

# **Ten Brides for Ten Heroes**

## **Cookbook**

**By the authors of**

***Ten Brides for Ten Heroes***

**Smashwords Editon**

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## INTRODUCTION

*Ten Brides for Ten Heroes* celebrates love and marriage—from the uproar of a southern-style sixties wedding to a marriage of convenience where love wins out in the end. The stories span the gamut of the ever-popular romance genre—from warm and wonderful laughter to the thrill of a bridal rescue mission. Some are sweet, others steamy, but they all serve up a heartwarming romance that will tug at your emotions. And, of course, food fits right into the picture because eating is one of the sensual pleasures we read and write about.

In this cookbook, you'll find twenty recipes that go with the *Ten Brides for Ten Heroes* collection—two favorites provided by each author. All are tied to the stories in the books. Some are for foods served at the wedding receptions depicted. Others are from meals the hero and heroine enjoyed or from their family's favorite recipes. Each dish—from appetizers through main dishes and desserts—is introduced by a little background on the story or characters.

These recipes are the authors' gifts to our readers. It's our pleasure to share a little more of what makes our writing meaningful to us. We hope you'll think of *Ten Brides for Ten Heroes* when you make these tasty dishes.

## **Raspberry Streusel Muffins**

**from *Here Comes the Bride***

**by Theresa Ragan**

*Samantha Johnston never thought she'd end up married to one of the biggest celebrities of her time—Dominic DeMarco—a man with an incredibly handsome face and legendary dimples that kept him on the cover of every magazine in every town across America. Millions of women swoon over his tall, athletic build and twinkling blue eyes. The first time Sam married him was a fluke—but the second time was for love. The days following their wedding were spent behind closed doors, but like most couples, they eventually got hungry and so Sam taught Dominic how to make her grandma's delicious raspberry streusel muffins.*

Makes 12 servings.

### **Batter**

**1 1/2 cups white flour**

**1/4 cup white sugar**

**1/4 cup soft brown sugar, packed**

**2 tsp baking powder**

**1/4 tsp salt**

**1 tsp ground cinnamon**

**1 large egg**

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

**1/2 cup milk**

**1 1/4 cups thawed unsweetened frozen raspberries, drained**

**1/2 to 1 tsp grated lemon zest (fresh lemon peel)**

## **Streusel Topping**

**1/2 cup chopped pecans**

**1/2 cup soft brown sugar, packed**

**1/4 cup white flour**

**1 tsp ground cinnamon**

**1/2 tsp grated lemon zest (fresh lemon peel)**

## **Glaze**

**1/2 cup confectioners' sugar**

**1 Tbsp lemon juice**

1. Preheat oven to 350 degrees F.
2. Line 12 muffin cups with paper liners. In a large bowl, mix first 6 dry ingredients and make a well in the center. Place the egg, melted butter, and milk in the well. Stir with wooden spoon. Gently stir in the raspberries and lemon zest. Fill each muffin cup 3/4 full.
3. Mix the streusel ingredients, and sprinkle over each muffin. Bake 20 to 25 minutes depending on your oven. To test for doneness, insert a toothpick in the center of a muffin. It should come out clean.
4. Mix powdered sugar and lemon juice together. Drizzle over the warm muffins.

## Toffee

from *Here Comes the Bride*

by Theresa Ragan

*Dominic DeMarco's housekeeper makes the best toffee in the world and refuses to share her recipe with anyone. But after Dominic is married, she teaches his wife, Samantha, how to make her delicious toffee. Enjoy! You will need a candy thermometer to make this recipe. Also, set out 2 large cookie sheets with sides before you begin.*

Makes 12 large servings.

**1 pound butter (4 sticks)**

**2 1/2 cups white sugar**

**1/2 cup water**

**1/4 cup light Karo syrup**

**2 1/2-cup bag of walnuts or pecans**

**30-oz package Ghirardelli bittersweet baking chips**

1. Melt butter in large pan.
2. Add sugar, water and Karo syrup. Stir frequently on medium heat until mixture reaches 285 degrees F., when tested with a candy thermometer.
3. Spread 1/3 of nuts in a thin layer over both cookie sheets.
4. When candy mixture reaches 285 degrees, pour a thin layer over nuts and then refrigerate.
5. After toffee has cooled, melt half the chocolate morsels in a double boiler over medium high heat, stirring. Or in a microwave-safe bowl melt half the chocolate morsels on medium heat, stopping and stirring every 30 seconds; stop when they are about half melted.



(Overheating can cause them to burn and have poor consistency when spread.) Then, stir until they are mostly melted; a few unmelted bits are fine.

6. Spread chocolate out evenly on thoroughly cooled toffee, working quickly. Then, before the chocolate sets, sprinkle a third of the nuts evenly over the top. Return toffee to refrigerator. When it is chilled, turn it over and repeat, adding chocolate and nuts to the other side.

7. Cool for a few hours in the refrigerator, then flip the candy with a spatula and once again spread with chocolate and nuts.

8. Cool again in the refrigerator for at least a few hours or overnight.

9. Break candy into pieces, and share with family and friends.

## Mini Crab Cakes

from *Return of the Runaway Bride*

by Donna Fasano

*Savanna's mother had planned the perfect southern wedding for her daughter. Friends from all over town arrived at their lovely Victorian home. Gorgeous flowers draped from the fireplace mantel and the wide oak banister. Only the finest food and drink were displayed on the hors d'oeuvres table. The event would be stellar, one that was talked about for years to come. But at the last minute, someone's feet were turning ice cold—and they didn't belong to the groom. Unfortunately, no one will eat the succulent Mini Crab Cakes or the elegant Roasted Asparagus Frittata that Savanna's mother had so painstakingly prepared. Yes, Savanna panics and runs. Ten years later, she returns to explain her actions and make amends, but she could never have anticipated how her escape all those years ago has changed Daniel.*

Makes about 30 mini crab cakes.

**1 pound jumbo lump crabmeat**

**20 saltine crackers**

**1/2 cup mayonnaise**

**3 tsp Old Bay Seasoning**

**3 tsp Worcestershire sauce**

**1 large egg, beaten**

**5 scallions (spring onions), sliced very thin**

**Salt and pepper to taste**

**1/4 cup vegetable oil for frying**

**Lemon wedges to serve on the side**

1. Drain the crabmeat and double check for bits of shell, but be gentle so as not to break up the lumps of meat too much.
2. Pulse the crackers in a food processor to fine crumbs.
3. Stir together mayonnaise, Old Bay, Worcestershire, and egg until thoroughly combined.
4. Add cracker crumbs, mayonnaise mixture, and scallions to crab, mixing just to combine ingredients. Use a gentle touch! The mixture should be light and airy, not heavy or packed. Taste before adding salt, as crackers may have enough for the recipe. Cover bowl with plastic wrap, and refrigerate for 1 hour.
5. Heat oil in a heavy skillet. Scoop crab mixture by heaping tablespoons, and form into small patties. Be careful not to crowd the pan. Sauté over medium heat, approximately 4 minutes per side, or until golden brown.

Serve with lemon wedges.

The crab cakes can be prepared through step 4 and refrigerated overnight.

## **Roasted Asparagus Frittata**

**from *Return of the Runaway Bride***

**by Donna Fasano**

Makes 10 to 12 appetizer servings.

**1 pound fresh asparagus**

**2 Tbsp extra virgin olive oil**

**Coarse salt and cracked black pepper to taste**

**2 Tbsp finely minced fresh parsley**

**7 large eggs**

**1/2 cup grated Parmesan cheese**

**1/2 tsp smoked paprika**

1. Preheat oven to 400 degrees F.
2. Beat eggs with a pinch of salt and pepper until they are frothy. Set aside for a moment.
3. Rinse asparagus, pat dry with paper towels, and snap each stalk at the point on the stem where the stalk wants to break; cut into 1-inch pieces.
4. Set a 10-inch cast-iron skillet over high heat. Pour in oil and rotate to coat bottom. Add asparagus stalks to hot oil. Cook for approximately 2 minutes, shaking skillet occasionally to turn asparagus. When asparagus becomes bright green, pour beaten eggs over roasted asparagus. Tilt pan to evenly distribute eggs.
5. Once eggs start to set, gently lift edge with a thin spatula. Tilt skillet to allow uncooked egg to run beneath cooked egg. Place skillet on burner again, and swirl it to redistribute egg. Cook for

about a minute, continuing to lift and tilt until egg on top is no longer runny.

6. Sprinkle cheese and smoked paprika over surface of frittata. Slide skillet into oven. Bake frittata until it is firm to the touch, about 5 minutes. Do not overcook!

## Something Bar-B-Bleu-d Slawchos

from *Summer of Love*

by Annie Jones

*Bella loves Donald, and that would be just fine with her mama—but marry him? With apologies to Jane Austen, mama Gi Gi is not having it. She raised her daughters to be strong and independent and just about anything they want to be but some man's wife! Sisters, cousins, old flames and slow -smokin' barbecue combine in a little taste of Pride and Prejudice southern style when a determined bride-to-be tries to spring a surprise wedding at her mama's annual Independence Day barbecue.*

*Far be it from me to deny anyone the joy of making all the ingredients from scratch, but with a book set in 1967, you know I had to pay homage to pre-packaged assembly cooking for the kind of dish you can slap together, put on your best harvest-gold platter, and parade out as your very own without a lot of fuss and bother.*

Makes 4 servings.

**1 16-oz package precooked pulled pork or beef**

**3 oz barbecue sauce, or to taste**

**4 heaping Tbsp coleslaw**

**7 oz canned baked beans (optional or in place of meat)**

**1 11-oz bag sturdy taco chips**

**1 1.25-oz packet of taco seasoning, or to taste**

**Bleu cheese crumbles**

1. Pour the amount of seasoning in chip bag to suit your taste, and shake them up to coat them.

2. Lay chips out on a plate, and don't skimp, the topping is heavy.
3. Heat meat per instructions on package, and layer them on top of the chips. If using beans, heat them in a saucepan and add with the meal.
4. Drizzle barbecue sauce over meat. Dollop coleslaw liberally on top. Sprinkle with bleu cheese crumbles.

## Old Fashioned Southern Here Comes the Groom Cake

from *Summer of Love*

by Annie Jones

*It's 1967 when conflict and confusion have met peace, love, and rock and roll, and Bella has met the perfect man. But can she pull off the not-so-perfect wedding with her mama who's opposed to the whole idea?*

*This traditional cake is served at many celebrations because it's rich and delicious.*

### Cake

**2 cups sifted flour**

**2 cups white sugar**

**1 tsp baking soda**

**1/4 tsp salt**

**1 cup butter**

**1 cup boiling water**

**1/2 cup unsweetened cocoa powder**

**2 large eggs, lightly beaten**

**1 cup buttermilk**

### Frosting

**1/2 cup butter**

**1/4 cup cocoa powder**

**6 Tbsp milk**

**1 pound powdered sugar**



**1 tsp vanilla extract**

1. Preheat oven to 350 degrees F.
2. Coat a 13" x 9 1/2" cake pan with a thin film of butter, then dust with cocoa powder. Set aside.
3. Sift flour, sugar, baking soda and salt together in large bowl.
4. Drop butter into 1 cup of boiling water along with cocoa powder until butter is melted. Pour over flour mixture, and add beaten eggs. By hand, stir until well mixed.
5. Pour into cake pan, spreading evenly and bake for 22 to 25 minutes until a toothpick inserted into the center comes out clean.

**Frosting**

1. In a medium-sized saucepan, melt butter over medium-low heat. Add cocoa and milk, stirring constantly.
2. In a large bowl, pour in powdered sugar and stir. Add vanilla and stir until smooth.
3. Pour over warm cake.

## **Blue Cheese Ball**

**from *Destination Wedding***

**by Rebecca York**

*Victor Zanol has kidnapped Camille Norland and taken her to his private island in the Caribbean. Although her bodyguard, Nick Cassidy, was not on duty at the time, he feels responsible and is desperate to rescue Camille. Now that she's in danger, he silently admits he's fallen in love with her. Meanwhile, Zanol is planning a lavish wedding reception. This delicious but easy-to-make cheese ball is one of the appetizers. By the way, the blue-cheese flavor is mild, which makes the dish a good choice for your own entertaining. And you can make it several days before needed, if you like.*

Makes 12 servings

**1 8-oz tub whipped cream cheese**

**1/3 cup crumbled blue cheese**

**1 medium stalk celery, finely diced**

**1/2 cup finely chopped pecans, divided**

**Dash garlic powder**

**1 tsp instant minced onions**

**1/8 tsp salt**

1. In a medium bowl, combine the cheeses, celery, half the pecans, garlic powder, onion, and salt. Stir with a fork to mix well.
2. With fingers, mold into a ball. Coat the ball with remaining pecans. Cover with plastic wrap, and refrigerate 1 or 2 hours or up to 48 hours in advance. Serve with crackers. Cheese ball will keep in refrigerator for up to a week.

## Buffalo Wings

from *Destination Wedding*

by Rebecca York

*Camille Norland, the heroine of Destination Wedding, lost her mother when she was a teenager. Her mom loved to cook, and Camille often makes her old recipes. Here's one of Mom's party dishes. Or course, you can also serve these tasty wings at a family meal. Did you know it's really easy to make Buffalo Wings at home? The quick way to cut the wings apart is with a good kitchen shears.*

Makes 30 servings

**3 1/2 pounds chicken wings**

**1/4 cup butter, melted**

**1/2 cup hot pepper sauce such as Tabasco**

**1/2 Tbsp white vinegar.**

1. Preheat broiler. Cut wing tips from wings and discard. Cut wings apart at joint, and put them in a 9 1/2" x 13" baking pan.
2. In a small bowl, mix together butter, hot sauce, and vinegar. Pour over wings, and stir to coat.
3. Broil about 4 inches from heat, turning wings and basting 3 or 4 times with sauce, for 20 to 25 minutes until wings are cooked through and begin to crisp and brown. Serve warm with blue cheese dressing and celery sticks. Wings can be cooked ahead and reheated in the broiler or microwave.

Serve with blue cheese or ranch dressing and celery sticks.

## Peanut Chicken

from *The Army Doctor's Wedding*,

by Helen Scott Taylor

*Major Cameron Knight thought he was worldly-wise after being stationed in conflict zones all over the world. But he has his eyes opened when Alice, the woman he's falling in love with, gives him a glimpse of her past. She takes him to the women's refuge in London where she helped out before she started her charity work in Africa. As an army doctor, Cameron has treated terrible injuries in far-flung parts of the world, but he didn't expect to be called on to treat a woman who was hurt by her own husband. Maeve, who runs the refuge, is very protective of her residents and makes sure they eat well when they're with her. One of her favorite recipes is Peanut Chicken —tasty, quick and easy to prepare.*

Makes 4 servings.

**4 boneless chicken breasts**

**1 tsp chopped garlic**

**1 tsp bottled or fresh chopped red chili**

**1 Tbsp medium curry powder**

**1 Tbsp lemon juice**

**1 onion, finely chopped**

**About 8 oz chopped tomatoes in juice**

**4 Tbsp crunchy peanut butter**

**3 cups chicken broth or bouillon**

**1 tsp dried mixed herb leaves (such as thyme and basil)**

**Salt and pepper to taste**

1. Cut chicken breasts into cubes, and put in a large saucepan.
2. Add all other ingredients to pan, and bring to a boil. Turn down heat to a simmer and leave to cook, stirring regularly.
3. Cover and simmer for 45 minutes until thick and creamy, then serve with rice.

## Healthy Cranberry and Almond Flapjacks

from *The Army Doctor's Wedding*

by Helen Scott Taylor

*Major Cameron Knight was raised in a loving family and has always hoped that he might one day have his own wife and children, but he made a bad decision when he was a young man, and that mistake has played on his conscience. He's almost talked himself into believing that he doesn't deserve a family. Instead he's thrown himself into the danger of front-line battlefield medicine for the British Army. But his mother hasn't given up hope that one day her second son will settle down. She's a doctor, but she's a mother first, and she loves baking. Among her favorite healthy sweet treats that she made for her boys are the Cranberry and Almond Flapjacks her own mother used to bake.*

Makes 12 flapjacks.

**5 oz olive oil margarine**

**5 Tbsp runny honey**

**7 oz rolled oats**

**1 oz sunflower seeds**

**2 oz flaked almonds**

**1 oz pumpkin seeds**

**3 oz dried cranberries**

**1. Preheat oven to 350 degrees F.**

**2. Lightly oil a 9-inch square baking tin.**

**3. Put margarine and honey in a large saucepan, and melt over a low heat.**

- 4. Mix together dry ingredients. (Note you can substitute other nuts and seeds or dried fruit as you like.)**
- 5. Add dry ingredients to saucepan, and mix thoroughly to combine with warm honey and margarine.**
- 6. Pour contents of saucepan into baking tin. Flatten and smooth.**
- 7. Bake for around 20 minutes until golden brown.**
- 8. Once out of the oven, cut the flapjacks to size while still in the tin, then leave to cool. Remove from tin with a spatula. Finish cooling on a plate. If the flapjacks are crumbly, transfer to refrigerator before eating.**

## **Chocolate Kahlua Cake —Casey style**

**from *Single and Searching***

**by Rita Herron**

*In Rita Herron's romantic comedy Single and Searching, Casey McIntyre wants to plan the perfect wedding for her fiancé Gabe Thornton. After all, he has wooed her by giving her 26 presents, one for each letter of the alphabet. So she decides to surprise him with his favorite cake —chocolate.*

*Only she has a secret ingredient to spice up the dessert —Kahlua!*

Serves 10 to 12.

**1 package chocolate cake mix**

**1 3.4-oz box vanilla pudding mix**

**1 16-oz carton sour cream**

**2 large eggs, beaten**

**1/2 cup Kahlua**

**1/4 cup canola, corn or other bland oil**

**6 oz chocolate chips**

1. Preheat oven to 350 degrees F.
2. Combine all ingredients. Pour into greased and floured Bundt cake pan.
3. Bake 45-50 minutes until a toothpick inserted into the cake comes out clean.
4. Cool on a wire rack, then dust with powdered sugar.



## **Cream Cheese Muffins**—Henry S. style

**from *Single and Searching***

**by Rita Herron**

*In Single and Searching, Henry S., Casey's rambunctious and precocious little boy loves helping Casey in the kitchen. But he's a chef in the making, so when they make cream cheese muffin desserts, he gets creative with the toppings!*

Makes 12 muffins.

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

**2 large eggs**

**1 cup white sugar**

**1 tsp. vanilla extract**

**12 vanilla wafers**

**Topping of choice—cherry pie filling (or other flavor), chocolate chips, crushed Oreos, fresh berries, etc. (Henry S. likes to add M & M's or blueberries.)**

1. Preheat oven to 325 degrees F.
2. Beat together cream cheese, eggs, sugar, and vanilla extract. Place a vanilla wafer in bottom of each muffin cup, then spoon mixture on top.
3. Bake for 18 to 20 minutes until muffin is cooked through.
4. Cool and top with favorite topping. Add a dollop of whipped cream, if desired. Henry S. likes a big pile of it!

## Cannelloni with Meat

from *Wedding Surprise*

by **Mona Risk**

*Amidst special parties and celebration, the Ramsay clan celebrates the impending nuptials of Claire to her life-long boyfriend. When Adriana, the high-school mate who's tried to snatch David several times, crashed the bridal shower, Claire crossed her fingers that no new problems delay her wedding. Meanwhile Barbara Ramsay keeps on cooking and baking for her children and grandchildren. Cannelloni stuffed with ground beef is one of their favorite meals. The preparation involves five steps and takes time, but the kids and grandkids love it so much it is worth the trouble. Besides, she prepares, rolls, and bakes the cannelloni ahead of time and freezes them.*

Makes 13 servings.

### **Prepare the filling**

**1 pound lean ground beef**

**1 small onion, chopped**

**1 tsp ground allspice**

**Dash of rosemary and oregano**

**Salt and pepper**

**1 cup Ragu tomato sauce**

1. Sauté the ground beef, onion, and spices, until well cooked and tender when tasted.

2. Add sauce and simmer till meat is done. Set aside.

## **Prepare the mix**

**3 large eggs**

**1 Tbsp butter**

**1 cup white flour**

**1 3/4 cups 2% milk**

1. Beat the eggs in a blender or electric mixer.
2. Melt butter in a microwave, and add on top of eggs in blender.
3. Add flour.
4. Pour milk on top, and mix together in blender until you get a homogenous mix.

## **Prepare the pancakes**

1. Use an electric skillet or any other type, but adjust the temperature to 400 degrees F.
2. Melt 1/2 teaspoon of butter in skillet at 400 degrees F.
3. Measure 1/4 cup of mix, and pour over melted butter
4. Spread evenly in the skillet
5. Remove when cooked to the texture of a pancake or crepe, and slide onto a plate.
6. Repeat until the whole mix is made into pancakes.

You usually get 13 big pancakes with one batch of mix. I like to cut all the pancakes in half.

## **Rolling the cannelloni**

1. Arrange pancake or half a pancake on a clean plate.

2. Transfer a tablespoon of ground meat over the pancake, and roll it over to form a cannelloni.
3. Repeat with the rest of the pancakes.
4. With this amount of mix you can prepare 26 small cannellonis or 13 big ones.

## **Baking**

**About 1 cup tomato sauce**

**About 1/2 cup Parmesan or Romano cheese**

1. Spray a 9" x 13" pan with non-stick cooking spray.
2. Brush the bottom with tomato sauce.
3. Arrange the cannellonis in two rows.
4. Pour enough tomato sauce to cover each cannelloni.
5. Sprinkle with Parmesan or Romano cheese.

[You can either freeze at that point or bake to be eaten the same day or next day.]

6. Bake at 300 degrees F. for 20 minutes.

**Bon appétit!**

## Rice with Raisins and Almonds

from *Wedding Surprise*

by **Mona Risk**

*The Ramsay clan has planned several special parties to celebrate the impending nuptials of Claire to her lifelong boyfriend. When Adriana, the high-school mate who's tried to snatch David several times, crashes the bridal shower, David's gut twists at the reminder of his one-night mistake four years ago, and Claire crosses her fingers that no new problems delay her wedding. Meanwhile Barbara Ramsay keeps on cooking and baking for her children and grandchildren. The preparation of this almond-raisin rice is easy, and the rice can be cooked right before supper.*

Makes 6 to 10 servings.

**1 1/2 cups Mahatma short-grain rice**

**1 cup slivered, blanched, sliced almonds**

**1 cup dark raisins**

**1 stick salted butter**

**3 cups water**

1. Sauté the almonds in 1 teaspoon butter, stirring, until browned, and set aside.
2. In an 8-inch pot, sauté the raisins in 1 teaspoon butter, stirring, until darker, and set aside.
3. In the same pot used to sauté raisins, add 3 teaspoons butter. When the butter melts, add 1/2 cup of rice and keep mixing. After three minutes rice will turn whitish, then slightly yellowish. Remove pot from stove before rice darkens more.
4. Immediately add the rest of rice and mix well. Add half of almonds and half of raisins.

5. Add 3 cups of water, and sprinkle in 1 teaspoon of salt.
6. Return pot to stove, and bring to a boil. As soon as it boils, lower the heat to low, and cover the pot. Let simmer, lowering the heat if necessary, till rice absorbs all water and becomes tender. Taste to see if done. About 15 to 20 min.
7. Arrange rest of almonds and raisin in a 7-inch-diameter mold.
8. Transfer rice in mold over raisins and almonds. Flatten rice.

You can serve right away or keep for later, and warm it in an oven before serving.

Turn over a big plate to serve.

Should look great and taste even better.

## **Crispy Roast Duck with Brussels Sprouts**

**from *Wedding Fever***

**by Patrice Wilton**

*Mila O'Reilley is the maid of honor for her brother's wedding and accompanies the bride-to-be, Tara Reynolds, to a five-star hotel to sample selections for the rehearsal dinner. Mila runs the boutique in Serendipity Falls—aptly named Wedding Fever—as there is an epidemic of weddings going on. The last person she wants to see at the hotel that evening is Chase Carlton, a young, cynical reporter who had interviewed her earlier in the day. But fate, or Cupid, seems determined to bring these two together.*

*Patrice says: “All my recipes are from my daughter, Kristina Donovan, a self-acclaimed foodie, and wonderful cook.”*

Makes 6 servings.

### **Duck**

**4 to 6 pounds duck**

**Olive oil, as needed**

**Salt and pepper, to taste**

**1 medium onion, quartered**

**1 whole head garlic**

1. Preheat oven to 450 degrees F.
2. Stuff duck with garlic and onion, and place in a large roasting pan. Rub skin with olive oil, salt and pepper
3. Roast uncovered at 450 degrees F. for 20 minutes, lower temperature to 350 degrees, and cover with aluminum foil. Cook until internal temperature reaches 175 degrees. If excess fat

accumulates in bottom of pan, drain to prevent smoking. Remove duck from pan. Remove onion and garlic before serving.

## **Brussels Sprouts**

**1 pound Brussels sprouts**

**5 green onion stalks, sliced vertically at 3 inches**

**1/2 cup dried cranberries**

**1/2 cup roughly-chopped shelled pistachios**

**1/4 cup dry vermouth**

**Olive oil, as needed**

**Salt and pepper to taste**

1. Trim and slice Brussels sprouts vertically. Place in an oven-safe casserole. Add olive oil, salt and pepper. When you turn down the heat on duck, place casserole in oven, and cook Brussels sprouts, uncovered, for 45 minutes or until almost cooked through.

2. Add cranberries and green onions, toss, and continue to bake for additional 15 minutes.

3. Add vermouth and scrape up browned bits from bottom of roasting pan. Add pistachios.

Serve with duck.



## **Delicious Fig Bites**

**from *Wedding Fever***

**by Patrice Wilton**

*Towards the end of the book, Mila O'Reilly is at her brother's wedding. She has a date for the evening but is still smarting over the fact that Chase Carlton—a man she reluctantly fell in love with—returned to his job in San Francisco as soon as he wrapped up his news story and hasn't called her since. She is not happy when he shows up—unexpected, uninvited, and unwelcome—to her dear brother's wedding. When she sees him, she stuffs a fig in her mouth and has to choke it down. I highly recommend this as a two-bite appetizer. Enjoy!*

Makes 12 servings.

**12 fresh figs**

**8 oz Gorgonzola cheese**

**8 oz prosciutto ham**

**1 Tbsp honey**

**24 toothpicks soaked in water for 15 minutes**

1. Cut figs lengthwise.
2. Put small amount of gorgonzola in each one, wrap with prosciutto, and secure with soaked toothpick.
3. Put on baking pan, and broil on low for 3 to 5 minutes.

Drizzle with honey and serve warm.

## **Farm Stand Super Salad with Sliced Turkey**

**from *Tomboy Bride***

**by Alicia Street**

*Tomboy and dancer Kendra Rocklyn gets herself into an odd romance of convenience with virile artist Orlando Ortega. After a day hitting the local farm stands of the North Fork—where an almost-accident serves to bring them closer than they intended—the two head back to the beach cottage to make a super salad for dinner. ‘Cause they both know how important it is to eat your veggies!*

Makes 6 to 8 servings.

### **Honey Soy dressing**

**2 cloves garlic, minced**

**1/4 cup soy sauce**

**3 Tbsp honey**

**2 Tbsp cider vinegar**

**1/3 cup olive or canola oil**

### **Salad**

**1 box fusilli (12 oz)**

**1 large bunch of arugula, trimmed and chopped**

**1 large head of romaine, trimmed and shredded**

**2 tomatoes, chopped**

**2 avocados, peeled, pitted and sliced**

**1 medium zucchini squash, chopped**

**1 carrot, grated**

**1 sweet red pepper, chopped**  
**1 cucumber, peeled and sliced**  
**1/3 cup red onion, finely chopped**  
**1/2 cup crumbled feta cheese**  
**1 cup canned or cooked garbanzo beans**  
**1 cup canned or cooked red kidney beans**  
**1 clove garlic, finely chopped**  
**1/4 tsp dried oregano**  
**1/4 tsp dried basil**  
**1/4 tsp dried dill**  
**1/4 cup sliced black olives**  
**2 cups roasted turkey breast meat, shredded**

1. Whisk all dressing ingredients together in a large bowl.
2. Cook pasta according to package directions. Rinse and drain.
3. Add salad ingredients to dressing and toss to coat evenly.

## North Fork Seafood Chowder

from *Tomboy Bride*

by Alicia Street

*Kendra Rocklyn and Orlando Ortega have been out kayaking the waterways of the North Fork, the narrow peninsula at the eastern end of Long Island, New York. The weather has turned damp and rainy, so on the way home they stop at a seafood market that carries fresh catch from the local fishermen because Kendra, who loves to cook, decides they need a warm dose of her special seafood chowder.*

Makes about 8 servings.

**2 Tbsp butter or olive or canola oil**

**1 quart-sized package chicken broth**

**1 pound large shrimp, peeled and deveined**

**1/2 pound scallops, cleaned, cut in half**

**1/2 pound cod (or other white-meat fish), cut in 1/2-inch cubes**

**1 cup yellow onion, chopped**

**1 cup diced celery**

**1 cup sliced mushrooms**

**1 tsp minced garlic**

**4 cups potatoes, peeled and chopped**

**2 cups carrots, peeled, chopped**

**1/2 cup frozen or canned sweet yellow corn**

**1/2 cup chopped parsley**

**1 bay leaf**

**1/4 tsp dried thyme leaves**

**1/4 tsp dried oregano leaves**

**1/4 tsp dried dill weed**

**1 Tbsp caraway seed**

**Salt to taste**

1. In large pot, melt the butter or heat the oil. Sauté the garlic, onions, mushrooms, celery.
2. Add chicken broth, potatoes, carrots, corn, and parsley. Simmer, uncovered, ten minutes. Add shrimp, scallops, cod, and seasonings. Simmer another ten minutes. Sample seafood to see if cooked through; if not, continue to simmer, but do not overcook.

## **Best-ever Barbecued Hamburgers**

**from *Love Me Tender***

**by Mimi Barbour**

*Anne Pichette has promised to go back to Texas and stay with her beloved Rose who has only a few months left to live. This also means she has to take her boy, eight-year-old Max. Clint Walsh, Rose's son, has no idea he got Anne pregnant a week before her year as an exchange student had ended. The happy-go-lucky, teasing cowboy she once secretly loved has now been replaced by a divorced, bitter, hardheaded grouch. So—Anne plans a barbecue to try softening him up, and part of her menu is these tasty hamburgers.*

Makes 4 large or 6 small servings.

- 1 1/2 pounds hamburger meat**
- 1 tsp garlic salt, divided**
- 1 tsp Montreal steak spice, divided**
- 1 tsp Worcestershire sauce, divided**
- 1 tsp liquid smoke, divided**
- 1 tsp Tabasco sauce, divided**
- 1 Tbsp ketchup, divided**
- 2 Tbsp Parmesan cheese, divided**
- 1 large egg, beaten**
- 1/4 cup cracker crumbs**

1. Flatten meat in a bowl.

2. Sprinkle half the garlic salt, steak seasoning, Worcestershire sauce, liquid smoke, Tabasco sauce, ketchup, and Parmesan cheese on the meat.
3. Turn meat over, flatten again, and sprinkle with the remaining garlic salt, steak seasoning, Worcestershire sauce, liquid smoke, Tabasco sauce, ketchup, and Parmesan cheese.
4. Gently fold seasonings into meat, along with egg and cracker crumbs. Form into patties, making sure to indent the centers so they won't puff up when cooking.
5. Cook on a barbecue grill or broil, turning once, until done.

Enjoy!

## Scrumptious Mango Tarts

from *Love Me Tender*

by Mimi Barbour

*When Anne Pichette has an unexpected visitor from Texas show up in her Paris patisseries shop, she serves the woman her favorite Mango Tarts. This woman, Rose, treated Anne like a daughter during the year she was an exchange student in Texas. Now her beloved Rose has only a few months left to live. She begs Anne to come back and help look after her granddaughter. However, this means Anne has to bring her own boy, eight-year-old Max. Clint Walsh, Rose's son, has no idea he got Anne pregnant a week before her year as an exchange student had ended. The happy-go-lucky, teasing cowboy she once secretly loved has now been replaced by a divorced, bitter, hardheaded grouch.*

Makes 2 pies or 24 medium tarts.

### Wonder Pastry

(enough for 4 bottom crusts)

**1 pound Crisco**

**1/2 cup butter**

**6 cups flour**

**2 tsp salt**

**1 cup cold water**

1. Cream shortening with butter thoroughly.
2. Add flour and salt, and then add water. Divide into four pieces. Wrap and chill.
3. Roll out, and, using a form, cut out circles for tarts.



## **Mango Cream**

**(enough for 2 pies or 24 medium tarts)**

**2 1/2 cups water or 625 milliliters**

**1 397-gram can sweetened condensed milk**

**2 large eggs**

**1 tsp vanilla pudding mix**

**1/2 cup flour**

**2 medium-ripe mangoes, peeled and cut into small cubes**

**2/3 cup whipping cream, chilled**

1. Add condensed milk to water in a saucepan, and bring to boil.
2. Mix together eggs, vanilla powder and flour, then pour into hot-milk mixture. Bring to boil with constant stirring until mixture thickens. Cool.
3. Whip cream and fold into mix. Spoon into prepared tart shells (or pie crust), and gently scatter mango cubes on top.

## **The Novels in Ten Brides for Ten Heroes**

***Here Comes the Bride*** by Theresa Ragan, *New York Times* and *USA Today* bestselling author.

***Return of the Runaway Bride*** by Donna Fasano, *USA Today* bestselling author.

***Wedding Fever*** (Serendipity Falls Series) by Patrice Wilton, National bestselling author.

***Destination Wedding*** (The Decorah Security Series) by Rebecca York, *New York Times* and *USA Today* bestselling author.

***The Army Doctor's Wedding*** (The Army Doctor's Series) by Helen Scott Taylor, Award-winning and National bestselling author.

***Single & Searching*** by Rita Herron, National bestselling author.

***Wedding Surprise*** (Holiday Babies Series) by Mona Risk, Award-winning and National bestselling author.

***Summer of Love*** by Annie Jones, Award-winning and National bestselling author.

***Tomboy Bride*** (The Dance 'n' Luv Series) by Alicia Street, Award-winning and National bestselling author.

***Love Me Tender*** (The “Elvis” Series) by Mimi Barbour, National bestselling author.

### **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 Heroes* and its cookbook , please consider leaving a review.

Good reviews help authors find new readers. Thanks so much!"

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