milk

COOKBOOK

DIRECTIONS

STEP 1

Pre-heat oven to 350 degrees. Set aside a cookie shot glass pan. If you don't want to invest in a cookie shot glass pan, there are ways around that to create a cookie cup. Do an internet search for "cookie shot glasses" and you'll find an array of possibilities.

STEP 2

Mix the flour, sugar, salt, and baking powder together in a large bowl. In another large bowl, beat the butter, vanilla, and eggs together well. Slowly add the flour mixture to the butter, stirring each addition to incorporate into the batter. Gently mix the chocolate chips into the dough. Chill for about 10-15 minutes. This helps make the dough more manageable.

STEP 3

Roll 2-3 Tbsp of dough into a ball about the size of a golf ball and place into one of the molds in the cookie shot glass pan. Push down the dough with the metal insert, making sure the dough is pretty even all the way

around. Leave the metal insert in place and trim the excess dough from the sides of the insert. Repeat with the rest of the molds. [As an alternative to pushing down into the ball of dough, you can try building a cup by putting a flat disk of dough on the bottom of the cup, building up the sides with more dough, and placing the metal insert into the dough, pressing a bit to seal.]

STEP 4

Bake the cookie cups around 15 minutes. Remove the cookie cups from the oven. While they're warm, you can trim any excess dough from around the edges of each cookie - or not. Cool. Extract from the mold, and repeat until you've used up all the dough.

STEP 5

Melt the wafers in the microwave, following the melting directions on the package. When the cookie cups have cooled, use a small spatula or a new, clean brush to coat the inside of each cookie with the melted chocolate. Check for holes while you're doing this! You may need to add extra chocolate to seal the hole... or just eat that cookie. Let the chocolate cool and harden.

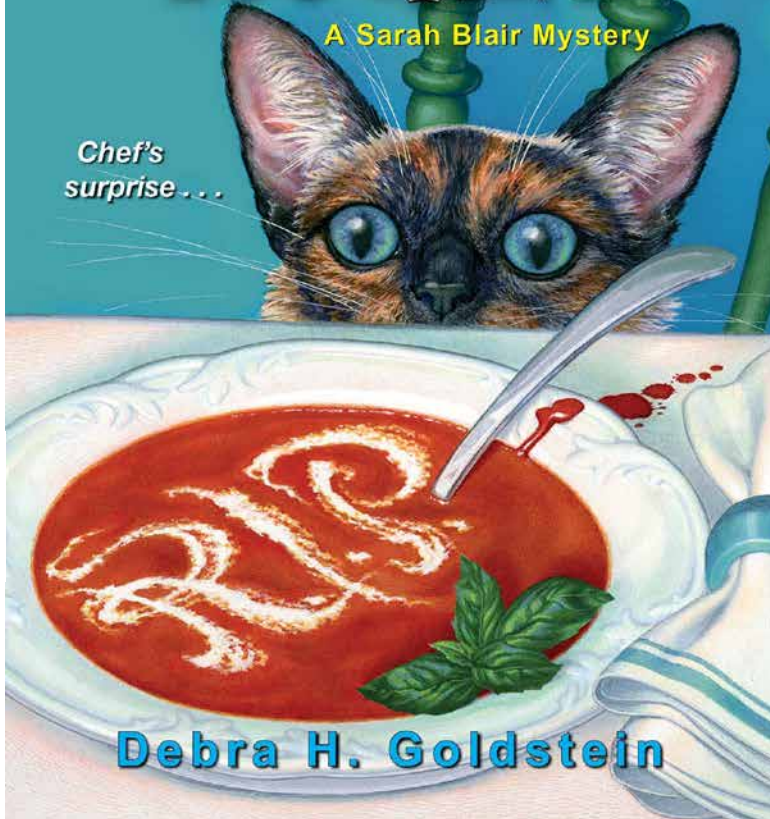
"The Sarah Blair mysteries are such a perfect blend of wit, fun, intrigue, and mouth-watering food descriptions that cozy fans will be eager for another helping."

—Ellery Adams, *New York Times* bestselling author

THREE TREATS TOO MANY

A Sarah Blair Mystery

Chef's
surprise . . .



COOKBOOK

Debra H. Goldstein

ABOUT THE BOOK...

When a romantic rival opens a competing restaurant in small-town Wheaton, Alabama, Sarah Blair discovers murder is the specialty of the house . . .

For someone whose greatest culinary skill is ordering takeout, Sarah never expected to be co-owner of a restaurant. Even her Siamese cat, RahRah, seems to be looking at her differently. But while Sarah and her twin sister, Chef Emily, are tangled up in red tape waiting for the building inspector to get around to them, an attention-stealing new establishment—run by none other than Sarah's late ex-husband's mistress, Jane—is having its grand opening across the street.

Jane's new sous chef, Riley Miller, is the talk of Wheaton with her delicious vegan specialties. When Riley is found dead outside the restaurant with Sarah's friend, Jacob,

kneeling over her, the former line cook—whose infatuation with Riley was no secret—becomes the prime suspect. Now Sarah must turn up the heat on the real culprit, who has no reservations about committing cold-blooded murder . . .

Includes quick and easy recipes!

DEBRAHGOOLDSTEIN.COM

DESSERT

JELL-O IN A CAN

DEBRA H GOLDSTEIN



INGREDIENTS

1 20 oz. can of sliced pineapple
1 3 oz. pkg. of Jell-O gelatin, any flavor
choice

1 cup boiling water
Optional: 1 banana or other type of fruit

COOKBOOK

DIRECTIONS

STEP 1

Open the can and pour off the pineapple juice but leave the pineapple in the can.

STEP 2

Dissolve the Jell-O in boiling water and permit it to cool slightly before pouring the Jell-O and water mixture into the can, over the pineapple. If desired, place the banana or other fruit in the center of the rings of pineapple.

STEP 3

Chill until set.

STEP 4

To serve, run a knife around the inside of the can and tip it out. (Before rimmed flip top cans, one pushed the jelled mixture through and out using the bottom of the can.) Slice between the pineapple rings and serve.

WHAT TO READ *NEXT*

