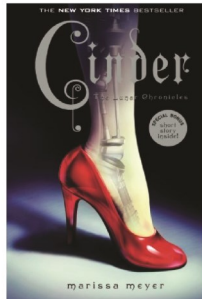


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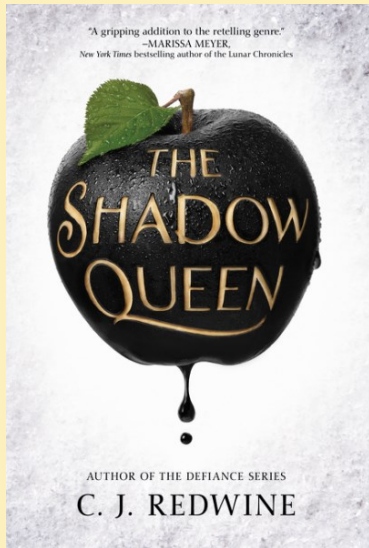
Fairy Tale
RETELLINGS



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THE SHADOW QUEEN

By C.J. Redwine

This retelling of Snow White follows the adventures of Lorelai, an exiled princess who is being pursued by a magic-wielding prince serving as the personal huntsman for evil queen Irina, who has charged him with bringing her Lorelai's heart.

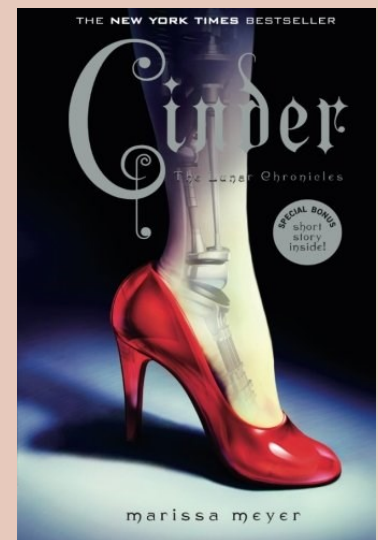
Available in TEEN RED and through Overdrive.

CINDER

By Marissa Meyer

As plague ravages the overcrowded Earth, observed by a ruthless lunar people, Cinder, a gifted mechanic and cyborg, becomes involved with handsome Prince Kai and must uncover secrets about her past in order to protect the world in this futuristic take on the Cinderella story.

Available in TEEN MEY and through Overdrive.



THE SNOW CHILD

By Eowyn Ivey

Set in Alaska in the 1920s, Jack and Mabel, a childless couple, build a child out of snow who soon comes to life. As they struggle to understand this child who could have stepped from the pages of a fairy tale, they come to love her as their own daughter. But in this beautiful, violent place, things are rarely as they appear, and what they eventually learn about the girl will transform all of them.

Available in Fiction IVE and through Overdrive.



EASY SHRIMP POTSTICKERS

Recipe inspired by *Cinder* by Marissa Meyer

Ingredients

Potsticker

- 1 pound large shrimp, peeled and deveined
- 3 cloves garlic, roughly chopped
- 2 scallions, chopped
- 2 tablespoons soy sauce
- 1 egg
- 40 round wonton or gyoza wrappers
- 3 tablespoons peanut oil

Dipping Sauce

- 1/3 cup ponzu
- 1 scallion, minced
- 1 teaspoon chili sauce (recommended Sriracha)
- 1/2 teaspoon minced ginger
- 1/2 teaspoon sugar

Directions

Potstickers: In a food processor, add the shrimp, garlic, scallions, soy sauce and egg. Pulse until combined but still chunky. Remove the mixture to a bowl.

To assemble the potstickers, put about 1 teaspoon of filling into the center of a wonton wrapper. Moisten the rim of the wrapper with water. Fold the dough until the ends meet and press the air out of the center towards the edges. Seal by pressing firmly. This is the simplest way.

To make the classic pleated look: using your thumb and index finger, pinch the corner of the unsealed wonton closed. Using your other hand pull a bit of the unsealed wonton edge toward the pinched corner and pinch to make a slight pleat in the wrapper, continue to pull the loose wrapper in and pleating until you run out of space, then push the air out through the final opening and pinch together. Repeat for the rest of the wontons. You can freeze them at this point on a baking sheet first, and then transfer to a freezer bag.

Dipping sauce: Stir all the ingredients together in a small serving bowl.

When ready to cook the potstickers, add oil to a large saute pan. When oil begins to swirl, add potstickers to the pan and cook until golden brown on 1 side. Flip and add 3 ice cubes. Immediately cover the pan to let the potstickers steam and cook through, about 3 minutes. Remove to a large platter and serve with dipping sauce.

TRADITIONAL RUSSIAN CABBAGE SOUP (SHCHI)

Recipe inspired by *The Snow Child* by Eowyn Ivey

Ingredients

- 3 tablespoons butter
- 1 large chopped onion
- 1 large head cabbage, cut into shreds
- 1 large carrot, peeled and coarsely grated
- 1 celery rib, chopped
- 1 bay leaf
- Black peppercorns to taste
- 8 cups vegetable stock or water
- 2 large russet potatoes, peeled and coarsely chopped
- 1 14oz can undrained diced tomatoes
- Salt and pepper to taste
- Fresh dill and sour cream for garnish (optional)

Directions

In a large saucepan or Dutch oven, sauté onion in butter until translucent.

Add shredded cabbage, coarsely grated carrot, and chopped celery and sauté about 3 minutes, stirring frequently.

Add bay leaf, black peppercorns to taste and 8 cups water or vegetable stock. Bring to a boil. Reduce heat and simmer, covered, 15 minutes.

Add peeled and coarsely chopped potatoes to soup and bring back to the boil. Reduce heat and simmer, covered, until potatoes are tender, about 10 minutes.

Add the undrained canned tomatoes and bring back to the boil. Reduce heat and simmer, uncovered, for 5 minutes. Adjust seasonings with salt and pepper to taste.

Remove bay leaf and peppercorns from the pot. Some cooks leave the peppercorns in. Serve soup in warm bowls with dill and sour cream as garnish. Accompany with rye bread, if desired.

Notes

Fresh cabbage soup or *shchi* is one of the national dishes of Russia. When the soup is made with sauerkraut, it is known as sour shchi or *kislye shchi*, and when it is made with sorrel, spinach, and other greens, it's known as green shchi or *zelyoniye shchi*. As with most dishes, the recipes vary from cook to cook and from region to region. This cabbage soup recipe is meatless and contains no sauerkraut.

APPLESAUCE

Recipe inspired by *The Shadow Queen* by C.J. Redwine

Ingredients

- 6 Macintosh apples
- 1 teaspoon cinnamon
- 3 tablespoons brown Sugar
- 2 tablespoons butter

Directions

Peel and slice apples then place into pot with butter. Add cinnamon and brown sugar. Cover and cook down on low, check and stir every 10 minutes. Once the apples have softened, mash with a potato masher. Taste and add more spices and butter if needed.

LEMONIES

Recipe inspired by *Cinder* by Marissa Meyer

Ingredients

Lemon Batter

- 1 cup all-purpose flour
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1 tablespoon lemon zest
- 1 stick butter, melted and cooled
- 1 large eggs
- 1 large egg yolk
- 3 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract

Lemon Glaze

- 3/4 cup powdered sugar
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon lemon zest

Directions

Preheat the oven to 350 degrees F. Line an 8X8-inch aluminum baking pan with parchment so that it hangs over two of the edges (to lift out the bars later – alternately, you can just grease the pan really well and slice them in the pan) and lightly coat the pan and parchment with nonstick cooking spray.

In a large bowl, whisk together the flour, sugar, salt, baking powder and lemon zest. In a separate bowl or in a large liquid measuring cup, whisk together the butter, eggs and egg yolk, lemon juice and vanilla.

Stir the wet ingredients into the flour mixture and mix until combined.

Spread the batter evenly in the prepared pan.

Bake for 18-20 minutes until a toothpick inserted in the center comes out clean or with moist crumbs (the top of the bars should spring back lightly when gently pressed). Don't over bake or they might be dry.

For the glaze, whisk together the powdered sugar, lemon juice and lemon zest until smooth and combined.

After the bars have cooled completely in the pan, drizzle the glaze over the top (since the glaze layer is thin, it helps to pour it all across the bars instead of in one puddle before spreading) and use an offset spatula or knife to spread evenly over the bars. Place the bars in the refrigerator for 1-2 hours to let the glaze set before lifting them from the pan (using the parchment overhang) and cutting into small squares. These taste best chilled, in my opinion, but can be served at room temperature also.

APPLE SHARLOTKA (RUSSIAN APPLE CAKE)

Recipe inspired by *The Snow Child* by Eowyn Ivey

Ingredients

- 6 large eggs, at room temperature
- 1 cup sugar
- 1 1/3 cups all-purpose flour
- 1/8 teaspoon baking powder
- 1 pound Granny Smith apples
- Powdered sugar to dust the finished cake

Also needed - 9" springform pan, well buttered

Directions

Preheat Oven to 340 degree F.

Peel, core, and dice the apples.

Beat 6 eggs with 1 cup sugar on high speed for 6 minutes until thick and fluffy.

Whisk together the flour with the baking powder. Sift the flour into the foamy egg mixture in three increments, folding it in with a spatula to combine between each addition. Don't overmix.

Fold in the diced apples (reserving 1/2 cup diced apples), just until combined and transfer batter to the buttered pan.

Sprinkle the top with reserved apples and bake at 340°F for 1 hour. The top will be golden brown.

Remove from oven and let cool in the pan for 15 minutes then you can slide a knife around the sides of the cake to loosen it from the pan. Once cake is near room temp, dust with powdered sugar and serve.

APPLE DUMPLINGS

Recipe inspired by *The Shadow Queen* by C.J. Redwine

Ingredients

Dough

- 2 cups all-purpose flour
- 4 tablespoon sugar
- 1 teaspoon salt
- 1 stick unsalted butter, cubed, cold
- 1/2 cup ice cold water, as needed
- 2 medium Granny Smith apples, peeled, ored, and 1/4" sliced
- 1 large egg
- 1 teaspoon cinnamon

Sauce

- 1/2 cup water
- 1/4 cup apple juice
- 1/2 cup sugar
- 1 tablespoons butter
- 1/2 teaspoon cinnamon
- Vanilla ice cream (optional)

Directions

To prepare the dough, mix together the flour, 3 tablespoons of the sugar, and salt. You can do this process with your hands, stand mixer, or food processor. Work the cold butter into the dough until the butter pieces are the size of hazelnuts. Add just enough water to bring the dough together when pressed. Wrap with plastic wrap and refrigerate for at least 30 minutes.

Preheat the oven to 400 degrees F.

Roll out the prepared dough into 1/4" thick on a lightly floured surface and punch out 5" circles.

Combine the remaining 1 tablespoon sugar and cinnamon and set aside. Toss half of the sugar mixture with the sliced apples.

Fill each circle with the apples. Seal each dumpling with water or egg wash. Repeat with the rest of the rounds. Place on a parchment lined sheet pan. Brush with egg wash and top with the sugar mixture. Bake for 20 minutes or until golden brown.

Meanwhile, prepare the sauce by combining the water, juice, and sugar. Mix to combine and place over medium heat. Bring to a simmer and cook for 15 minutes or until thickened. Add the butter and cinnamon. Stir to combine.

Serve the dumplings warm with the sauce. It's amazing with a side of vanilla ice cream!

NOTES