

# **Guy Food Cookbook**

**By the authors of**  
***Ten Brides for Ten Hot Guys***

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## **INTRODUCTION**

The way to a man's heart may be through his stomach, but cooking for guys can sometimes be frustrating. Most of them want simple, no fuss, stick-to-the-ribs meals, not gourmet fare. Here are some great examples of what they crave—the favorite foods of the heroes in *Ten Brides for Ten Hot Guys*. Some are the dishes their brides make especially for them. Some are favorites from their childhood. And still others are what they like to whip up when they take off their jackets, guns or cowboy hats and step into the kitchen. Each recipe comes with a note that will whet your appetite for one of the stories in *Ten Brides for Ten Hot Guys*.

Here you'll find tasty breakfast foods, hearty main dishes, great snacks, and desserts. Included are recipes for everything from Buffalo Wing Dip, Bourbon Baked Ham, and Loaded Potatoes to Cincinnati Chili and Peanut Butter Brownies.

Please enjoy these delicious dishes. They are each author's way of adding another facet to her story and characters. We hope you love these recipes as much as we do and that you'll want to cook them for your own guy for many years to come.

# **Barbecued Beef Brisket**

**from *Nightfall***

**by Rebecca York**

*The guys who live on the planet Palomar love beef dishes. This is one of Caleb Raider's favorites. When he lived on his homestead alone, he'd put the meat in the oven to bake while he was doing farm work. Now Becca's taken over most of the cooking, and she prepares the dish in the morning so they can have it for lunch. If you've never cooked this cut of meat, you're in for a treat. There's nothing like a well-seasoned brisket roasted to perfection in the oven. Look for lean brisket, or trim off excess fat before cooking.*

Makes 4 or 5 servings.

**3 lb well-trimmed beef brisket**

**1 tsp salt**

**1/4 tsp black pepper**

**1/2 cup chopped onion**

**1 cup water**

**1/3 cup tomato sauce**

**1/4 cup cider vinegar**

**1/4 cup sugar**

**1 Tbsp Worcestershire sauce**

**1 tsp minced garlic**

**1/8 tsp ground cloves**

**1 bay leaf**

1. Preheat oven to 325 degrees F. Arrange brisket in a 9 1/2-by 13-inch baking pan. Sprinkle with salt and pepper.
2. In a small bowl, combine onion, water, tomato sauce, vinegar, sugar, Worcestershire sauce, garlic, and cloves. Stir to mix well. Pour over brisket. Tuck bay leaf into sauce in pan bottom.
3. Tightly cover with aluminum foil, and bake for about 3 1/2 to 4 hours until meat is tender.
4. Remove meat to a cutting board. With a sharp knife, cut meat across grain into thin slices. Keep warm.
5. Meanwhile, place baking pan on stove burner, and cook down sauce over medium high heat, stirring frequently, until reduced by about half, 8 to 10 minutes. Return sliced meat to pan, and spoon sauce over top. Serve from pan, or transfer meat and sauce to a serving platter.

Leftovers will keep in refrigerator 3 or 4 days.

## **Barbecued Chicken Pizza**

**from *Nightfall***

**by Rebecca York**

*Becca enjoyed this deliciously different pizza on her home planet and brought the recipe to Palomar. It's become another one of Caleb's favorites. For the chicken, you can use leftover roast chicken, quickly cook a chicken breast in the microwave or use packaged chicken breast (not deli meat). Also note that the sauce is cooked in the microwave, speeding prep time. Using a purchased pizza crust, you can put this dish together in about ten minutes.*

Makes 2 to 4 servings.

**1 8-oz can tomato sauce**

**1 small onion, finely chopped**

**1 Tbsp packed light brown sugar**

**1/2 tsp cider vinegar**

**1/2 tsp dry mustard**

**1/4 tsp dried thyme leaves**

**Pinch of ground cloves**

**1/8 tsp black pepper**

**2 to 3 drops hot pepper sauce (optional)**

**3/4 cup cooked chicken breast meat, cut into very small pieces**

**1 cup shredded cheddar cheese**

**1 large purchased pizza crust**



1. Preheat oven to 400 degrees F. In a 2-cup measure or similar microwave-safe container, combine tomato sauce, onion, brown sugar, vinegar, mustard, thyme, cloves, pepper, and hot pepper sauce, if desired. Cover with wax paper, and microwave on high power 1 1/2 to 2 minutes, until sauce is bubbly. Stir in chicken.

2. Spread on a large pizza crust. Sprinkle with cheese. Bake according to crust package directions or until crust begins to brown at edges.

Leftover pizza will keep for a day or two, wrapped in plastic wrap, in refrigerator.

**Mexican Salad**  
**from *Nightfall***  
**by Rebecca York**

*Caleb wasn't sure he was going to like this salad, which he considered weird. But once Becca coaxed him into trying it, he was hooked. Although the recipe calls for combining the meat mixture and chips with the salad ingredients, you could keep them separate and serve over the salad if desired.*

Makes 4 servings.

**3/4 lb lean ground beef**

**1/2 cup chopped onion**

**1/2 cup mild or medium salsa**

**1 tsp chili powder**

**1/4 tsp salt, or to taste**

**3 Tbsp mild salsa**

**3 Tbsp olive or other cooking oil**

**1 Tbsp cider vinegar**

**2 tsp sugar**

**7 cups mixed salad greens**

**1 cup shredded mild or sharp cheddar cheese**

**1 cup diced tomato**

**1/2 cup diced sweet red pepper**

**1 cup crumbled tortilla chips, or more if desired**

1. In a large saucepan, combine ground beef and onion. Cook over medium heat until beef is browned, five or six minutes.
2. Add salsa, chili powder, and salt. Stir to mix well. Reduce heat, cover, and cook 8 to 10 minutes, stirring frequently, to allow flavors to blend. Remove from heat.
3. Meanwhile, for the dressing, in a large bowl, combine additional salsa, oil, vinegar, and sugar. Stir to mix well. Add salad greens, and toss to coat. Add cheese, tomato, and pepper. Toss to coat. Add meat and chips, and toss to combine. Serve.

Leftover salad will keep in refrigerator overnight.

# **Bourbon Baked Ham**

**from *Broslin Bride***

**by Dana Marton**

*Luanne takes care of her two little sisters. For the most part, her kitchen is for making cupcakes with pink frosting and sprinkles in the shape of unicorns. But for her tough-cop man, she does know a couple of guy dishes. Bourbon baked ham is Chase's favorite after a long day on the job. Enjoy!*

Makes 6 to 8 servings.

**1 cooked spiral-sliced ham with bone (6-10 lbs)**

**1 cup honey**

**1/2 cup molasses**

**1/2 cup bourbon**

**1/4 cup pulp-free orange juice**

**2 Tbsp regular or whole grain Dijon mustard**

**Sprinkle of cinnamon (optional)**

1. Bake ham in oven at 325 F. for 2 hrs or according to package directions.

2. Prepare glaze by combining honey, molasses, bourbon, orange juice, mustard, and cinnamon, if using, in a small saucepan. Cook and stir over medium-low to medium heat until glaze is smooth. If it seems to be sticking to bottom of pan, turn down heat.

3. Cover ham with bourbon glaze, and bake for another 25 minutes, repeating glazing process once or twice during cooking. Cooking time will vary with actual size of ham. Use a cooking thermometer to make sure ham is properly cooked through.

**Ranch Chops**  
**from *Broslin Bride***  
**by Dana Marton**

*Being married to a detective means that the guys from the PD come over a lot. This is something Luanne makes for the guys when they show up to celebrate closing a tough case. Worse things could happen to a girl than having a houseful of hunks in uniform. Of course, Luanne only has eyes for Chase. :-)*

Makes 4 servings.

**4 medium boneless pork chops**

**1 tsp salt**

**1/2 cup buttermilk**

**1 cup bread crumbs**

**1 tsp dried parsley**

**1/4 tsp garlic powder**

**1/4 tsp dried dill leaves**

**Pinch of ground pepper**

**3 Tbsp canola oil**

1. Salt pork chops on both sides.
2. Put buttermilk in a medium-size Ziploc bag.
3. Add dry ingredients to another medium-size Ziploc bag, and shake together until well mixed.

4. Shake pork chops around in buttermilk bag first, then in dry bag.

5. Heat oil in a frying pan on stove top, and fry pork chops over medium-low heat, to a golden brown color, turning on both sides, until meat is cooked through, about 10 to 12 minutes total. No pink juice should remain.

**Crock-Pot Corn**  
**from *Broslin Bride***  
**by Dana Marton**

*I'm not sure what to say about why Luanne and Chase like this dish. Here is a hint: cook time 2-3 hours. While the Crock-Pot cooks the corn all by its sweet self, Luanne and Chase can do. . . um. . . other things. At leisure. ;-)*

Makes 6-8 servings.

**6-8 cleaned ears of corn**

**1/4 cup of water**

**1/4 cup melted butter**

**1 Tbsp lemon juice**

**3 Tbsp fresh, finely chopped parsley**

**1 Tbsp fresh, finely chopped chives or thinly sliced green onion tops**

**Salt and pepper to taste**

1. Fill Crock-Pot with corn.
2. Add water.
3. Cover and cook on high for 2 1/2 to 3 hours, until corn is done.
4. Drain.
5. Drizzle butter, lemon juice, and herb mix over corn, and coat each ear well.



6. Sprinkle on salt and pepper to taste.

**Buffalo Wing Dip**  
**from *Taking Love in Stride***  
**by Donna Fasano**

*Ian Powers is a type-A personality who is focused on business, but I can easily see him relaxing with his dad on the weekends, watching a football or soccer game and enjoying this dip with some beer and chips. It's an easy dish to prepare, especially if you buy one of those pre-packaged rotisserie chickens that are so popular in grocery stores these days or a small package of cooked chicken breast strips (not deli meat). Simply layer the ingredients, bake, and eat. See? Easy. Enjoy!!*

Makes 8 to 10 servings.

**2 8-oz packages cream cheese, softened**

**1 cup bottled blue cheese salad dressing**

**2 cups cooked chicken, shredded**

**1/2 cup bottled hot sauce**

**2 cups cheddar cheese, shredded**

**3 green onions, thinly sliced**

**Tortilla chips**

1. Pre-heat oven to 350 degrees F. Spray a 9-inch by 13-inch baking dish with cooking spray.

2. In a small bowl, combine cream cheese and blue cheese dressing. Pour into bottom of prepared baking dish.

3. Layer remaining ingredients evenly over cream cheese mixture: chicken, hot sauce, and cheddar cheese. Sprinkle onions over top.

4. Bake for 30-45 minutes or until heated through and cheese is melted. Serve with tortilla chips.

Store leftovers in an air-tight container and refrigerate. Keeps for 3 days. Reheat leftovers in microwave, using reheat setting and stirring every 30 seconds, until heated through, about 2-4 minutes.

## **Bacon Cream Cheese Pillows**

**from *Taking Love in Stride***

**by Donna Fasano**

*Andrea is a track coach and a gym teacher who is training Ian, the father of one of her students, for a half marathon. So this appetizer isn't one she would prefer during training. However, after the finish line has been crossed and it's time for some romantic relaxation, she would surely prepare these perfect, delectable bites and serve them with a delicious wine. Yum!*

Makes 6 to 8 servings.

**1/2 lb bacon, fried crisp, cooled, and crumbled**

**1 8-oz package cream cheese, softened**

**2 8-oz tubes of ready-to-bake biscuits**

1. Preheat oven to 400 degrees F. Spray a baking sheet with cooking spray.
2. In a medium-sized bowl, combine bacon and cream cheese; set aside.
3. Cut each biscuit in half. Flatten each piece of dough with a rolling pin or bottom of a drinking glass.
4. Place a rounded teaspoon of bacon/cream cheese mixture onto each piece of dough. Draw up edges of dough, and pinch to seal into a neat little "pillow." Bake until golden brown, approximately 12-14 minutes.

Store leftovers in an airtight container and refrigerate. Keeps for 3 days. Reheat leftovers in a preheated oven (350 degrees F.) until heated through, about 4-6 minutes.

**Crock-Pot Pulled Pork**  
**from *Taking Love in Stride***  
**by Donna Fasano**

*Lauren is a hard-working attorney who puts in lots of hours at the office, so her Crock-Pot has become her best friend. It can become yours, too! Dump the ingredients into the pot before work, turn it on, and enjoy a hot meal at the end of the day. The Merry-Go-Round is part romantic comedy, part chick-lit, and that adds up to a whole lot of entertaining fun. Lauren thinks she wants a divorce. . . but does she really?*

Makes 6 to 8 servings.

**1 14-oz can diced tomatoes in juice**

**1/3 cup soy sauce**

**1/3 cup Worcestershire sauce**

**1/3 cup real maple syrup**

**1 medium onion, diced**

**2 Tbsp hearty mustard (Dijon, spicy brown, stone ground, etc.)**

**1/2 tsp salt**

**1/2 tsp black pepper**

**2 lbs pork sirloin tip roast**

**To serve:**

**Hamburger buns or other rolls**

1. Pour tomatoes, with juice, into Crock-Pot. Add soy sauce, Worcestershire sauce, maple syrup, onion, mustard, salt, and pepper. Stir until well combined.

2. Add roast and cover. Cook on low for 6-8 hours or on high 3-4 hrs.

3. Remove pork to a cutting board, and pull apart using two forks. Return meat to Crock-Pot. Serve on rolls.

Leftovers will keep, covered, in refrigerator for three or four days.

## **Scotch Eggs**

**from *The Army Doctor's New Year's Baby***

**by Helen Scott Taylor<sup>1</sup>**

*Plastic surgeon, Daniel Fabian, is used to a jet-setting life. When he joins the British Army and is posted to Scotland, it's a culture shock. His commanding officer's sister helps him settle in with her delicious home cooking and her flirtatious smiles. He soon decides he loves Scotland, and it might be where he wants to spend the rest of his life!*

Makes 5 servings.

**Pinch of ground mace**

**Pinch of salt**

**Pinch of ground pepper**

**1 lb bulk sausage meat**

**5 large hard-boiled eggs with shells removed**

**1 tsp all-purpose white flour, or more if necessary**

**1 large raw egg**

**1 Tbsp water**

**1 tsp all-purpose white flour**

**3 oz dry bread crumbs**

1. Add mace, salt and pepper to sausage meat and mix well, then divide sausage meat into five portions.

2. Place five hard-boiled eggs on a floured board, and roll them to coat with flour. Wrap one portion of sausage meat

around each hard-boiled egg, making sure they are fully covered with no gaps.

3. Beat together raw egg and water, then brush some of the mix over all sausage-covered eggs to make them sticky. Then drop them in a bowl containing bread crumbs, and coat each fully.

4. Deep fry sausage-covered eggs in hot oil at 360 F./185 C. for 5 to 6 minutes, until sausage meat is cooked through. They can also be cooked in a frying pan with hot oil. If you do this, then turn often to cook on all sides.

5. Drain and rest on kitchen paper to mop up excess oil. Can be eaten hot or cold.

Cool, cover, and refrigerate for up to four days for storage.



**Scots Crumpets**  
**from *The Army Doctor's New Year's Baby***  
**by Helen Scott Taylor**

*Plastic surgeon, Daniel Fabian, is used to a jet-setting life. When he joins the British Army and is posted to Scotland, it's a culture shock. His commanding officer's sister helps him settle in with her delicious home cooking and her flirtatious smiles. He soon decides he loves Scotland, and it might be where he wants to spend the rest of his life!*

Makes 16 crumpets.

**2 large eggs, separated into whites and yolks**

**2 cups all-purpose flour**

**2 Tbsp fine granulated sugar**

**Pinch of salt**

**2 Tbsp butter, melted**

**15 oz milk**

1. Beat together egg yolk, flour, sugar and salt. Add melted butter and milk to make a thin batter.
2. Beat egg whites with an electric hand whisk until they form soft peaks. Fold into batter with a metal spoon.
3. Heat a greased frying pan or griddle to medium high. Pour a thin layer of batter in pan, to form a 5-inch-round thin pancake. Cook until golden brown underneath, then flip over to cook other side.

4. Spread with butter, jelly, syrup, or whatever you like. and roll before eating.

5. Eat while still warm.

**Gaelic Coffee**  
**from *The Army Doctor's New Year's Baby***  
**by Helen Scott Taylor**

*Plastic surgeon, Daniel Fabian, is used to a jet-setting life. When he joins the British Army and is posted to Scotland, it's a culture shock. His commanding officer's sister helps him settle in with her delicious home cooking and her flirtatious smiles. He soon decides he loves Scotland, and it might be where he wants to spend the rest of his life!*

Makes one glass.

**3 Tbsp whisky**

**1 level Tbsp brown sugar**

**Freshly brewed coffee**

**Heavy cream, as required**

1. Heat a coffee glass with hot water and dry.
2. Add whisky and stir in sugar.
3. Pour in coffee, leaving at least a half inch for cream.
4. Pour cream onto coffee over back of a teaspoon, so it floats on top of drink.
5. Drink immediately before it gets cold.

## **Cincinnati Chili**

**from *Irish Eyes***

**by Annie Jones**

*As a Cincinnati girl, Julia Reed has probably had her share of this famous Cincy favorite. The one thing she can't stomach is injustice, the thing she can't do is turn away when she could be helping. It's no wonder she is drawn into Cameron O'Dea's world of stolen treasure and family conflict.*

Makes 6 to 8 servings.

**2 cloves garlic, minced**

**1 lb extra-lean ground beef (hamburger)**

**2 Tbsp olive oil**

**1 14.5-oz can diced tomatoes, drained**

**1 Tbsp chili powder**

**1 tsp ground allspice**

**1 tsp ground cinnamon**

**1/2 tsp cayenne pepper**

**1/2 tsp salt**

**1 1/2 Tbsp unsweetened cocoa**

**1 Tbsp Worcestershire sauce**

**1 Tbsp cider vinegar**

**1-lb package spaghetti noodles (prepared per directions on the box)**

### **Toppings:**

**1 large onion, chopped**

**1 lb finely grated cheddar cheese**

**1 15-oz can red kidney beans, drained**

1. In a large frying pan over medium-high heat, lightly brown ground beef and garlic in olive oil.
2. When beef is browned but not fully cooked, add tomatoes, chili powder, allspice, cinnamon, cayenne pepper, salt, unsweetened cocoa, and stir in.
3. Add liquids: Worcestershire sauce, cider vinegar, and water. Reduce heat to low, and simmer, uncovered, for a half hour. Remove from heat.

### **Assembling**

Cincinnati chili is served over spaghetti noodles, in a bowl with these classic variations, served layered on, not mixed together:

2-Way: Chili on spaghetti

3-Way: Chili on spaghetti with cheddar cheese on top

4-Way: Chili on spaghetti with cheddar cheese on top, onions on top of that

5-Way: Chili on spaghetti with kidney beans, cheddar cheese and onions on top.

Keeps well, covered, in refrigerator 1 to 3 days. Some make chili a day ahead to let spices mingle.

# **Lemon Pepper Rainbow Trout**

**from *Irish Eyes***

**by Annie Jones**

*Cameron O'Dea knows the treasure in life isn't waiting under the rainbow but in a person's heart. Still that's difficult to make Julie Reed believe when she finds what she thinks is a homeless youth under a rainbow billboard. An adventure to find gold soon follows.*

Makes 4 servings.

**4 small trout fillets, skin on (or two large, cut in half)**

**2 Tbsp olive oil**

**2 fresh lemons**

**1 1/2 tsp black pepper**

**1/2 tsp dried dill weed**

**1/2 tsp salt**

**2 cloves garlic, chopped**

1. Position rack in center of oven, and preheat to 400 degrees F. Have a cookie sheet ready.

2. Brush 2 (approximately 12-inch) pieces of aluminum foil with some of olive oil, then add 2 fillets per piece of foil skin side down.

3. Halve lemons (you can cut a thin slice off each exposed lemon to save for garnish), and squeeze juice into a small bowl.

4. Mix pepper, dill and salt into lemon juice. Pat trout dry; roll edges of foil upward to contain liquid, then pour juice over trout.
5. Mix garlic into remaining olive oil, and drizzle over fillets.
6. Pull up and crimp edges of foil together to form a cooking packet that completely covers trout. Place on cookie sheet, and bake for 12-14 minutes, until fish flakes with a fork.
7. For a firmer finish, remove fish at 12 minutes, change oven setting to low broil, and raise rack one level. Open pouches and place lemon slices on fillets. Put back in oven, uncovered, until edges of fillet begin to brown slightly.

Not recommended for keeping to serve as leftovers.

# **Microwave Potato Chips**

**from *Irish Eyes***

**by Annie Jones**

*When a child is in danger, a true hero steps up to help, more so when he feels his own shortsightedness and determination to right an old wrong put the child at risk to begin with. The fact that the kid thinks he's on a camping adventure, living on chips and soda with a family friend, doesn't make Cameron O'Dea and Julia Reed any less anxious to bring the boy home. With an adventure of their own in the making, will they find the boy, and romance, in time?*

Makes about 4 servings.

**4 medium raw potatoes (can be white, gold or red) thinly sliced**

**2 Tbsp olive oil**

**Salt, to taste**

1. Divide sliced potatoes into 'batches' of a size that will fit on a microwavable plate, and put first batch into ice water for five minutes.
2. Bring first batch out and pat dry (next batch goes into water and through same following process).
3. Toss chilled slices in a large bowl to coat lightly with olive oil.
4. Place a piece of parchment paper on microwavable plate, and arrange slices so they do not overlap.



5. Place a second sheet of parchment paper over these, and microwave on high for 8 minutes or until they begin to brown.

6. Salt to taste.

Chips can be stored for a day in a sealed container but will get stale quickly.

## **Fried Cheese Empanadas**

**from *I'm No Angel***

**by Mimi Barbour**

*When Angelina Serrano grew up in Chile, one of her favorite treats was the empanadas her nanny used to make for the family. Being the youngest, she had to fight off her two older brothers who would elbow her out of the way so they could take her share. As the little hellion got older, that didn't happen very often. Recipe found in: Cooking in Chile published by American Association of Chile.*

Makes 12 to 15 empanadas.

**1 cup all-purpose white flour**

**1 tsp salt**

**4 Tbsp Crisco vegetable shortening**

**Water**

**12 oz (330 grams) Gouda cheese cut up in 1/2-inch squares**

**Oil**

1. In a medium-sized bowl, mix flour and salt, cut in shortening. Add enough water for mixture to hold together.
2. On a lightly-floured board, roll out into a long strip, about 30 by 6 inches. Cut strip in half.
3. Put cheese squares on one half, about 2 inches apart.
4. Wet edges with water or milk.

5. Place other half of dough over cheese, and press with your fingers. Cut into squares, cutting between squares of cheese, and pressing edges together so that cheese is encased.

6. Fry in hot oil until golden.

## **Chilean Salad (Salsa)**

**from *I'm No Angel***

**by Mimi Barbour**

*In Santiago, Chile, where Angelina Serrano grew up, this salad is served as an hors d'oeuvre in almost every restaurant in the large city. And, since her brothers loved tomatoes and coriander, it was often presented at their dinner table. Whatever little boys wanted in Chile, they usually got. Recipe found in: Cooking in Chile, published by American Association of Chile.*

Makes 6 to 8 servings.

**4 cups finely sliced onion**

**4 cups finely sliced peeled tomatoes**

**1 tsp salt**

**Pepper to taste**

**3 Tbsp oil**

**Fresh lemon juice to taste**

**1/2 cup chopped coriander leaves**

**Tacos or bread sticks, to serve**

1. Put onions in a bowl. Cover with cold water, and leave for an hour. Drain well.
2. Mix with tomatoes on a large platter.
3. Sprinkle with salt and pepper.

4. Pour on oil and lemon juice.

5. Mix and serve with chopped coriander sprinkled on top.  
Should be eaten with tacos or breadsticks.

Salad will keep in refrigerator, covered, one or two days.

**Pisco Sour**  
**from I'm No Angel**  
**by Mimi Barbour**

*Pisco sours are the typical cocktails most Chileans love to drink. When Angelina Serrano moves to Victoria, Canada, to live with her grandma, she is ecstatic to find that the local liquor stores actually stock the Pisco liquor. Angelina and the older woman often celebrate by mixing up half a pitcher full before dinner. Recipe found in: Cooking in Chile, published by American Association of Chile.*

Makes 12 servings.

**3 cups Pisco**

**1 cup freshly squeezed lemon juice**

**1 1/2 tsp powdered white sugar (approximate)**

1. Combine in a blender and blend well.
2. Strain into glasses. Should be kept cold.
3. Taste to see if more sugar is needed.

## **Broccoli and Tomato Sauté**

**from *Her Greek Tycoon***

**by Mona Risk**

*Greek tycoon Stefano Kostapoulos practically lives on his yacht, with his skipper Mikhaly and the skipper's fiancée Nina who acts as cook and maid aboard the Athena. Mikhaly often helps his fiancée in the kitchen. Stefano loves the easy recipes Mikhaly prepares, like broccoli and tomato sauté that Nina serves with roasted lamb.*

Makes 4 to 5 servings.

**2 cups chopped broccoli**

**1 Tbsp olive oil**

**1 tsp salt**

**1 large tomato, diced**

**1/4 cup blended shredded Parmesan and Romano cheese**

1. Cut broccoli into large florets.
2. Preheat oil in large sauté pan on medium 2-3 minutes.
3. Add broccoli, and sauté 7-8 minutes or until fork tender.
4. Sprinkle with salt, and add tomatoes. Cook 2-3 more minutes or until tomatoes are hot.
5. Top with cheese.
6. Serve right away, or cover to keep warm until dinner.

# **Baked Sweet Potato Wedges**

**from *Her Greek Tycoon***

**by Mona Risk**

*Greek tycoon Stefano Kostapoulos comes from a large family with three sisters and one brother. His mother often invites her children for a family gathering and cooks their favorite dishes, such as baked sweet potato wedges.*

Makes 8 to 10 servings.

**10 sweet potatoes**

**1/4 cup olive oil, divided**

**1/2 tsp paprika**

**1/2 tsp salt**

1. Preheat oven to 400 degrees F.
2. Brush baking sheet with 1 teaspoon of olive oil.
3. Peel sweet potatoes, and slice lengthwise.
4. Combine remaining olive oil and paprika in large bowl. Add potato wedges, and stir to coat. Place on baking sheet.
5. Bake 35-40 minutes, turning once halfway through bake time, or until tender. Sprinkle with salt.
6. Serve right away, or cover to keep warm until dinner.



## **Spicy Grilled Asparagus**

**from *Her Greek Tycoon***

**by Mona Risk**

*Greek tycoon Stefano Kostapoulos spends a lot of time on his yacht or his apartment one floor above the office. He often watches his skipper cook to learn how to prepare and grill easy and tasty meals, such as the spicy grilled asparagus.*

Makes 4 to 5 servings.

**1 lb of fresh asparagus spears**

**2 Tbsp grape-seed oil.**

**1/4 tsp cayenne pepper**

**1/4 tsp black pepper**

**1/2 tsp salt**

1. Preheat grill on medium high.
2. Cut off 1 inch from tough root end of asparagus and discard. To do this quickly, group half the spears together, align ends and slice with sharp knife.
3. Combine remaining ingredients in medium bowl; add asparagus, and toss to coat.
4. Place asparagus on grill, cook 5-6 minutes, turning often, or until tender.
5. Serve right away or cover to keep warm until dinner.

**Red, White & Blue Burger**  
**from *For The Love of Candy***  
**by Patrice Wilton**

*Billy Thompson, Candy's son, is a college senior, and when he's with his buddies or is out to impress a girlfriend, he will use his culinary skills to create the recipes below. If you have a hungry guy around, you might want to try these simple delicious recipes yourself! Enjoy.*

Makes 4 servings.

**1/3 cup butter, softened**

**1 lb lean ground beef**

**1/2 cup crumbled blue cheese**

**1/2 cup crumbled cooked bacon**

**4 slices Monterey Jack cheese**

**For patties:**

1. Combine meat, blue cheese, and bacon.
2. Make into 4 patties, and grill at medium heat for approximately 5 minutes a side. Grill times vary, so cook to taste.
3. Add Monterey Jack to last minute of grilling (with lid down) to melt cheese.

**To serve:**

**4 large bakery buns**

**4 Tbsp of ketchup**

**4 Tbsp of mayonnaise**

**4 thinly sliced tomatoes**

**4 thinly sliced red onions**

**4 lettuce leaves**

Assemble each bun with 1 tablespoon of ketchup and mayonnaise, one slice of tomato, onion, and lettuce, and burger. Enjoy!

**Cubano**  
**from *For The Love of Candy***  
**by Patrice Wilton**

*Cold cuts? Yes, this simple yet amazing sandwich will impress the most seasoned foodie. The best part—it is pretty much made with items in everybody's fridge.*

Makes 4 servings.

**8 slices of your favorite crusty bread**

**16 slices of your favorite deli ham**

**8 slices of your favorite Swiss cheese**

**16 thinly sliced pickle rounds**

**4 Tbsp spicy brown mustard**

**2 Tbsp melted butter**

1. Preheat pan to medium high
2. Assemble 4 sandwiches, dividing ingredients evenly, and add butter to one bread surface of each sandwich.
3. Fry, buttered side down, for 4 to 6 minutes at medium to medium low heat (tip: add a pot lid to help melt cheese and keep bread from burning).
4. Add butter to second side and flip. Fry an additional 4 to 6 minutes.

## **Pulled Pork Shoulder Sandwich**

**from *For The Love of Candy***

**by Patrice Wilton**

*This recipe features Sriracha which is a type of hot sauce or chili sauce made from a paste of chili peppers, distilled vinegar, garlic, sugar, and salt. It should be available in most grocery stores.*

Makes 4 servings.

### **For pork shoulder:**

**3 lbs boneless organic pork shoulder**

**1/2 cup pink salt**

**2 Tbsp sugar**

1. Mix together salt and sugar. Rub pork shoulder with salt and sugar mixture. Cover with plastic wrap, and refrigerate for 8 hours.
2. Heat oven to 300 degrees F.
3. Put shoulder in oven, and cook for 6 hours, using liquids from rendered fat to baste each 30 minutes. (Rendered fat is liquid which cooks out of meat as it bakes.)
4. Take out of oven, and allow to rest for 1 hour.
5. Shred pork with forks, and reserve for sandwich.

Leftover pork will keep in refrigerator, covered, for 3 or 4 days.

**For sandwich:**

**Hamburger or other buns**

**Bibb Lettuce**

**Reserved shredded pork**

**2 thinly-sliced apples**

**1/2 cup chopped scallions**

**4 Tbsp hoisin sauce**

**Sriracha to taste**

Use Bibb lettuce to assemble sandwich on buns. Add pork shoulder, apple, scallions, hoisin sauce and Sriracha to Bibb lettuce. Enjoy!

All these recipes come from my foodie daughter, Kristina Donovan, mother of two and School Counselor at Princeton High School.

**Peanut Butter Brownies**  
**from *Stars, Love and Pirouettes***  
**by Alicia Street**

*Boston Irish through and through, Aiden Flynn is one of those hot guys with a balance of brain and brawn, quiet and unassuming, but ready to hold his own in a street fight if need be. Ballerina Jenna Richardson somehow reaches a soft spot in Aiden that's been dormant for way too long. Despite having made it into one of the best ballet companies in the world, she had a troubled childhood that left her a constant worrier and insomniac. Although Aiden can't help imagining all the ways he'd like to keep her up all night, he instead shares one of his secret methods for facing life's challenges—eating peanut butter brownies.*

Makes about 16 brownies.

**Brownie Batter:**

**1/2 cup (1 stick) unsalted butter**

**6 ounces semisweet chocolate, coarsely chopped**

**1 cup granulated sugar**

**3 large eggs**

**2 tsp vanilla extract**

**2/3 cup all-purpose white flour**

**1/2 tsp baking powder**

**1/4 tsp salt**

**Peanut butter filling:**

**1 cup creamy peanut butter**

**4 Tbsp (1/2 stick) unsalted butter**

**3/4 cup powdered sugar**

**1/4 tsp salt**

**1 Tbsp milk**

**1 tsp vanilla extract**

1. Preheat oven to 325 degrees F. Line a 9-inch by 13-inch baking pan with parchment paper, leaving some overhang to use as handles.

2. Make brownie batter first. In top of a double boiler or a heatproof bowl over a pan of simmering water, combine butter and chocolate, and stir until melted.

3. When slightly cooled, stir in granulated sugar. Add eggs one at a time, incorporating into mixture. Add vanilla. In another bowl, whisk together flour, baking powder and salt, then stir into batter. Pour about one-third of batter into baking pan.

4. For the filling, mix peanut butter, butter, powdered sugar, salt, milk and vanilla together in a medium-sized bowl until fully blended.

5. Drop tablespoon-sized dollops of peanut butter filling onto batter in pan. Use a spatula or butter knife to spread evenly over surface. Pour remaining batter on top, and spread evenly.

6. Bake about 35-40 minutes and test with a toothpick in center of brownies until toothpick comes out clean. Cool at room temperature on a wire rack or in refrigerator before cutting into squares.

Will keep in airtight container for 3-4 days.



**Loaded Baked Potatoes**  
**from *Stars, Love and Pirouettes***  
**by Alicia Street**

*“You didn’t eat your mashed potatoes,” Aiden observed.*

*Jenna shrugged. “The moment I decided I wanted to be a pro dancer, I knew I’d eaten my last potato.”*

*“Hmm. I might’ve had to switch fields if that were the case. Some foods I can do without, but potatoes? Never.”*

Makes 4 servings.

**4 large baking potatoes**

**8 oz ground turkey breast or thigh**

**2 Tbsp olive oil**

**1 cup broccoli florets, fresh or frozen**

**1 cup water**

**1 cup shredded sharp cheddar cheese**

**3 scallions, thinly sliced**

**1/2 tsp salt**

**1/4 tsp black pepper**

1. Preheat oven to 400 degrees F. Pierce potatoes several times with fork. Bake in oven for one hour or until tender. Cool slightly.

2. Brown turkey in olive oil in large skillet over medium high heat. Stir and chop to keep loose.

3. Cook broccoli in boiling water. Drain. Chop any large heads into smaller pieces.
4. Carefully cut off top third lengthwise of each potato. Scoop out pulp, leaving about a 1/4-inch-thick shell. Put potato pulp in large glass or bowl, and mash.
5. Add cooked turkey, broccoli, cheddar cheese, scallions, salt and pepper to glass bowl, and combine until blended evenly.
6. Spoon mixture into scooped-out potato shells, and place in baking dish.
7. Bake at 400 degrees F. for 12-15 minutes. Serve warm.

**Pasta and Beans**  
**from *Touch Me and Tango***  
**by Alicia Street**

*Living alone now on his small farm, Parker Richardson likes to keep it simple, using fresh produce he's grown himself in easy pasta dishes that give him the energy to work out with his buddies and tend the gardens and lawns of people across the North and South Forks. He never wanted much—except the girl he fell in love with as a teen. And who knows? Someday she might just return.*

Makes 4 servings.

**3 Tbsp extra virgin olive oil**

**2 cloves garlic, minced**

**1 medium zucchini, cut into cubes**

**1 carrot, shredded**

**4-5 medium plum tomatoes, chopped**

**6 white button mushrooms, sliced**

**1 cup chopped spinach, fresh or frozen (well drained)**

**1/2 tsp dried oregano leaves**

**1/2 tsp dried basil leaves**

**1 15-oz can cannellini beans, well drained**

**8 oz fusilli pasta**

**1/4 cup grated Parmesan or Romano cheese**

1. Fill a large pot with water to boil for pasta.
2. Heat oil in a large skillet over medium heat. Add garlic and cook for about 1 minute. Add in zucchini, carrot, tomatoes, mushrooms, stirring as they cook. Cook for about 5-10 minutes until vegetables are tender. Lower heat if they seem to be cooking too quickly.
3. Add in spinach, cannellini beans and seasonings . Keep turning with spatula to mix.
4. Cook pasta in boiling water for about 5 minutes or 10 minutes if whole wheat pasta.
5. Combine all ingredients into large bowl and toss. Be sure to include juices from pan. Salt and pepper to taste.
6. Serve warm and sprinkle with grated cheese.

Will keep in refrigerator in airtight container for about three days, and can be eaten as cold salad.

# **Real Men Make Quiche**

from **Midsummer Bride**

by **Nina Bruhns**

*Sometimes a guy needs a good, nutritious meal that's easy to make, delicious to eat, and can be thrown in the freezer to keep for a more convenient time. . . or for when your girl drops in unexpectedly, and you want to impress her with your culinary skills. You can't find a more versatile dish than the sometimes-maligned but ever-amazing quiche. Add your favorite vegetable and/or meat (such as tomatoes, peppers, bacon, sausage), a bit of your favorite spice, and you'll be eating some super-easy, super-yummy meals.*

Makes 12 servings for chicks or 6 servings for hunky guys.

**1 package (8) refrigerated crescent rolls**

**4 large beaten eggs**

**1/2 of a 10-oz package of frozen chopped spinach, thawed and well-drained**

**1 cup shredded Monterey Jack cheese (4 oz)**

**2 Tbsp grated Parmesan cheese**

**1/4 cup light cream or milk**

**1/8 tsp pepper**

**Sliced tomato (beefsteak or similar slicing tomato)**

**[Optional: sliced pepperoni, cooked bacon crumbles, sausage crumbles, etc., and/or diced tomatoes, chopped onions, cooked green beans, etc., and/or a pinch of dried herbs such as oregano, etc.]**

**Suggestion: Make two and freeze one!**

1. Preheat oven to 350 degrees F.
2. Separate crescent rolls into triangles. Press rolls over bottom and 3/4 inch up sides of a 9- or 9 1/2-inch tart or quiche pan, or pie plate, pressing dough together well at the perforations.
3. In a medium bowl, combine eggs, spinach, both cheeses, cream/milk, pepper, and any optional ingredients.
4. Pour into crust-lined pan.
5. Top with tomato slices.
6. Bake in 350 degrees F. oven for about 30 minutes.

# **1Awesome Potato Soup**

from **Midsummer Bride**

by **Nina Bruhns**

*Who doesn't love potato soup? Not only is this a very simple dish to put together, it can be dressed up with a multitude of veggies and amazing toppings to make it a showstopper. Add a glass of wine or a frosty mug, and it's a meal worthy of entertaining your favorite heroine in style. Oh, and need a quick carb load to boost your energy for a trip to the gym. . . or a hike in the woods with your lady? Freeze some microwave-safe tubs of this for a fabulous meal on-the-go!*

Makes 4 servings.

**6-8 medium potatoes**

**1/4 cup butter**

**1/2 cup flour**

**6 cups milk**

**2 tsp chicken bouillon powder**

**1/2 tsp salt**

**1/4 tsp pepper**

**1/2 lb Cheddar cheese**

**Optional toppings [sour cream, chives, parmesan cheese, bacon bits, spicy mustard]**

**[Optional suggestions to add to soup—all should be precooked: broccoli, carrots, corn, peas, bacon, etc. How about serving in hollowed-out round sourdough mini-bread loaves?]**

**Suggestion: double the recipe, and freeze single portions!**

1. Peel, cube, boil, drain, and "mush" potatoes to the consistency you like (lumpy is fine!).
2. In separate large pot, melt butter, then add flour, over medium low heat, a bit at a time while stirring with a whisk to remove lumps, and cook until it starts to thicken.
- 3 Add half the milk a bit at a time, and stir with whisk until lumps are out of flour mixture.
4. Add remaining milk, and on medium-high heat, heat to a boil.
5. Stir almost constantly, or it will scorch.
6. After boiling, turn heat off and add all remaining ingredients. Stir well to melt cheese.
7. Top with optional toppings



**1Mexican 7-Layer Dip**  
from **Midsummer Bride**  
by **Nina Bruhns**

*When a hero needs something really yummy to munch on while watching the game with friends or his favorite heroine, or while waiting for the barbecue to heat up, serve him this 7-layer dip. It's so substantial and delicious, it can easily substitute for a whole meal if you don't feel like cooking. . . and the pizza delivery guy is on strike. Just delicious! Tastes even better if you make it the day before.*

Serves a bunch of people.

**3 very ripe avocados**  
**Juice of 1 lemon, or to taste**  
**1/2 cup mayonnaise**  
**1 cup sour cream**  
**1 package dry taco mix (1.25 oz)**  
**2 cans Old El Paso jalapeno-flavor bean dip**  
**2 bunches green onion tops, thinly sliced**  
**6-8 oz chopped black olives**  
**3 large tomatoes, diced and drained**  
**16 oz shredded Cheddar cheese**  
**Big bag of tortilla chips for serving**

1. In medium-sized bowl, mash the avocados and add lemon juice to taste.
2. In separate medium-sized bowl, blend mayonnaise, sour cream, and taco mix.
3. Use a 14-inch rectangular or round glass dish to assemble dip in, so you can see the pretty layers.
4. Spread half the bean dip on bottom of glass dish.
5. Spread half the avocado mix carefully on top of beans.
6. Spread half the mayo mixture carefully on top of avocado layer.
7. Spread half the sliced green onions as next layer.
8. Spread half the chopped olives as next layer.
9. Spread half the tomatoes as next layer.
10. Spread half the cheese as next layer.
11. Repeat steps 4 through 10.
12. Cover with plastic cling wrap, and refrigerate for a few hours. This dip actually tastes better if you make it the day before, so the flavors can blend together nicely. Serve with tortilla chips.

# 1

## **The Novels in Ten Brides for Ten Hot Guys**

***Nightfall*** by Rebecca York, *New York Times* and *USA Today* bestselling author.

After 20 years, a bride ship finally arrives on all-male planet Palomar, bringing a settler's wife...won in a lottery.

***Broslin Bride*** by Dana Marton, *New York Times* and *USA Today* bestselling author.

When she is accused of murdering her boss, the detective on the case is her jilted high school flame.

***Taking Love in Stride*** by Donna Fasano, *USA Today* bestselling author.

The school teacher and the business man—let the clash begin!

***The Army Doctor's New Year's Baby*** by Helen Scott Taylor, *USA Today* bestselling author.

In the Scottish highlands, a career-driven army surgeon finds his commanding officer's beautiful sister too much of a distraction.

***Irish Eyes*** by Annie Jones, *USA Today* bestselling author.

A soft-hearted social worker and an Interpol agent team up to track a kidnapped boy.

***I'm No Angel*** by Mimi Barbour, *USA Today* bestselling author.

A Canadian earthquake brings them together...and their whole relationship is filled with aftershocks.

***Her Greek Tycoon*** by Mona Risk, *USA Today* bestselling author.

In court, an American attorney and a Greek tycoon are ready to tear each other apart, but attraction sizzles during a romantic encounter on Mikonos Island.

***For the Love of Candy*** by Patrice Wilton, *USA Today* bestselling author.

A bar owner and a Boston lawyer plot to keep their two kids from marrying, but their own attraction gets in the way big time.

***Stars, Love and Pirouettes*** by Alicia Street, *USA Today* bestselling author.

A mysterious stargazer and a TV star take a ballerina for the ride of a lifetime.

***Midsummer Bride*** by Nina Bruhns, *USA Today* bestselling author.  
Thrown into an international conspiracy, she learns a few Swedish customs that make for some sizzling hot foreign relations.

### **A Note from the Authors**

"We hope you enjoy this cookbook and these delicious recipes for many years to come.

If you enjoyed *Ten Brides for Ten Hot Guys* and its cookbook, please consider leaving a good review. Good reviews help authors find new readers. Thanks so much!"