

The Secret Recipes of the

*Calla Lily Inn
of Sebastopol®*



A Cyber Inn Featured in

Sweet Caroline

by Micqui Miller

Published by Hard Shell Word Factory

March 2005

Available from Micqui Miller at

micquimiller@yahoo.com

And

The Caroline Spring Mystery Series

Coming Soon

Secret Recipes of the
Calla Lily Inn of Sebastopol[®]
Vol. I
Summer 2006



A Cyber Inn
www.callalilyinn.com

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Where it began ...

Like the opening of Neil Diamond's great *Sweet Caroline*, my love affair with Sebastopol, California began when I read my first Silhouette romance. The heroine, whose name I've long since forgotten, worked in a department store in San Francisco but had grown up in this small city in Sonoma County. The city's name fascinated me, and when I took my first trip to California a few years later, I drove through this lovely town en route to the Ocean. I've been hooked ever since.



In March 2005, Hard Shell Word Factory published *my Sweet Caroline*, set in Sebastopol. In this romantic mystery, high tech crimes analyst Caroline Spring goes in search of her biological family while investigating a multi-million dollar fraud scheme. Finding the perpetrator of the fraud is the easy part. Keeping a safe distance from charming bad boy, Mick Mahoney, a scientist and forensic investigator who believes in family curses, is the hard one. But an even greater challenge awaits them, and solving *that* mystery is going to be murder!

While Caroline and Mick, and their friends and foe, are fictional, many of the restaurants and shops in *Sweet Caroline* do indeed exist – or shall I say happily co-exist with places like the Calla Lily Inn, which is as much a character as Mick or Caroline.

Any author will tell you, good characters will not be ignored. The Calla Lily Inn is no exception. It badgered me until I agreed to compile a collection of the favorite recipes of the Inn's staff and its guests. Like the Inn, some of the guests are fictitious; other visitors are real. They are authors, readers, friends and family who have generously shared their favorite recipes with me.

At the end of **The Secret Recipes of the Calla Lily Inn of Sebastopol**, Vol. 1, you'll find an excerpt from *Sweet Caroline*. I hope you enjoy meeting Mick and Caroline as much as I did, and come to love them as much as I do.

If you want to read more of their adventures, be on the lookout for *All in the Game*, the first book of the *Caroline Spring Mystery Series*, coming soon.

Volume II of the cookbook will be devoted to holiday recipes. If you have a special recipe you'd like to share, as well as its story, I'd love to include it in the next edition. Authors, we'll include an excerpt of your current release as well.

I welcome your questions and comments. Please feel free to e-mail me at callalilyinn@yahoo.com, visit the Inn's website at www.callalilyinn.com, or my website at www.micquimiller.com.

Bon appetit!

Micqui Miller

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Appetizers, Snacks and Hors d'Oeuvres

Apple Canapés

Tony DeSantis

"Sebastopol is apple country," Caroline says. "Tony DeSantis, Mick's step-dad, grew up in San Francisco but moved 'to the country' in his early twenties. He started with a few acres of Gravenstine apples and later, grapes. He's been making Apple Canapés since his first harvest."

4 medium-sized apples, Roman Beauties
or Golden Delicious
Sherry or white table wine
5 slices of bacon*
One 3-oz. package of cream cheese,
softened at room temperature
2 tablespoon heavy cream or evaporated
milk

Pare apples then cut into balls with melon ball cutter. Place balls in a quart jar and cover with wine. Cover jar and let stand 3 to 4 hours.

In the meantime, fry bacon until brown and crisp. (*Microwaving is great for this. Less messy and quicker.*) Drain the bacon and crumble.

Mix softened cream cheese with cream until consistency is right to easily coat the apple balls. Drain the apple balls and roll in paper toweling to dry. Coat balls with creamed cheese/cream mixture.

Place a pick in each ball; dip one end in the crumbled bacon, and serve.

** Finely chopped nuts may be used instead of crumbled bacon.*

Asparagus Vinaigrette

Caroline Spring

"This is one of the hors d'oeuvres we traditionally serve when Mick and I get together with our best friends, Tom and Hollis Gaudiere," Caroline says. "Hollis specializes in civil litigation. After all of the appeals are exhausted – and she is, too – they bring the champagne and we toast to her continuing success while enjoying this easy to make yet very appealing snack."

One 16-oz. can of asparagus spears
or freshly cooked asparagus
2 hard-boiled eggs, chopped

Vinaigrette Dressing:

1 teaspoon salt
Freshly ground pepper
1 tablespoon vinegar
3 tablespoon oil
1 tablespoon chopped parsley
1 teaspoon dried tarragon or chervil

Drain asparagus. Mix together dressing ingredients, either by shaking in a bottle or mixing in a bowl. Pour over asparagus. Chill well. Drain and allow 5 to 6 spears for each portion. Garnish with chopped hard boiled eggs.

Serves 4.



Appetizers, Snacks and Hors d'Oeuvres

Ham and Cheese Buns

Caroline Spring

"Mick is just a shade under six foot six," says Caroline. "That's a lot of guy to fill, and miniature quiche just doesn't do it. Ham and Cheese Buns are perfect for the Mahoney brothers during a Niners or Raiders Game, and a nice change from cold sandwiches or the usual chips and salsa."

6 soft white dinner rolls
Hot milk
6 oz. finely diced ham
Butter
3-4 oz. grated Gruyere cheese

Split the rolls in two and hollow out the soft white centers. Mix the soft centers with a little hot milk, cheese and ham.

Refill rolls with this mixture, secure with toothpicks. Brush with melted butter and brown in a moderate oven 350°F for 20 minutes. Remove toothpicks and serve hot.

Hot Clam Canapés

*Holly Chase**

Holly and her friends from Chase Crossing, a small village east of Sacramento in the Sierra Foothills, never fail to visit the Calla Lily Inn on their trips to the Ocean. Holly claims she's not much of a cook, and with Aunt Dottie living just across the street, she doesn't need to be. Hot Clam Canapés are one of her favorites, and a recipe is so easy, she claims even she does it well every time.

Chop 1 cup fresh cooked or canned clams, drained. Add enough mayonnaise to hold together; season with salt, pepper, and drained chili sauce.

Toast 1-1/2 to 2 dozen small rounds of bread on one side; spread clam mixture on untoasted side. Sprinkle with grated mild cheese and garnish with a dash of paprika.

Heat under the broiler until cheese is melted and canapés are lightly browned. Serve hot. Makes 1-1/2 to 2 dozen canapés.

**Holly in the Morning
Wings ePress, March 2003*



Appetizers, Snacks and Hors d'Oeuvres

Lillian's Seasoned Saltines

Lillian Sodek

After Lillian read Sweet Caroline, she contacted the Inn and offered to share this recipe. She guaranteed her Seasoned Saltines were as addictive as potato chips, and that we'd never be able to stop at one! We tasted them and agree.

Ms. Sodek is the Library Assistant at Reicher Catholic High School in Waco, Texas.

- 1 large box of Premium Saltines*
- 1-1/4 cups of canola oil
- 1 package dry ranch dressing
- 2 tablespoons crushed red pepper flakes

Lay crackers on sides in a bowl with lid. Pour oil mixture over the top of the crackers. Let stand for awhile. Turn bowl upside down and let stand again. Turn several times, then store crackers in a zip-lock plastic bag. Enjoy!

**Oyster crackers can be substituted for the saltines*

Men's Dip

Travis Wade Spring, Sr.

"I'm Texas born and bred," Caroline says. "No matter how much I love Sebastopol and northern California, I'll never forget my Dallas roots. This dip was my daddy's favorite. Whenever I think of home, I remember him and his friends diggin' in, an icy cold Lone Star in one hand, and a corn chip for dippin' in the other, while they waited for the coals to heat for the big Texas ribeyes that followed."

- 2 pounds ground meat
- 1 chopped onion
- 1 chopped green pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon oregano
- 1/2 teaspoon cumin
- 3 tablespoon chili powder
- 1 bottle "hot" catsup
- 1 can kidney beans
- Shredded cheddar cheese

Brown hamburger meat, onion and green pepper. Drain well, then add the rest of the ingredients except the cheese. Simmer for 30 minutes. Pour into a ceramic chafing dish and top with cheese. Serve with tortilla chips or corn chips.

"I guarandamtee you, all the men at your party will love it!" Travis Wade Spring, Sr.



Appetizers, Snacks and Hors d'Oeuvres

Crabmeat Spread

Ramona Carini Mahoney

"Ramona and Brian, Mick's youngest brother, were high school sweethearts," Caroline says. "They both enjoy poker – Texas Hold 'Em, of course. Once a month, they get together with their friends from high school for a night of serious gambling – dimes and quarters.

"Crabmeat Spread is one of Ramona's staples at these gatherings."

1 can of crabmeat*
1 8-oz. package of cream cheese,
softened
1/2 teaspoon lemon juice
1/2 teaspoon Worcestershire sauce
Finely chopped onion, to taste

Flake crabmeat and mix with other ingredients. Line a small round plastic bowl with mixture and chill at least 3 to 4 hours.

When ready to serve, turn over the bowl to retain the mounded shape of the spread. Drizzle with shrimp sauce. Serve surrounded by your favorite crackers.

**Fresh crab, if available, is a wonderful substitute for the canned.*

Sherried Cheese Canapés

Sheila Mahoney DeSantis

"Mick's mom, Sheila," Caroline says, "takes her role as Matriarch of the Mahoney Clan very seriously. She and Tony host 'Family Night' every Saturday at the ranch. Everyone is invited, including in-laws and cousins. Although Sheila never knows how many to expect until they arrive, she always presents a fabulous spread.

"In bad weather, her tastes run from elegant to comfort food. In good weather, it's a barbecue poolside. Here's one of her favorite 'bad weather' hors d'oeuvres. Simple, elegant, delicious."

1-1/2 cup grated sharp Cheddar cheese
1/4 teaspoon dry mustard
1/4 teaspoon onion salt
Dash of pepper
4-5 tablespoons dry sherry
25 Melba Toast Crackers (more if you're using Melba Rounds)
Fresh parsley

Combine cheese, mustard, onion salt, pepper and sherry. Spread on crackers. Place under broiler for about 1 minute, or until cheese is brown and melted. Garnish with parsley.



Soups, Salads and Side Dishes

Beef-Barley Soup

Caroline Spring

"There's nothing like a hearty soup or stew to greet an approaching storm," Caroline says. "My family loves this one. I serve it with a green salad and a ton of French bread right out of the oven."

1 pound beef stew meat, cut into
1/4-inch cubes
1 teaspoon unsalted butter
2 medium shallots, chopped
3 garlic cloves, chopped
1 cup chopped onion
1 cup chopped celery
1 cup chopped carrots
1/2 cup red burgundy wine
2 large tomatoes, seeded and chopped
(about 1 cup)
1/2 cup dried regular pearl barley
1 bay leaf
1 sprig fresh thyme
1 small bunch of fresh basil, chopped
(about 1/2 cup)
12 cups (3 quarts) or homemade beef
stock or canned beef broth
1 tablespoon tomato paste
Salt and freshly ground black pepper
Fresh parsley, chopped, for garnish

In a large stockpot, cook the beef cubes in butter over high heat for 10 minutes, until brown.

Add the shallots and garlic and sauté for 3 minutes.

Add the onion, celery, and carrots and sauté for 3 to 5 minutes, until the onions are translucent.

Add the red wine to de-glaze the pan.

Loosen any browned bits on the bottom of the pan with a wooden spoon.

Add the tomatoes, barley, bay leaf, thyme, and basil.

Add the beef stock/broth and bring to a boil over high heat.

Thoroughly stir in the tomato paste.

Reduce the heat and simmer about 1 hour, until meat is tender.

Salt and pepper to taste. Garnish with chopped parsley.



Soups, Salads and Side Dishes

Chicken Velvet Soup

*Jamie Rothwell**

"This is a wonderful Chinese soup," Caroline says. "Jamie made it for Mick and me one day, and it's been a staple in the Mahoney household ever since."

2 uncooked boneless chicken breasts
Salt
1 tablespoon of dry sherry
1/4 pint of cold water
2 pints chicken broth
1 tablespoon of corn flour
1 teaspoon salt
2 egg whites
One 8-ounce can cream-style sweet corn

Chop chicken breasts finely and place in a large saucepan with salt, sherry, cold water and chicken broth. Mix well and simmer for 10 minutes. Add corn flour blended with a little water and stir until the mixture boils. Beat egg whites until stiff. Add to chicken soup. Stirring lightly, add corn and bring to a boil. Salt and pepper to taste. Sprinkle with parsley and serve immediately.

Chilled Strawberry Soup

Kristi-Lee Spring

"My brother's wife, Kristi-Lee, who's no bigger than a shadow, loves anything sweet," Caroline says. "Even soup. But I have to admit that on those blistering summer days in Dallas, there's nothing quite as refreshing as Kristi's special Chilled Strawberry Soup. Quick and easy to make, but it does require chilling overnight."

2 cups for frozen strawberries
2 cups of milk
1 cup of heavy cream
1/2 cup of sour cream
2 tablespoons of white sugar, or to taste

Puree strawberries, milk, cream and sour cream in a blender or food processor until smooth. Stir in sugar.

Chill overnight before serving.

**All in the Game
available soon*



Soups, Salads and Side Dishes

Cream of Mushroom Soup

Mick Mahoney

"We started out with me the better cook in the family," Mick says. "Now Caroline has surpassed anything I ever tried. Except that I'm still king when it comes to this wonderful soup."

"Spinach salad (page 13), French bread, and a nice Cabernet or Merlot tie it all together. And something wonderfully chocolate for dessert. Perfect for after-theatre supper with friends."

3/4 pound of mushroom
3 oz. butter or margarine
2 tablespoons plain flour
1-1/2 pints scalded milk
1 egg yolk, lightly beaten
4 oz. of sherry
Salt and pepper to taste

Slice the caps of the mushrooms and chop the stems. Sauté in butter until they are lightly browned. Sprinkle them with flour and cook over low heat for about 4 minutes. Add milk and simmer for 10 minutes, stirring occasionally. Mix egg yolk with sherry and add the mixture to the soup. Salt and pepper to taste then reheat, stirring constantly. Do not boil.

Serves 4 to 6.

Gazpacho

Jamie Rothwell

"Mick discovered Gazpacho as a boy while traveling with his father in Spain," Caroline says. "He never liked the chilled soup until he tasted Jamie's recipe. Now he loves it and says you will, too!"

1-1/2 pounds ripe tomatoes, peeled
1 large onion
1 cucumber, peeled
1 small green pepper
2 cloves garlic
1-1/4 teaspoons salt
1/2 teaspoon ground cumin
1/2 teaspoon freshly ground black pepper
5 tablespoons breadcrumbs
3 tablespoons extra virgin olive oil
Scant 1/4 pint of wine vinegar
Scant 1/4 pint iced water
Ice cubes

Dice the tomatoes, onion, cucumber and green pepper. Crush the garlic and salt into a smooth paste. Add cumin and pepper, mix in breadcrumbs, then very gradually stir in oil, as if making mayonnaise. Add vinegar a little at a time, then water. Combine with vegetables, mix well and chill a few hours before serving. Put 2 to 3 ice cubes in each bowl of Gazpacho.

Serves 6 to 8.



Soups, Salads and Side Dishes

Mahoney's Bean Soup

Sheila Mahoney DeSantis

"After Mick's dad died in an explosion," Caroline says. "Sheila swore she'd never make this hearty soup again. It was Michael's favorite. Finally her boys prevailed. Now she prepares it each year on the first day of harvest, and several times throughout the winter."

- 1 pound bag of black beans
- 1 pound bag of black eyed peas
- 1 pound bag of pinto beans
- 2 onions, chopped, sautéed
- 3 cans stewed tomatoes
- 3 tablespoons crushed garlic
- 2 cans chopped green chilies
- 1 can Rotel tomatoes
- 1 ham bone with some ham still on it

Sauté onions and garlic. Soak and wash beans. Use large crock pot and cook on medium all day. Use any seasoning salt. Mix all ingredients. Serve with cornbread.

Easy Salad

Jody Barbin

- 1 can artichokes, drained and quartered
- 1 can baby corn-on-the-cob, drained and halved
- 1 box of cherry tomatoes, halved
- 1 cucumber, peeled and thinly sliced
- 1 can hearts of palm, drained and halved
- 3/4 to 1 cup red wine vinegar dressing
- Lemon pepper seasoning to taste

Mix all ingredients. Chill at least 2 hours. Variations: snow peas, small peas, baby carrots, red onion slices, shoe peg corn. Serves 4 to 6.

Layer Salad

Betty Marek

- Head of lettuce, torn into pieces
- 1 cup celery, chopped
- 6 boiled eggs, sliced
- One 10-oz. pkg frozen peas, uncooked
- 1/2 cup bell pepper
- Small can sliced water chestnuts
- Chopped onion

Topping:

- 2 cups mayonnaise
- 2 tablespoons sugar
- 4 oz. cheddar cheese

Layer in glass pyrex dish in order given. Add sugar to mayonnaise for topping and "ice" the salad like a cake. Top with grated cheddar cheese. Cover with foil. Chill 4-8 hours. Serves 12.



Soups, Salads and Side Dishes

Pistachio Salad

Jody Barbin

- 1 large can of crushed pineapple with juice
- 1 small package pistachio pudding mix (dry)
- 1 to 1-1/2 cups small marshmallows
- One 8-oz container of Cool Whip
- 1 cup chopped pistachios or pecans

Mix all ingredients and chill. Serves approximately 8.

Shoe Peg Corn Salad

Sandra English

Marinade:

- 3/4 cup apple cider vinegar
- 1/2 cup Mazola oil
- 1 cup sugar
- 1 tsp salt

Mix and bring to a boil. Cool.

- 1 cup chopped green pepper
- 1 cup chopped celery
- 1 cup white shoe peg corn
- 1 can green beans
- 1 can LeSeur peas
- 8 green onions – cut fine

Pour oil mixture over vegetables. Stir and allow marinade to set. Drain before serving.

Spinach Salad

Sr. Anne Mahoney

"This is one of my favorite salads," says Sr. Anne. "It's easy to prepare, and most of us keep the ingredients for the dressing on hand. A nice change from Ranch, Thousand Island and the usual vinaigrettes."

For the salad:

- 2 packages of fresh spinach
- Grape tomatoes, optional
- 4 tablespoon finely chopped sweet onion, or thinly sliced red onion rings
- 5 strips of bacon, fried crisp and broken into tiny pieces

Wash, dry and chill the spinach. Immediately before serving, add onion and tomatoes, and toss with a small amount of dressing. Sprinkle a portion of the bacon on top. The dressing is sweet and heavy. Too much will wilt the spinach, so I pour the remaining dressing in a sauceboat so my guests can serve themselves. I also pass a bowl of the remaining bacon.

For the dressing:

- 1 egg, beaten
- 3/4 cup of sugar
- 1/2 cup white vinegar
- 1 teaspoon salt

Mix ingredients in a sauce pan and bring to a boil. Set aside to cool.



Soups, Salads and Side Dishes

Wine-Marinated Artichoke Hearts

Sr. Anne Mahoney

2 packages of frozen artichoke hearts
1 cup of salad oil
1/2 cup of white wine vinegar
1/4 cup white wine
1/4 cup chopped red onion
1 tablespoon chopped parsley
1 teaspoon finely chopped garlic
1/2 teaspoon salt
1/2 teaspoon seasoned pepper

Cook artichoke hearts according to package directions. Do not overcook. Cool. Combine all other ingredients and mix well. Pour over artichoke hearts and let stand for at least 3 hours before serving.

Green Beans with Parmesan Cheese

*Esther Russell**

1 pound fresh green beans, trimmed, washed and cut into 1-inch pieces
1 envelope dry onion soup mix
1 cup water
3 tablespoons melted butter
1/4 cup toasted slivered almonds
3 tablespoons grated Parmesan cheese

Combine green beans, onion soup mix, and water. Cook over low heat until green beans are tender. Drain and spoon green beans into serving dish; stir in butter and almonds. Top green beans with Parmesan cheese. Serves 4 to 6.

Dottie's Secret Nectar Salad Dressing

*Dottie Dinsmore**

1/4 cup honey, strained
1/8 teaspoon dry mustard
Tabasco sauce, a few drops
1/2 teaspoon salt
3 tablespoons salad or olive oil
1/4 cup lemon juice
3/4 cup apricot nectar

Combine honey, mustard, Tabasco, salt and oil; beat thoroughly. Add lemon juice slowly, beating constantly. Add apricot nectar and beat well. Chill.

Serve on fruit or avocado salad.

Makes 1-1/2 cups.

**Holly in the Morning
Wings ePress, March 2003*



Soups, Salads and Side Dishes

Dirty Rice

*Eve Bosché**

Cracklin' Rosie's/Glen Rose TX

- 3/4 pound chicken gizzards
- 3-1/2 cups hot chicken or beef broth
- 1 to 2 tablespoons bacon drippings
- 4 tablespoons butter, divided
- 1/2 pound ground lean pork
- 1/2 cup chopped onions
- 1/2 cup chopped celery
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped green onions with tops
- 2 medium garlic cloves, minced
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 teaspoon paprika
- 1/4 to 1/2 teaspoon cayenne pepper,
or a few dashes Tabasco sauce
- 1-1/2 cups long grain rice
- 1/2 pound chicken livers, finely diced

Simmer gizzards in the chicken or beef broth for 20 to 30 minutes. Remove gizzards with a slotted spoon; grind or mince. Reserve broth. Heat bacon drippings and 2 tablespoons of the butter in a heavy casserole.

Sauté the pork and gizzards over high heat until pork is no longer pink. Lower heat; add vegetables and seasonings and cook until vegetables are tender, about 5 minutes. Add rice and reserved broth; bring rapidly to a boil, stir once, cover and lower heat. Simmer for 15 minutes, until rice is tender.

Sauté minced chicken livers in remaining butter for 3 minutes. Toss with the rice, taste for seasoning, and add salt and pepper if necessary. Cover and let rice fluff in a 225°F oven for 10 minutes. Serves 4 to 6

Mushroom Risotto

Ulf and Inga-Lill Westblom

Tehuacana Creek Vineyards & Winery

- 1 large Portobello mushroom, coarsely chopped
- 3 tablespoons extra virgin olive oil
- 1 tablespoon chopped fresh thyme
- 2 cloves of garlic, chopped
- 4 cups of organic chicken stock
- 2 onions, chopped
- 1 cup arborio rice
- 1/2 cup dry white vermouth
- 4 tablespoons butter
- 1/2 cup grated Parmesan cheese (or more to taste)

Heat chicken stock until almost boiling. Set aside. Sauté mushrooms in olive oil for about 3 minutes. Add thyme and garlic and cook for 1 more minute. Set aside.

In a large sauce pan, sauté onions and rice in olive oil until rice begins to look translucent. Stir constantly to make sure rice does not burn. Add vermouth and continue to stir. When vermouth has cooked into the rice, start adding chicken stock about a 1/2 cup at a time. Lower the heat to simmer; make sure each 1/2 cup of stock is absorbed before adding the next. Keep stirring until all the stock has been used and the rice is ready (about 20-25 minutes). Add mushroom mixture, butter and Parmesan cheese, and stir until well mixed.

**Cracklin' Rosie
Coming Soon*



Soups, Salads and Side Dishes

Polenta Triangles

Tommie Rogers

- 1 cup course yellow cornmeal
- 3 cups cold water
- 1 envelope Lipton Onion or Golden Onion Soup Recipe soup mix
- 1/2 cup (4-oz.) mild chopped green chilies, drained
- 1/2 cup whole kernel corn
- 1/3 cup finely chopped roasted red peppers
- 1/2 cup shredded sharp Cheddar cheese

In a 3-quart saucepan, bring 3 cups of water to boil. Stir in cornmeal with wire whisk or fork, then onion recipe soup mix. Simmer uncovered, stirring constantly for 25 minutes or until thickened. Stir in chilies, corn and roasted red pepper. Spread into lightly greased pan, sprinkle with cheese. Let stand 20 minutes or until firm. Cut into triangles. Serve at room temperature or heat in oven at 350°F for 5 minutes or until warm.

Potatoes Extraordinaire

Jamie Rothwell

"Jamie claims he 'pinched' this recipe from a Maitre d' at one of the toniest restaurants in the Napa Valley," Caroline says. "Whatever its provenance, it's different and truly delicious."

- 4 strips of bacon, chopped
- 1/4 cup of butter
- 2 tablespoons chopped onion
- 4 large potatoes
- 1/2 teaspoon of salt
- 1/8 teaspoon pepper
- 2-1/2 cups white table wine
- Shredded Cheddar cheese (optional)

In a large, heavy saucepan, sauté bacon until golden. Add butter and onions; continue cooking until onion is golden. Pare potatoes; cut into pieces about the size of a small egg. Add potatoes to saucepan; sprinkle with salt and pepper. Add wine to barely cover potatoes.

Cover pan and simmer until potatoes start to crumble (about one to 1 to 1-1/4 hours). Add more wine, if necessary, to keep potatoes from becoming dry.

Sprinkle with shredded Cheddar cheese just before serving.

Yields: 6 to 8 servings.

Timesaving Tip: Instead of chopping bacon, cut with sharp kitchen shears.



Soups, Salads and Side Dishes

Serbian Spinach

Bonnie Belanger

1 package frozen chopped spinach
One 16-oz. carton of cottage cheese
1/4 pound grated sharp cheese
1 tablespoon melted margarine
3 tablespoons flour
3 eggs
Buttered breadcrumbs (optional)

Cook the chopped spinach; drain and chop a bit more. Mix all of the ingredients. Pour into a greased shallow casserole. Bake one hour at 350°F uncovered.

Mushroom, chopped bacon, onion, etc. may be added.

Buttered breadcrumbs make a nice topping.

Zucchini Casserole

Sr. Rene Fischer, D.C., St. Catherine Center

2 pounds squash, sliced
1 onion, chopped

Cook for 5 minutes in saucepan or microwave; drain.

One 8-oz. package croutons
1 cube of butter or margarine

Melt butter and mix with croutons.

Mix together the following:

1/2 the crouton mixture
1 cup grated carrots
1 cup sour cream
1 can cream of chicken soup
Squash and onion

In a 9" x 13" casserole dish, pour in vegetable mixture. Top with remaining croutons and one cup of grated cheese.

Bake uncovered at 345-350°F for approximately one hour. Remove cover for the last 20 minutes.



Entrées and Sauces

Law School Lifesaver

*Hollis Gaudiere**

"This meal saw my study group through our last year of law school," says Hollis. "It's inexpensive yet delicious, and the aroma is divine."

- 1-1/2 pounds stew meat cut into bite-sized pieces
- 1 envelope of Lipton Onion Soup Mix
- 1 can mushroom soup
- 3/4 cup dry red wine

Mix soup with wine, then combine all ingredients. Cover tightly and cook at in a 300°F oven for 3 hours. Serve over rice or noodles, and complete with a salad and garlic bread.

Steak San Marco

Hollis Gaudiere

"This delicious meal is quick and easy to prepare. Even better when made the day before and reheated."

- 2 pounds round steak, trimmed of all fat and cut into serving-size pieces
- One 28-oz. can of peeled, diced tomatoes
- 1 envelope of Lipton Onion Soup Mix
- 2 tablespoons of cooking oil
- 2 tablespoons of red wine vinegar
- 1 teaspoon of oregano
- Freshly ground pepper and salt to taste

Place ingredients in the above order in a large Reynolds Oven Bag. Bake at 300°F for 90 minutes or until meat is very tender. Makes its own gravy. Serve with mashed potatoes or over rice.

**All in the Game
Coming soon!*

Chicken Marbella

Mary DeWalt

"Chicken Marbella can also be served cold or at room temperature," Mary says. "When prepared with small drumsticks and wings, it makes an excellent hors d'oeuvre."

- 8-10 chicken breasts halves or 3 chickens, 2-1/2 pounds each
- 1 garlic bulb, peeled and finely chopped
- 3/4 cup dried oregano
- Coarse salt
- Freshly ground black pepper
- 1/2 cup red wine vinegar
- 1/2 cup olive oil
- 1 cup pitted prunes
- 1/2 cup capers with a bit of juice
- 6 bay leaves
- 1 cup brown sugar
- 3/4 cup parsley, finely chopped
- White table wine

Marinade: combine garlic, oregano, salt and pepper to taste, vinegar, olive oil, prunes, olives, capers, juice, and bay leaves. Marinate chicken overnight. Large zip bags will do.

Preheat oven to 350°F. Arrange chicken in a single layer in one or two glass pans (depending on size). Spoon marinade evenly over chicken. Sprinkle chicken pieces with brown sugar and pour white wine around them. Bake for 50 minutes to 1 hour, basting frequently with pan juices.

With a slotted spoon, transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonful of pan juice and sprinkle generously with parsley. Pass remaining pan juices in a sauceboat.



Filet of Sole with Shrimp and Crab

Lynn LaFleur, Author, Erotic Romance

"This is definitely a company dish," Lynn says. "It's very rich, and requires three pans plus a baking dish, so you'd never add it to your weekly menu. However, it's so good, it's worth every minute of clean up. I serve it with buttered rice, a crisp green salad, and plenty of garlic bread."

2 pounds filet of sole (about 12 medium filets)
3 teaspoons lemon juice
1 cup plus 2 tablespoons sherry wine, divided
3 cups milk
1/3 cup butter or margarine
3 tablespoons flour
Pinch of salt
3 egg yolks, lightly beaten
3 oz. cooked shrimp
3 oz. cooked crabmeat
Grated Parmesan cheese

Roll up filets and place in a saucepan. Sprinkle with salt, lemon juice, two tablespoons of wine and enough water to cover; bring to a boil. Poach a few minutes, drain and set aside.

In a separate saucepan, scald milk. In another pan, melt butter; stir in flour to make a light roux. Add scalded hot milk, stirring constantly. Add salt. Slowly add the rest of the wine, continuing to stir until smooth and sauce starts to boil gently. Remove from heat immediately. Beat in eggs yolks.

Pour some of the cream sauce on the bottom of an ovenproof serving dish. Arrange filets on top of the cream.

Entrées and Sauces

Surround the fish with the shrimp and crabmeat. Top with the remaining cream. Make sure the fish and seafood is covered completely. Sprinkle generously with Parmesan cheese and dot with butter. Bake at 325°F until golden brown, about 15-20 minutes. Serves 6.

Greek Keftedes

Ulf and Inga-Lill Westblom

Tehuacana Creek Vineyards & Winery

Natives of Sweden, Dr. and Mrs. Westbloom recently opened their winery in Central Texas. They recommend serving Greek Keftedes with their Tehuacana Creek Vineyards Tomato Sauce (page 26) and Mushrooms Risotto (page 15).

8 slices of white bread
water
2 pounds ground beef
1 cup chopped parsley
8 cloves of garlic
1 yellow onion grated
2 eggs
2 teaspoons oregano
2 teaspoons curry powder
1/2 teaspoon black pepper
2 teaspoons salt

Place bread slices in a large bowl and cover with water. Let soak for 5 minutes. Place remaining ingredients into a mixing bowl. After bread has soaked, squeeze out as much water as possible and add to the other ingredients. Mix well and form small patties. Pan fry in olive oil until browned and well done.



Entrées and Sauces

King Ranch Chicken

Caroline Spring

"To a Texan, King Ranch Chicken is right up there with Chicken Fried Steak and Brisket," Caroline says. "I wouldn't dare omit this easy to make, great tasting dish and ever think about setting foot in Texas again."

- 1 whole chicken
- 1 large onion
- 1 green bell pepper
- 1 can Rotel
- 2 cans (10.5-oz. size) mushroom soup
- 2 cups sharp or extra sharp Cheddar cheese, shredded
- 10 large flour tortillas

Boil the chicken until tender – about 3 hours. Allow to cool, bone the chicken, and cut the meat into bite-size pieces.

Mix the mushroom soup, Rotel, onion, bell pepper, and cheese. Then, add the chicken to the mixture. Lightly grease a 13" x 9" glass casserole dish and line completely with one layer of tortillas.

Place 1 half the soup/chicken/Rotel mixture into the dish, then place another layer of tortillas over that. Pour the remaining mixture into the dish. Bake at 350°F for about 45-50 minutes. Allow to cool a little before serving.

Note: Although the recipes calls for 2 cups of cheese, I always use more, and never less than 3.

Fish in a Snap

Sheila De Santis

"I also take my role as 'Grandma' very seriously," Sheila says. "But I refuse to indulge my grandchildren's growing dependence on Mickey D's. We all like fish, so this is the perfect dish when the kids stay over. I serve it with Tater Tots so they don't feel completely deprived."

- Butter
- 1 fish fillet or 1 thin fish steak per person (sole, red snapper, etc.)
- Flour
- 1/4 cup minced onion
- Salt and pepper
- 1/4 cup butter, melted
- Juice of 1/2 fresh lemon
- 1/2 cup of water or white wine**
- Chopped parsley
- Lemon wedges

Heat oven to 450°F. Line a shallow baking pan with foil and place in a hot oven. When hot, brush the pan well with butter, and arrange the fish on the foil. Dot each steak or filet with butter and sprinkle lightly with flour, onion, salt and pepper.

In a small saucepan, melt a 1/4 cup of butter; add lemon juice and wine. Bake fish at 450°F for 10-15 minutes, basting frequently with the butter/lemon juice/wine sauce. Serve with French fries or Tater Tots and salad.

***Alcohol dissipates during cooking but leaves a lovely, distinct flavor.*



Entrées and Sauces

Roast Pork in Orange Sauce

LaShanda Oakes*

"LaShanda is an inspiration in so many ways," Caroline says. "She's a single mom with a child afflicted with Cystic Fibrosis, and must work part-time while she completes her Master's. Yet in spite of her busy life, LaShanda loves to entertain. When her budget allows, this is one of her favorite dinner entrées."

- 1 boneless pork loin roast (approx. 4 pounds)
- Salt and pepper
- 1 tablespoon of sugar mixed with 1 teaspoon of water
- 1 teaspoon of white vinegar
- 1 cup orange juice
- 2 tablespoons of butter, softened
- 2 tablespoons of cognac
- Orange slices for garnish

Rub salt and pepper into pork roast; wrap in foil and roast in a 400°F oven for two hours.

In a small saucepan, cook sugar and water until it turns a light brown. Add vinegar and orange juice. Whip butter and cognac into sauce. Remove pork from the oven; cover with sauce and return to oven for ten minutes until golden brown. Garnish with fresh oranges.

Easy and elegant. Serves 6.

**All in the Game
Coming Soon*

Veal Cutlets with Pineapple and Grapes

LaShanda Oakes

"Another delicious entrée from the secret recipes of Ms. LaShanda Oakes," Caroline says. "It looks as elegant as it tastes. The perfect 'little dinner party' entrée to knock your guests' socks off."

- 6 center cut veal cutlets
- Salt and pepper to taste
- Flour as needed
- 1/4 cup salad oil
- 6 heated pineapple rings, fresh if possible
- 18 dark grapes, peeled and poached
- 1 cup butter
- 1 cup white wine
- 1 tablespoon cornstarch
- 2 tablespoons sherry

Salt and pepper veal cutlets. Dredge both sides in flour; shake off excess. Brown cutlets lightly on both sides in hot oil. Remove from pan. Arrange cutlets on heated plates; top with pineapple rings and fill center of each with three grapes. Keep hot.

Drain excess oil from pan; add butter and simmer for three minutes. Add wine and cook until reduced by half; stir to dissolve meat particles in pan.

Dissolve cornstarch in sherry and add to pan. Bring to a boil and season to taste with salt and pepper. Spoon over cutlets and serve.

Serves 6.



Entrées and Sauces

Spinach Mostaccioli

Hollis Gaudiere

"As a successful civil litigator, Hollis is away from home days and weeks at a time," Caroline says. "When she returns, she cooks non-stop for Tom and their 3-year-old daughter Chloé. While cocooning, Hollis favors comfort food. This delicious vegetarian dish is always at the top of her list."

8-oz. mostaccioli (tube pasta)
2 tablespoons margarine
1 cup onions, sliced vertically
2 teaspoons minced garlic
1/4 cup flour
2-1/2 cups milk
1-1/3 cups shredded Parmesan
1-1/2 teaspoons Italian seasoning
1/2 teaspoon pepper
One 14-oz. can diced tomatoes with basil, garlic, and oregano
One 10-oz. box of frozen chopped spinach
1/4 cup dried breadcrumbs
2 tablespoons shredded Parmesan cheese (for topping)

Cook pasta according to directions on package, rinse, drain and set aside. Meanwhile, melt 1 tablespoon of margarine in a saucepan. Sauté onion and garlic for 5 minutes, add flour, and cook for 30 seconds. Add milk; cook 4 minutes, until bubbly and thickened. Remove from heat. Stir in 1/3 cup of the Parmesan, seasoning and pepper.

Combine pasta, sauce, 1 cup of the cheese, tomatoes, drained and thawed spinach in a large bowl. Mix well. Spoon into a greased 13" x 9" casserole.

Mix breadcrumbs, 2 tablespoons of Parmesan, and remaining margarine, and sprinkle on top.

Bake at 350°F for 30 minutes.

Serves 6



Entrées and Sauces

Tomato Basil Quiche

Sheila Mahoney DeSantis

*"If real men don't eat quiche," Shiela says.
"That leaves more for real women! This is a
delicious, can't-miss summer entrée."*

2 medium or 1 large tomato, slice
1/4-inch thick
2 cups shredded sharp white Cheddar
or Gruyere
1-2 cloves garlic, finely chopped
1 unbaked 9-inch pie shell
1 small onion, thinly sliced
Leaves from 3 small stems fresh basil,
torn if large
4 eggs
1-2/3 cups light cream
6 tablespoons aged port or sherry
(may be omitted, but reduce baking
time by 5 minutes)
1/2 teaspoon freshly ground black
Pepper

Preheat oven to 425°F.

Place tomatoes on a paper towel to
absorb excess moisture.

In a small bowl, toss the cheese with
the garlic. Sprinkle 1-1/2 cups of the
cheese mixture evenly on the bottom of
the pie shell. Arrange the onion on top
of the cheese. Arrange the tomato in a
single layer on top of the onion.

Distribute the basil on top of the tomato
and in the crevices between the rounds.
Sprinkle the remaining 1/2 cup of
cheese mixture on top.

In a medium bowl, beat the eggs
thoroughly. Add the cream, port, and
pepper and beat well.

Slowly pour the egg mixture into the
pie shell. Bake for 20 minutes.

Lower the oven temperature to 350°F
and bake for 35 minutes longer, or until
the quiche is lightly browned on top.

Let the quiche cool on a wire rack for a
few minutes before serving.

Serves 6-8.



Entrées and Sauces

Béchamel Sauce (*Basic White Sauce*) *Jamie Rothwell*

The Calla Lily's weekend host, Jamie Rothwell began his career as a restaurateur by washing dishes at his uncle's London pub. He moved to New York in his early twenties, and eventually to Sebastopol. His plans to open his own pub never materialized, but Jamie never lost his love of exquisite wines and fine dining. He recommends this classic white sauce because it is the basis of many deliciously flavored sauces for a great variety of dishes. Extra butter, cream and egg yolk can be added to enrich the basic sauce.

1/2 pint of milk
1 bay leaf
1 onion or shallot, chopped
5 whole peppercorns
1 oz. butter or margarine
2 tablespoons plain flour
2 tablespoons cream
Salt and white pepper

Heat milk slowly on low heat to scalding point with bay leaf, onion or shallot and peppercorns. Remove from heat, cover and let stand for 7-8 minutes.

Melt butter in small heavy saucepan, remove from heat, stir in flour and cook for about 1 minute, then add all at once, the strained and slightly cooled milk. Stir constantly over medium heat until boiling. Simmer 2-3 minutes. Add cream, and salt and pepper to taste.

Demi-glace *Jamie Rothwell*

According to Jamie, "Demi-glace is the building block for any recipe that calls for a sauce, including stews and casseroles. At the Calla Lily, Chef makes our demi-glace fresh from rich veal or beef bone stock. However, canned broth may be substituted when trying this at home."

1 large shallot, chopped
1 teaspoon unsalted butter
1 cup red burgundy wine
1 bay leaf
1 whole black peppercorn
2 cups beef broth (canned or bone stock)

In a 2-quart saucepan, sauté the shallot in hot butter over medium heat for 5 minutes, until golden brown and translucent. Add the red wine, bay leaf, and peppercorn and bring to a boil.

Reduce heat and simmer, uncovered, for 8 to 10 minutes, until reduced to about a 1/2 cup of liquid. Add the beef stock or broth and continue cooking for about 30 minutes, until reduced to about 1-1/2 cups.

Line a large colander or sieve with 2 layers of 100% cotton cheesecloth. Set colander in a large heatproof bowl and carefully pour hot mixture through. Set aside to cool. Transfer the stock to a storage container, cover and refrigerate or freeze until ready to use. Stock will keep in the refrigerator for up to 1 month if well sealed.

Yield: 1-1/2 cups



Entrées and Sauces

Sherry Cream Sauce

Jamie Rothwell

"At the Calla Lily," Jamie says. "Chef uses this sauce with salmon, shrimp, and almost any combination of seafood. It adds incredible flavor to our lighter entrées."

1 large shallot, finely chopped
2 tablespoons unsalted butter
1 cup dry sherry
1 cup heavy cream
1 small bunch of fresh chives,
chopped, about 2 tablespoons
Salt and freshly ground pepper

In a 2-quart saucepan, sauté the shallots in hot butter over medium heat for 3 minutes, until browned.

Add the sherry and continue cooking for 8 to 10 minutes, until reduced to 1/2 cup of liquid. Add heavy cream and bring to a boil.

Reduce the heat and simmer for 5 to 10 minutes, until liquid is reduced to about 1-1/4 cups.

Remove from the heat. Stir in the chives. Season to taste with salt and pepper. Serve immediately.

Yield: 1-1/4 cups

Madeira Wine Sauce

Jamie Rothwell

"No amount of time is ever wasted in search of the perfect sauce," says Jamie. "This sauce is exquisite over chicken breasts or roast pork."

1/2 cup Madeira wine
1 teaspoon cracked peppercorns
1 cup Demi-glace (page 24).

In a medium saucepan, combine the Madeira and peppercorns and bring to a boil. Add the Demi-glace.

Reduce the heat and simmer uncovered for 10 minutes, until reduced to about 1 cup liquid.

Serve immediately.

Yield: 1 cup

Note: Demi-Glace and Madeira Wine Sauce can be made ahead and reheated. However, you must bring the temperature to 165°F for at least 15 seconds before serving.



Entrées and Sauces

Tehuacana Creek Vineyards Tomato Sauce

Ulf and Inga-Lill Westblom

Tehuacana Creek Vineyards & Winery

- 1 chopped onion
- 3 minced garlic cloves
- 1 tablespoon olive oil
- 1 can crushed organic tomatoes
- 1/4 cup of Chianti or other hearty red wine
- 1 tablespoon oregano
- 1 tablespoon thyme

Sauté onion and garlic in olive oil until the onion's transparent.

Add tomatoes and wine, and simmer until reduced and thickened (the longer the better).

Add spices during the last 5 minutes of simmering.

This sauce is perfect to serve with Greek Keftedes (page 19).

Vodka Sauce

Hollis Gaudiere

- 1/2 cup of olive oil
- 1 teaspoon butter
- 2 garlic cloves, minced
- 1/4 cup fresh parsley
- 1/4 cup onions chopped
- 1 large can whole peeled tomatoes
- 1 pint heavy cream
- 1/2 cup vodka
- Salt and pepper to taste

In a sauce pan, add oil, butter, onions and garlic. Sauté until onions are clear. Add vodka, tomatoes and parsley. Slowly mix in the cream.

Salt and pepper to taste, add pasta, sprinkle with Parmesan cheese and serve.

Sauce can be prepared 1 day ahead. Cover and refrigerate.

Serve over cooked pasta. Garnish with chopped basil, parsley or chives. Sprinkle with Parmesan cheese and red pepper if desired.



Desserts and Sweet Sauces

Almond and Raspberry Tart

Sheila Mahoney DeSantis

"My mother-in-law is an incredible cook and a skilled baker," Caroline says. "I wouldn't dream of trying to make this tart, but she does it as easily as throwing together a salad or toasting bread. I worship at her altar."

1/2 pound (2 sticks) unsalted butter,
softened
3/4 cup granulated sugar
1 large egg
1/2 teaspoon vanilla extract
2 cups cake flour, sifted
1-1/4 cups sliced almond, toasted and
ground
1/2 teaspoon ground cinnamon
3/4 cup seedless red raspberry jam
1/4 cup confectioner's sugar, sifted

Preheat oven to 325°F.

Lightly coat with vegetable cooking spray a 9" X 1-3/8" tart pan with a removable bottom.

Using an electric mixer, cream the butter and sugar on medium to high until light and fluffy. Add the egg and vanilla and beat well.

In a separate bowl, combine the flour, ground almonds, and cinnamon. Add to the egg mixture and beat just until soft dough forms.

Wrap in plastic wrap and chill in the refrigerator for 30 minutes.

Roll 1-1/2 to 2 cups of the dough mixture into a circle 11 inches in diameter. Ease pastry into pan, taking care not to stretch pastry. Gently press pastry into the fluted side of the tart pan and trim the edges. Then spread jam evenly over the bottom of pastry.

Roll remaining dough into a 10" X 6" rectangle and cut into eight 1/4-inch thick by 1-inch wide strips. Weave the strips diagonally over the jam filling to create a lattice. Press ends of strips into rim of bottom crust, trimming ends as necessary.

Bake for 35 to 40 minutes, until the crust is golden brown.

Allow the tart to completely cool and dust with confectioner's sugar. Serve alone or if desired, with a high quality chocolate ice cream.

Note: I've never tried it, but I imagine Godiva's Chocolate Raspberry ice cream would make an amazing accompaniment to this dessert.



Deserts and Sweet Sauces

Burnt Cream (Crème Brûlée)

*Fox & Goose Public House
Sacramento, CA*

8 egg yolks
1 cup sugar
1 tablespoon vanilla
1 quart whipping cream

In a large bowl, beat egg yolks and sugar until pale and creamy. Add vanilla. Heat in a saucepan (low heat) until tiny bubbles form around the edge. *Be sure to remove from heat as soon as the tiny bubbles form.*

Gradually add cream to egg and sugar mixture while beating.

Pour into 4-oz. custard cups that have been placed in a pan with about a half-inch of water. Bake at 350°F for 45 minutes.

Sprinkle tops with sugar and bake 10 minutes more or until golden brown in color. Chill and serve.

Yield: up to 8.

Caroline's Celebration Chocolate Mousse

Caroline Spring

"Nobody does it better," Mick says about Caroline's chocolate mousse. "But she won't make it unless we're celebrating something. It's amazing how many special moments there are in life--especially when it means chocolate mousse. It's the perfect way to commemorate them."

4-oz. unsweetened dark chocolate
1/2 cup of butter
4 egg whites
1 cup sugar, divided
1/2 cup Grand Marnier
1 pint heavy cream

Melt chocolate, three drops of water and butter in the pan on top of a double boiler. Set aside.

Beat egg whites until foamy; slowly add one-half cup sugar and continue beating until stiff.

Add chocolate to egg white mixture and beat well; add Grand Marnier.

Whip cream with remaining one-half cup sugar until it gains body.

Fold cream into chocolate mixture and pour into wine glasses. Chill overnight.

Serves 6.



Desserts and Sweet Sauces

Chocolate Chocolate Chip Cake

Catherine Snodgrass, Award Winning Romance Author

"It's quick and easy to bake, yet rich and decadent," Caroline says. "Any dessert with chocolate twice in its name shoots right to top of our list!"

1-3/4 cups boiling water
1 cup brown sugar
3 eggs
1 cup sugar
1 cup uncooked oatmeal
1-3/4 cups flour
1/2 cup butter
1/2 teaspoon salt
1 teaspoon soda
One 12-oz. package of chocolate chips
1 tablespoon cocoa

Pour boiling water over oatmeal and let stand at room temperature for 10 minutes. Add butter, brown and white sugar and stir until butter melts. Add eggs and mix well. Sift dry ingredients together and add to mixture, mixing well. Add half of the chocolate chips.

Pour batter into a 9" X 13" pan sprayed with cooking oil. Sprinkle remaining chips on top.

Bake at 350°F for 40 to 45 minutes.

Chocolate Yummy

Rhonda Besa

"I love the kids, but there's nothing like something 'yummy' to take the edge off after a hectic day."

Mrs. Besa is the Registrar of Students at Reicher Catholic High School in Waco, Texas.

Crust:

1 cup flour
1 stick melted butter
1 cup pecans, finely chopped

Mix well and spread in a 9-1/2" x 13" x 2" baking pan. Bake at 350°F for 20 minutes. Let cool.

Filling:

1 cup Cool Whip
1 cup confectioner's sugar
One 8-oz. package cream cheese
One 3-oz. package chocolate instant pudding
One 3-oz. Vanilla instant pudding
3 cups milk
3 cups Cool Whip
1 Hershey bar, frozen then grated

Mix 1 cup Cool Whip, sugar and cream cheese. Spread over cooled crust.

Mix pudding with milk; let set for 10-13 minutes in refrigerator. Pour over cream cheese mix. Top with Cool Whip. Sprinkle grated Hershey bar on top.

Serves 10.



Dottie's Daffodil Cake

Dottie Dinsmore

"Aunt Dot is known throughout Chase Crossing for her cooking and baking," Holly Chase says. "She's won every ribbon at every fair or bizarre she's ever entered. This is one of her favorites."

1 cup of cake flour
1-1/4 cups of egg whites
1 teaspoon cream of tartar
1-1/3 cups of sugar
1/2 teaspoon vanilla
1/2 teaspoon orange extract or grated
Orange rind
4 egg yolks

Sift flour; measure; sift twice again.
Beat egg whites until frothy; sprinkle salt and cream of tartar over top and continue beating until stiff but not dry.
Gradually beat in sugar, sprinkling about 2 tablespoons at a time.
Gradually fold in flour, sifting about 1/4 cup at a time over the surface.

Divide mixture into two equal parts.
To one part add vanilla, folding it in as gently as possible; to other part add orange extract or rind and egg yolks which have been beaten until thick and lemon-colored. Spoon into ungreased tube pan about 9" X 9" diameter, alternating white and yellow mixtures.

Bake in a moderate oven (325°F) about 1 hour; remove from oven. Invert pan; let cake stand in the inverted pan about 1 hour or until cooled.

See *Lemon Glaze* (page 33)

Desserts and Sweet Sauces

Frosted Chocolate-Cherry Amaretto Cake

Caroline Spring

"This is Mick's favorite cake," Caroline says. "It's rich, delicious, and if you promise not to tell Mick, very, very easy to make."

Cake:

1 package of chocolate cake mix
One 21-oz. can of cherry pie filling
2 tablespoons of Amaretto
(substitute with 1 teaspoon of almond extract)
2 eggs

In a large mixing bowl, combine cake mix, pie filling, Amaretto or almond extract and eggs. Mix by hand, stirring until well mixed. Pour into butter-greased and floured 9" x 13" x 2" baking pan dish. Bake at 350°F for 25-30 minutes. Allow cake to cool for approximately 3 hours before frosting.

Frosting:

1 cup of sugar
1/3 cup evaporated milk
5 tablespoon butter
1 cup of semi-sweet chocolate chips

In a small saucepan, combine sugar, butter and milk. Bring to a boil and stir constantly for 1 minutes. Remove from heat, stir in the chocolate chips until chips are melted and mixture is smooth. Pour over the cake and let cool. Frosting will thicken as it cools.
Serves 12.



Desserts and Sweet Sauces

Key Lime Pie

Caroline Spring

"This tangy dessert is as refreshing as it is delicious," Caroline says. "The perfect summer dessert."

Pie crust:

16 graham crackers, crushed
3 tablespoons sugar
1 cub (1/4 pound) butter

Mix the ingredients and press them into a 9" pie plate. Preheat oven to 350°F and bake for 10-12 minutes until lightly browned. Place on rack to cool.

Pie Filling:

4 large or extra large egg yolks
One 14-oz. can sweetened condensed milk
1/2 cup fresh Key lime juice
(approximately 12 Key limes/or 4 to 5 regular limes). *Do not use bottled lime juice.*
2 teaspoons grated lime peel, green portion only
Whipping cream for garnish (optional)

Use an electric mixer and beat the egg yolks until they are thick and turn a light yellow. Don't over mix. Turn the mixer off, and add the sweetened condensed milk. Turn speed to low and mix in half of the lime juice. Once the juice is mixed in, add the other half of the juice and the zest. Continue to mix until blended (just a few seconds).

Pour mixture into the pie shell and bake at 350°F for 12 minutes to set the yolks and destroy any salmonella in the eggs. Chill for several hours.

Serve with a dollop of whipped cream.

Note: grate zest from the limes before juicing.



Lemon Bars

Tara Mahoney

"My sister-in-law Tara, Gabe's wife, favors this recipe," Caroline says. "I love any kind of lemony desserts, and could probably eat all 24 bars by myself."

1 cup all-purpose or unbleached flour
1/4 cup powdered sugar
1/2 cup butter
2 eggs
1 cup sugar
2 tablespoons flour
1 tablespoons grated lemon peel
1/2 teaspoon baking powder
2 tablespoons lemon juice

Pre-heat oven to 350°F. In large bowl combine flour and powdered sugar; cut in butter until crumbly. Press flour mixture into ungreased 8" or 9" square pan. Bake for 15 minutes.

In small bowl beat eggs and sugar until light colored; stir in remaining ingredients. Pour egg mixture over partially baked crust. Return to oven and bake 18-25 minutes or until light golden brown. Cool completely.

Sprinkle with confectioner's sugar. Cut into bars. Makes 24 bars.

Deserts and Sweet Sauces

Bing Cherry Sauce

Randi Monroe, Author

Erotic Romance

1 pound of ripe Bing cherries;
stemmed and pitted
1 cup red currant jelly
2 tablespoons cherry brandy
2 tablespoons Creme de Cassis
(OR 1/4 cup of either cherry
brandy or Crème de Cassis)

Melt jelly; stir in brandy and Cassis until well blended. Pour over cherries; toss gently to coat.

Let stand at room temperature several hours, tossing gently when you think of it.

Yield: 4 Servings



Desserts and Sweet Sauces

Blueberry-Rhubarb Dessert Sauce

Adina Spring

"My mother claimed this recipe was handed down but was never sure from where or by whom," Caroline says. "However, it's a great sauce so I happily give my mom credit for creating it."

- 6 cups blueberries, rinsed and drained
- 6 cups diced trimmed rhubarb, preferably tender stalks
- 4 cups sugar
- 1 cup orange juice
- 2 sticks cinnamon, broken into 2-3 pieces each

Combine all the ingredients in a wide, heavy-bottomed pan or preserving pan. Heat slowly over medium heat, stirring once or twice very gently with a rubber spatula until the mixture boils.

Simmer slowly, stirring as little (and as gently) as possible, until the fruit is tender and the syrup slightly thickened, about 30 minutes. Taste; add more sugar, if needed.

Remove the pieces of cinnamon. Ladle the sauce into a storage container; cool, cover and refrigerate for up to 3 weeks.

Makes 4 pints

Butterscotch Sauce

*Randi Monroe, Author
Erotic Romance*

- 8 oz. sugar
- 1/2 cup cream
- 1-1/8 oz. butter
- 2 tablespoons maple syrup

Mix sugar, cream, butter and syrup. Bring to a boil over medium heat, stirring often. Cool and serve. Excellent over ice cream.

Yield: 4 servings

Lemon Glaze for Dottie's Daffodil Cake

*Dottie Dinsmore
Chase Crossing, CA*

- 1 cup confectioner's sugar
- 1/2 teaspoon grated lemon peel
- 1 teaspoon lemon juice
- About 2 tablespoons milk
- 1 drop yellow food coloring

Mix all ingredients until smooth. Spread on Daffodil Cake (page 30).



Deserts and Sweet Sauces

Mocha Fudge Sauce

*This one is for a terrific lady,
Jerri Davis, Roseville, CA*

- 5 oz. bitter or semisweet Chocolate,
chopped
- 1 oz. unsweetened chocolate,
chopped
- 3/4 cup heavy cream
- 1/4 cup unsalted butter
- 1 tablespoon instant espresso powder
- 1/2 cup sugar
- 3 tablespoons Kahlua

Bring chocolates, butter and cream to a boil over low heat. Add coffee powder, then sugar. Cook, stirring, until coffee and sugar dissolve. Remove from heat; stir in liqueur. Serve warm or at room temperature.

Store in the refrigerator in a covered container up to a week. Since it thickens, reheat slowly before using it.

Yield: 1-2/3 cups

Raspberry Dessert Sauce Topping

The Mahoney Twins

"Mick's sisters, Gabriella and Michaela – Gabby and Mikey – are still arguing over who came up with this recipe first," Caroline says. "Does it matter? It's too good to fuss about."

- One 10-oz. package frozen
raspberries
- 1/4 cup of sugar
- 1 tablespoon Kirschwasser

Defrost berries. Blend with sugar in a food processor fitted with a metal blade. Add Kirsch. Strain if desired.

Yield: 1-1/12 cups.

Can be served over poached pears, ice cream, or any other goodies that need a little extra something.

About Our Contributors

All of the recipes in this cookbook are genuine, created and taste-tested by real human beings.

Many of the recipes, however, were passed along to me on little snippets of paper, index cards from long ago, or telephone conversations with dates long forgotten.

In some instances, the contributors wished to remain anonymous. They chose instead to credit their recipes to characters in my novels for whom they felt a special kinship.

To all of the very generous people—readers, friends, and writing colleagues, who helped so much in the compilation of **The Secret Recipes of the *Calla Lily Inn of Sebastopol*®, Vol. 1, Summer 2006** — I offer my fondest thanks and deepest gratitude.

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Jody Barbin, pp. 12, 13
Rhonda Besa, p. 29
Mary DeWalt, p. 18
Sandra English, p. 13

Sr. Rene Fischer, D.C., p. 17
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*From the characters in Micqui's novel **Sweet Caroline***

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Tony DeSantis, p. 5

Sr. Anne Mahoney, pp. 13, 14

Mick Mahoney, pp. 11

The Mahoney Twins. Gabby and Mikey, p. 35

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Chapter One

MAYBE IT WAS the annoying pressure on Mick's shoulder or the low, seductive voice that belied its grating message, "Excuse me, but this is my seat..." Or the hum of the plane's engine revving up for take-off, the press of bodies, and the stale air. Maybe it was all of them, but Mick wasn't waking up pretty. He'd just drifted off after thirty-six walking-zombie hours, twenty-two of them spent exactly like this – on an airplane. "Go 'way," he grumbled.

The voice persisted. "Excuse me, sir, you are sitting in my seat. See, here's my boarding pass."

He forced open one eyelid, expecting to see the world as red and bloodshot as his eyes. Instead he found himself eyeball to thigh with one of the longest pair of legs – gorgeous, shapely legs – dropping down from under one of the shortest skirts, worn by one of the tallest women he'd ever seen.

Suddenly very much awake, he managed to untangle himself enough from his tray table and laptop to see if Ms. Long Legs was real or a hallucination of sleep deprivation. "S'cuse me?"

"For the ninetieth time," she said, bending low to thrust her boarding pass in his face. "You are sitting in *my* seat."

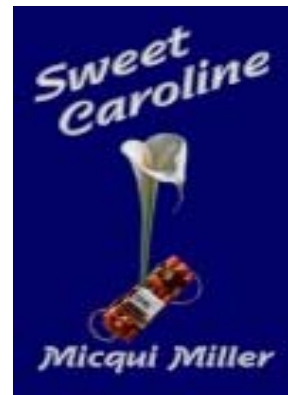
Just a shade under six-foot-six himself, Mick knew too well the discomfort of flying the friendly skies. This was the first time he'd seen a woman outside of the WNBA challenged height-wise. His gaze dropped to her slender ankles then to her shoes. *Yowzah!* She wore white-strapped sandals with at least four-inch heels. Now he knew he was dreaming – or he'd died and gone to heaven.

Except this dream girl was pointing to her boarding pass again, and the annoyed look on her face was anything but dreamy. "See, 14B."

Mick tried out his most charming smile. "There's an empty seat over there." He pointed to 12D. "Right on the aisle." And right next to a woman holding a fussing baby and a whiny two-year-old.

"I don't want to sit in 12D." This time she leaned so close, he caught a hint of her perfume, a summer scent of blossoms and promises. Did he dare look beyond the first button that had come undone on her white silk blouse? Hell, it was a dream. Why not?

"Don't you dare look down my shirt," she said.



Published in the United States.
Hard Shell Word Factory
March 2005

Copies available for a limited time
from Micqui Miller
at
micquimiller@yahoo.com
Price: \$8.00 plus \$2.00 shipping/
handling

Rated R - Very Sensual

Too late. He'd already caught a glimpse of white lace, tanned skin, and possibilities.

"Get up – NOW!"

Mick had no intention of moving. He'd already given up his seat in first class to an elderly man making his last trip home. He wasn't moving again.

"Sorry."

"Sorry?" She drew back, giving him a clear view of fiery red hair, all curls and tendrils surrounding an expressive face dotted with freckles, a delicate little nose that turned up a bit at the end, and lips that shined with orange gloss. She had the most enchanting Texas drawl he'd ever heard. But her eyes captured his full attention.

As far back as he could remember, strangers commented on the color of his, not quite blue, not quite brown, but a rich violet, a trait his entire family shared. Amazing. The color of this stunning woman's eyes matched his.

A flight attendant stopped behind the redhead. "You'll have to take your seat now, Miss."

"How can I?" she sputtered. "He's sitting in it."

Happily, Mick noted her ring finger was bare.

"The captain is ready for take-off. Please sit right there."

The attendant pointed to 12D, where mother and children waited. "We'll straighten this out once we're at our cruising altitude." The attendant turned a radiant smile on Mick and shot a glance at the vacant seat beside him. The one filled to overflowing with tablets and file folders. "Sorry, Mick. You'll have to put those under the seat again."

"And close my tray table and bring my seatback to its full upright position."

She laughed. "Guess you've memorized the drill by now."

He pressed his lips together to keep from smiling – not at the lovely attendant who'd already made it clear she'd be more than willing to ease his fatigue, but at this gorgeous woman who, if they'd been characters in a cartoon, would be drawn with smoke shooting out of her ears and a volcano erupting from the top of her head.

* * * *

"I DON'T NEED THIS," Caroline Spring grumbled while she yanked on her seatbelt. Barefoot, she stood five-ten. Harnessed on a plane, she felt like those seventy inches were all from her waist down. The two runny-nosed little ones squirming in the seat beside her guaranteed a *perfect* flight.

Unfortunately, Caroline had never overcome her irrational fear of flying or the accompanying airsickness. Not good for someone who spent way too many hours flying from assignment to assignment.

Thank God for Dramamine. She'd taken a generous dose while waiting for Travis to show up this morning. Her brother had been late as usual, traffic in Dallas its normal awful, and now *this*. It was almost enough to take her mind off her destination and what she hoped would end the journey to find her true identity, something she'd speculated about most of her life and now faced with certainty.

"I hope my kids aren't bothering you," said the woman sitting at the window.

To Caroline, she looked exhausted and helpless, as if she were being held hostage by the wriggling pair.

"Franklin and Miranda. They'll fall asleep as soon as we take off."

Caroline glanced down at the kids. A thin thread of saliva dangled from Miranda's chin and Franklin mined for gold in his left nostril. "They're fine." She closed her eyes and leaned her head against the seat. Nothing would be "fine" until her feet were on solid ground again.

"It's not really his fault, you know."

Grudgingly, Caroline opened one eye. "What?"

"Mick. It's not his fault."

"Mick?"

"The man you were talking to." She giggled like a teenager. "The hunk in 14B."

Caroline narrowed her gaze. "What about him?"

"He's been on planes for almost twenty-four hours. Flying back from Saudi Arabia or one of those other oil-producing countries."

"Bully for him." No wonder he looked so scruffy. She'd noticed that he hadn't shaved in a while, and she wouldn't want to be downwind if he raised an arm.

Daring a glance backward, she quickly looked away. He'd been watching her, staring straight at her, and for the briefest moment, they made eye contact.

Eye contact! She did a double take. *The color of his eyes*. They were the same as hers.

In an instant, memories of Caroline's grammar school days rushed back. She'd been teased by her classmates for her "orange hair and purple eyes" and taunted with "Pumpkin Head." No one in her family had the same coloring, not her mom, dad, or even her little brother. They all looked alike – short, squat, brown hair and eyes. She towered over them, the ol' Pumpkin Head, and now she'd found someone else with those same eyes and that same orange hair.

"By the way, I'm Virginia."

Caroline looked at the woman beside her and forced a smile.

"Did you see the elderly couple in first class? They were in the second row on the left as you came in. The poor man was probably snuggled under a blanket."

"I didn't notice."

“Well, he – Mr. Siriani – was supposed to sit where you’re sitting now, and his wife on the other side of Mick.”

If there was a point to this story, Caroline wished Virginia would make it.

“Without being asked, Mick gave up his seat in first class to the man and paid the upgrade so his wife could sit beside him. The poor old dear has just spent the last two weeks at M. D. Anderson. He’s going home to die.”

The breath whooshed out of Caroline like she’d been slammed in the back with a two-by-four. Only six weeks ago, her mother had lost her battle against “the Big C,” as Adina Spring chose to call it. Colon cancer. She suffered a slow agonizing death, which she had accepted like she accepted all things in life. “It’s God’s will, Caroline,” she’d often told her angry daughter, who’d railed against the medical establishment, science, and any other group or person who stumbled into her path.

Que sera, sera – whatever will be, will be – did not work for Caroline Spring. And not anyone – not her mother’s attending physician, her brother, the hospice team, not even Luke Enright, the man Caroline had known and loved since her first day at grad school at Texas A & M, could assuage her pain and fury. Now, she’d lost them all, except for Travis.

Two weeks ago, she and her brother had sat cross-legged on their mom’s bedroom floor, sorting through drawers full of costume jewelry, tossing out papers, saving photographs.

Travis yanked on a drawer that had been stuck for months. It flew across the room, narrowly missing Caroline. Her entire life tumbled out of that drawer, taking with it her identity and what trust she had left in anyone.

“Mick’s very tall, you know,” Virginia said, obviously not noticing that Caroline had stopped listening. “But then so are you. Anyway, he was sort of galloping along, two briefcases and a couple of laptops trailing behind him. You couldn’t miss him.”

What was she blathering about now? Caroline heard only half of what her seatmate said. Why weren’t they taking off? The flight attendant had been in such an all-fired hurry to make her take her seat. She could only hope this wasn’t an omen of what the next eight weeks held in store for her.

“Ladies and gentlemen, we’ve closed the doors,” crackled a female voice on the intercom. “We’ll be just a few minutes longer.”

“I need to get some rest,” she said to Virginia before the woman could launch into another inane story. Caroline shifted in her seat, faced the aisle, closed her eyes, and prayed the Dramamine would kick in – soon.

* * *

“LADIES AND GENTLEMEN, the captain has turned on the seat belt sign in preparation for our descent into San Francisco...”

Caroline shot up straight in her seat. Descent? How? They’d taken off only a few minutes ago.

She looked at her watch, 1:05 p.m., or a little after Noon Pacific Coast time. The Dramamine had done more than its job. She'd slept like the dead the entire trip, and now her rump was numbed hard as granite. Next to her, she saw Virginia dozing over a magazine, neither child in sight.

Fully awake, Caroline turned in her seat and glanced up and down the aisle. Children didn't go missing in the middle of a flight, and neither had Virginia's. Mick held both of them.

Franklin sat in his lap, pounding grubby little fingers on the keyboard of Mick's laptop while Miranda slept contentedly in the crook of his arm. He was whispering to Franklin, his words mesmerizing the child.

Caroline leaned forward and pulled her purse from beneath the seat in front of her. She rummaged through it until she found her compact. She could touch up her make-up and take a leisurely look at Mick as well.

She saw that his dark red hair was as curly as hers. Had he not worn it cropped so close, it would have been a mass of tangled knots. The advantage of being a man – no bad hair days. His eyebrows were far darker than hers, too, and the shadow turning into a full beard, looked brown.

Dark circles of fatigue ringed his eyes yet he seemed to be enjoying himself with the little boy. In spite of his rumpled look, Caroline grudgingly admitted Mick was someone she might, in a weak moment, find attractive. Given another time and place, of course. Within the next twenty minutes, they'd land. She'd go her way and he'd go his. Just as well, too. How could you trust a man who looked that good, who obviously knew it, and still charmed the chips out of everyone?

She guessed he'd enjoyed irritating her, yet he'd been compassionate enough to put aside his own discomfort so an elderly couple could sit together, and to give a tired mom a much-needed break. *Dang! A veritable Saint Mick.*

* * *

BEYOND WEARY, MICK squirmed in his seat. He'd spent the last two weeks working grueling twenty-hour days in a place where the temperature never dropped below one- eighteen. A place devoid of foliage, hope, or joy.

Covering his mouth with the back of his hand, he yawned mightily. If the child on his lap noticed, it didn't stop him from his mission to destroy the laptop.

Mick had seen the novelty of flight wear off for the kids somewhere over Atlanta, and by their layover in Dallas, they were bored and cranky and a big handful for a mom traveling alone. Mick had seen that look of weary frustration often enough in the faces of his sisters and sister-in-law. Virginia had hesitated only a second at his offer to take Franklin and Miranda for a few minutes. Those few minutes were going on three hours.

Miranda had stopped fussing over El Paso and dropped into deep slumber. Franklin still fought the good fight. Unfortunately, “Uncle” Mick was now losing the battle. They were landing, and these two were going back to Mommy as soon as he could get a flight attendant’s attention.

In the meantime, what better way to take his mind off the stiffness in his back, the pain in his tailbone from sitting too long, and Franklin’s reeking diaper, than to concentrate on the fabulous redhead he had to admit he’d treated rudely. He saw that she was awake now and viewing him using one of the oldest tricks in the book: a mirror.

“Very good, Franklin. Now try this.” He guided the youngster’s pudgy little forefinger to one of the keys that would start a new program.

Over Franklin’s squeals and the hum of the plane’s engine, Mick dared a glance across the aisle. A few more tendrils had escaped from her topknot and curled against the back of her neck. When she raised her chin, he saw the litheness and posture of a dancer, a long legged ballerina, who must have towered over her frou-frou partners.

He wondered if she danced as a child, and the frustration she must have known growing too tall too soon. But if she’d ever been called an ugly duckling, she’d blossomed into a swan.

She was dressed in business attire, except for the strapped sandals. Mick remembered seeing a laptop draped over her shoulder, and that she’d carried a briefcase, too. Probably flying to a meeting in San Francisco then catching a late flight back to Dallas.

What a shame. She was the first woman in a long, long time who’d piqued his interest. Creeping up on forty, he’d sometimes wondered, as his sisters suggested, if he were turning into an old curmudgeon.

Not if I can still appreciate legs like that.

He almost regretted being so arbitrary about staying in her seat. They’d likely be heading in opposite directions and their paths would never cross again. “Missed opportunities” – his mother’s favorite assessment of his personal life. “Mick,” he could hear her saying, “good women are not like buses. If you miss one, another will *not* come along in ten minutes.”

True, but not even the venerable Sheila DeSantis understood why her eldest son never married. Why he never could and never would.

* * * *

CAROLINE HATED LANDINGS the most. She always feared the landing gear would fail, the retro rockets refuse to fire, or that whatever could go wrong would, and the plane would slide on its belly in suds right through the control tower.

Worse, the kids had returned. Miranda had woken from her nap and hadn’t stopped screaming since, and Franklin smelled like something left in the sun too long.

To distract herself, Caroline slipped an envelope out of her purse and peeked under the open flap. Good. She'd remembered the postcard.

She glanced over her shoulder to make certain no one watched and pulled the tip of the card out of the envelope about an inch. The same chill she felt the first time she saw it raised gooseflesh on her arms again. A computer-generated photograph of a family gathering was pasted to the front of the card. She'd counted the family members time and again – twenty-eight in all.

The original photograph, she'd decided, was taken from a distance because the faces blurred under magnification. Nothing unusual about that besides the fact that someone had gone to a lot of trouble to trim a photo of her, one she never recalled posing for, and paste it over a couple of the family members. She stood out among the group like a giant-sized paper doll.

At first Caroline thought it was just another "tall" joke except she'd found the postcard hidden with her birth certificate and a birth certificate for "Baby Girl Smith" born four days earlier than Caroline, in a town in New York state too small to pinpoint on a map. Separately these things meant nothing. Even together they meant nothing. But why had her mother taped the postcard and birth certificates to the underside of a drawer? A place to hide a secret. A secret Adina Spring had taken to her grave.

The magnifying glass had revealed only one clue – a banner that hung between two trees with the words "Mahoney Family Reunion" spray-painted across it. No date, location, or inscription existed. The only clue, a postmark from a city in California named Sebastopol. The card had been mailed a little more than a year ago.

Neither she nor Travis knew what the card meant, but as surely as that little boy sitting beside her had a date with a hot bath and a fresh diaper, Caroline would spend the next eight weeks finding answers to the questions she could no longer ignore.



End Notes

Micqui Miller

Born and raised in Detroit, Michigan, Micqui Miller wrote her first novel at the age of 12, and earned her first byline as a sports writer for a local Detroit newspaper at 15. Since that time, she has published more than 100 articles and short stories, has one novel in current release, and the soon-to-be released *Morning Star*, from Cerridwen Press.

A two-time Golden Heart Finalist, Micqui won the prestigious award from Romance Writers of America for her first “grown up” novel, *The Killing Hour*.

When she’s not creating tales of romance and suspense, Micqui writes grants for a private high school in Central Texas, where she lives with her husband Bill and their two spoiled Tom Kitties, *Vlade* and *Peja*.

Micqui welcomes your questions and comments at www.micquimiller.com.

Novels by Micqui Miller

Sweet Caroline

Released by Hard Shell Word Factory

www.hardshell.com

December 2004 (Electronic Download)/ISBN #0-7599-4770-8

March 2005 (Trade Paperback)/ISBN #0-7599-4771-6

Morning Star

Romance Writers of America/Golden Heart Finalist

Coming Soon from Cerridwen Press

www.cerridwenpress.com

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2004 EPPIE Finalist

Released by Wings ePress, Inc.

March 2003

ISBN #1-59088-826-X

Limited supply of Trade Paperback available at www.micquimiller.com

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