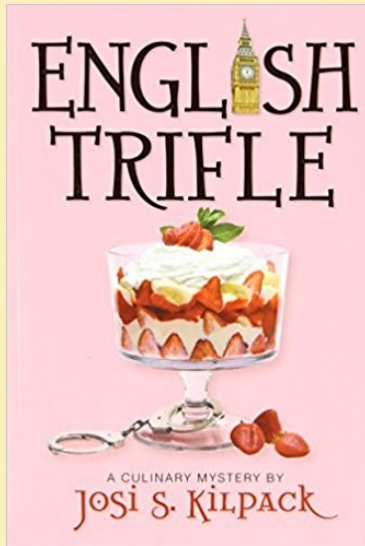


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ENGLISH TRIFLE

By Josi S. Kilpack

What begins as a holiday trip for amateur sleuth and cooking aficionado Sadie Hoffmiller and her daughter, Breanna, turns into a bizarre mystery when they discover a dead body in the sitting room of an English manor.

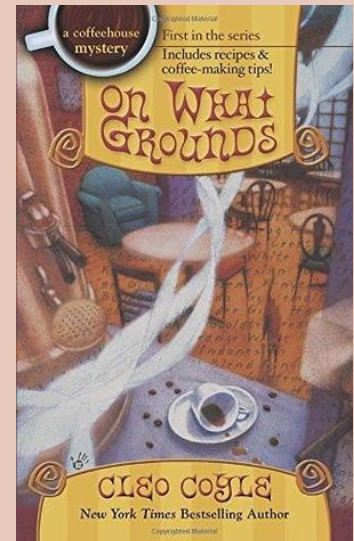
Available through hoopla and Evergreen.

ON WHAT GROUNDS

By Cleo Coyle

Clare arrives at work to discover the assistant manager dead in the back of the store, coffee grounds strewn everywhere. Two detectives investigate. But when they find no sign of forced entry or foul play, they deem it an accident. Still, Clare is not convinced. And after the police leave, Clare can't help wondering...If this was an act of murder, is she in danger?

Available in FIC COY and through Overdrive.

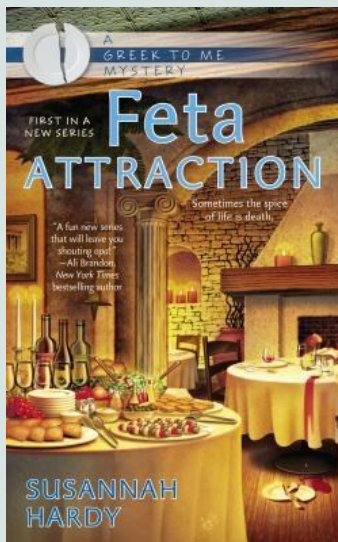


FETA ATTRACTION

By Susannah Hardy

Georgie Nikolopatos manages the Bonaparte House, a Greek restaurant and historic landmark in beautiful upstate New York rumored to possess ghosts and hidden treasure. But when her husband disappears and her main competitor is found dead, it's up to Georgie to solve a big fat Greek murder.

Available through Evergreen.



EASY SAUSAGE ROLLS

Recipe from *English Trifle* by Josi Kilpack

Ingredients

- 1 pound sage sausage (onions and green peppers can be added if desired)
- 1 package puff pastry - defrost according to package directions
- Mustard
- 1 egg yolk

Directions

Preheat oven to 400 degrees Fahrenheit.

Brown sausage in skillet; drain well.

Lay sheets of puff pastry on counter and cut into 12 rectangles (6 per sheet of pastry) using a pizza cutter.

Spread each rectangle with mustard. Spoon 1/2 of sausage into the center of each pastry rectangle. Fold over and pinch edges together.

Beat egg yolk and brush over the tops of the rolls.

Place rolls 2 inches apart on baking sheet. Bake at 400 degrees Fahrenheit for 15 to 20 minutes or until tops are golden brown.

Allow to cool slightly before eating, but best served warm.

Makes 12 servings.

TRADITIONAL GREEK PITA

Recipe inspired by *Feta Attraction* by Susannah Hardy

Ingredients

- 1 cup hot water, but not boiling
- 2 teaspoons active dry or instant yeast
- 2 1/2 - 3 cups all-purpose flour
- 2 teaspoons salt
- 1 tablespoon olive oil

Directions

Mix the water and yeast together in the bowl of a stand mixer (a large bowl will work if you don't have a mixer), and let sit for about five minutes until the yeast is dissolved. Add 2 1/2 cups of the flour, saving the last half cup for kneading), salt, and olive oil.

If using a stand mixer attach the dough hook and knead the dough on medium speed for 8 minutes, adding more flour until you have a smooth dough. If using your hands sprinkle a little of the extra flour onto your clean work surface and turn out the dough. Knead the dough for about 5-7 minutes, until the dough is smooth and elastic. Add more flour as needed to keep the dough from sticking to your hands or the work surface, but try to be sparing. It's better to use too little flour than too much. If you get tired, stop and let the dough rest for a few minutes before finishing kneading.

Clean the bowl you used to mix the dough and run it with a little olive oil. Set the dough in the bowl and turn it until it's coated with oil. Cover with a clean dishcloth or plastic wrap and let the dough rise until it's doubled in bulk, about 1 hour.

At this point, you can refrigerate the pita dough until it is needed. You can also bake one or two pitas at a time, saving the rest of the dough in the fridge. The dough will keep refrigerated for about a week.

Gently deflate the dough and turn it out onto a lightly floured work surface. Divide the dough into 8 equal pieces and gently flatten each piece into a thick disk. Using a floured rolling pin, roll one of the pieces into a circle 8-9 inches wide and about a quarter inch thick. Lift and turn the dough frequently as you roll to make sure the dough isn't sticking to your counter. Sprinkle with a little extra flour if it starts to stick. If the dough starts to spring back, set it aside to rest for a few minutes, then continue rolling. Repeat with the other pieces of dough. (Once you get the hang of it you can be cooking one pita while rolling the next one out.)

Warm a cast iron skillet over medium-high heat (you want a hot pan). Drizzle a little oil in the pan and wipe off the excess. Lay a rolled-out pita on the skillet and bake for 30 seconds, until you see bubbles starting to form. Flip and cook for 1-2 minutes on the other side, until large toasted spots appear on the underside. Flip again and cook another 1-2 minutes to toast the other side. The pita should start to puff up during this time; if it doesn't or if only small pockets form, try pressing the

surface of the pita gently with a clean towel. Keep cooked pitas covered with a clean dishtowel while cooking any remaining pitas.

These are best eaten fresh, but will keep in a plastic bag for a few days or in the freezer.

Makes 8 pitas.

HOMEMADE HUMMUS

Recipe inspired by *Feta Attraction* by Susannah Hardy

Ingredients

- 14 oz canned chickpeas
- 3 tablespoons tahini
- 1 large lemon, juiced
- 4 tablespoons extra virgin olive oil
- 2 cloves of garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1 tablespoons water
- Pinch of paprika for garnish

Directions

When making homemade hummus, what really makes the difference is the order that you add the ingredients.

For this hummus recipe, start by adding the tahini and lemon juice in a food processor or blender and pulse for about 1 minute, until thick and light in color. Then add the chickpeas. Process the mixture until the chickpeas are minced.

Add the minced garlic and pour in the olive oil a little bit at a time, while pulsing. Blend until the oil is incorporated and the hummus mixture is smooth or coarsely pureed, depending on your preference.

Season with salt and cumin and pour in 1-2 tablespoons of water if the hummus is too thick. Pulse for one more minute.

CLEO COYLE'S LITTLE CHOCOLATE RICOTTA MUFFINS

Recipe from *A Brew to Kill* by Cleo Coyle

Ingredients

- 1 large egg
- 1/2 cup ricotta (whole or part-skim)
- 1/2 cup light buttermilk (shake before measuring)
- 3 tablespoons oil (canola, vegetable, or extra virgin coconut)
- 1/4 cup granulated white sugar
- 1/4 cup light brown sugar
- 1/3 cup + 1 tablespoon unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 2 pinches of salt
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 cup + 1 tablespoon all-purpose flour
- 1/3 cup chocolate chips, (optional)

Directions

Preheat oven to 375 degrees Fahrenheit.

Using a hand whisk or electric mixer, beat the egg until slightly frothy. Measure in the ricotta, light buttermilk, oil, white and light brown sugars, cocoa, vanilla extract, salt, baking powder, and baking soda. Whisk well until fully blended. Measure in the flour. Mix only enough to make a smooth batter. Do not over-mix at this stage or you'll develop the gluten in the flour and your muffins will be tough instead of tender.

Line muffin cups with paper holders and spray the papers with non-stick spray. This is a low-fat recipe, so if you do not spray the papers, the muffins will stick.

Divide the batter among your muffin cups. Bake for 20 minutes. Do not over-bake. Muffins are done when a toothpick inserted into a test muffin comes out clean.

TIP: Muffins will be fragile when they first come out of the hot oven. Allow them to cool in the pan for about ten minutes and transfer to a cooling rack. If muffin edges are sticking to the paper, simply allow them to cool a bit more.

Makes 8 small muffins, or 6 large muffins.

SADIE'S AMERICAN ENGLISH TRIFLE

Recipe from *English Trifle* by Josi Kilpack

Ingredients

- 1 yellow cake mix (can use pre-made pound or angel food cake) cut into cubes
- 1 package Danish dessert, raspberry or strawberry (can use Jell-O)
- 1 packet Bird's brand custard mix (can use a large box of vanilla pudding)
- 1-2 cups frozen strawberries, thawed (can use raspberries)
- 2 bananas, sliced
- 1 cup whipping cream, whipped

Directions

A couple of hours before assembling the trifle, prepare the cake mix, the custard mix, and the Danish dessert according to the package directions and allow to cool properly. If using Jell-O instead of the Danish dessert, allow time for Jell-O to set up in the refrigerator about 4 hours before serving.

In a trifle dish or glass bowl layer all ingredients in the following order:

- Cake cubes
- Danish dessert
- Custard
- Fruit
- Bananas

A trifle dish will usually allow two layers; a glass casserole dish will only allow one.

Top trifle with whipping cream and refrigerate until ready to serve. Don't layer trifle more than six hours before eating or cake will get soggy and bananas may brown.

Makes 8 servings.

Variant: Chocolate Trifle - chocolate cake, chocolate pudding, and crushed Oreos instead of fruit.

TRADITIONAL GREEK BAKLAVA

Recipe inspired by *Feta Attraction* by Susannah Hardy

Ingredients

For the baklava:

- 1 package of phyllo dough
- 16 ounces walnuts, chopped
- 2 teaspoons ground cinnamon
- 2 teaspoons ground cloves
- 1 cup butter, melted

For the syrup:

- 1 cup white sugar
- 1 cup water
- 1/2 cup honey
- 1 teaspoon lemon zest
- 1 cinnamon stick
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees Fahrenheit. Butter a 9x13 inch baking dish.

Toss together cinnamon, cloves, and nuts. Unroll phyllo and cut whole stack in half to fit the dish. Cover phyllo with a damp cloth while assembling the baklava, to keep it from drying out.

Place two sheets of phyllo in the bottom of the prepared dish. Brush generously with butter. Sprinkle 2 to 3 tablespoons of the nut mixture on top. Repeat layers until all ingredients are used, ending with about 6 sheets of phyllo. Using a sharp knife, cut baklava (all the way through to the bottom of the dish) into four long rows, then (nine times) diagonally to make 36 diamond shapes.

Bake in preheated oven 50 minutes, until golden and crisp.

While baklava is baking, combine sugar and water in a small saucepan over medium heat and bring to a boil. Stir in honey, cinnamon stick, vanilla and lemon zest, reduce heat and simmer 20 minutes.

Remove the baklava from the oven and immediately spoon the syrup over it. Let cool completely before serving. Store uncovered.

Makes 36 pieces.

CLEO COYLE'S LITTLE CHOCOLATE CLOUDS

Recipe from *On What Grounds* by Cleo Coyle

Ingredients

- 4 egg whites (room temperature)
- 1/4 teaspoon cream of tartar (to stabilize the egg whites)
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 cup sugar
- 3 tablespoons unsweetened cocoa

Directions

Preheat the oven to 300 degrees Fahrenheit.

Some notes to help you get the best results: Start with a mixing bowl that is glass, metal, or ceramic. The bowl must be free of grease for your egg whites to whip up properly. (Grease clings to plastic bowls, which is why you should not use plastic.) Also, for best results, your egg whites should be room temperature. You can simply set the cold eggs in a bowl of warm tap water for 2 to 3 minutes before cracking.

Place egg whites, cream of tartar, vanilla, and salt into bowl. Using an electric mixer or handheld whisk, begin to whip the whites. When you see soft peaks begin to form, continue beating while slowly sprinkling in the sugar.

When the egg whites have become stiff and glossy, stop whipping. Sift the cocoa over the egg whites and gently fold into the mix. The whites will deflate a little, but that's okay.

Line a cookie sheet with parchment paper. Make rustic little chocolate clouds by dropping batter by heaping teaspoons onto the paper. As a fun option and to create variety, try sprinkling some with finely chopped nuts, others with shredded coconut, chocolate sprinkles, or a few mini chocolate chips.

Bake in a preheated oven for about 25 - 35 minutes. Meringues should be dry and firm on the outside (not hard, just firm) and still gooey in the center. Remove from oven and carefully slide the parchment paper off the hot pan and onto a rack to cool.

Note: Warm meringues will stick to the parchment paper. But as they cool, they will harden. Then you can easily lift them free and eat with joy.

Makes 24 - 30 cookies, depending on size.

NOTES