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Cooking With Solstice Publishing Authors

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Stuffed Porkchops

Submitted by Cassandra Windwalker

2 thick-cut boneless pork chops

4 slices bacon, fried crispy and crumbled

4 ounces cream cheese, softened

thyme

oregano

salt & pepper

Italian-style breadcrumbs

1 egg

¼ cup milk

2 tablespoons cooking oil

Heat oven to 350 degrees. Cream together cheese, bacon crumbles, and spices. Using a very sharp knife, carefully butterfly your pork chops. Spread half of the cream cheese mixture on each chop, closing and securing them with pork chops.

Heat the oil in a large skillet. Mix together the milk and egg in a small bowl, and fill a plate with the breadcrumbs. Using a fork, dip the porkchops into

the egg mixture, then into the breadcrumbs. Repeat the process so that each chop is dipped twice. Place in hot oil and cook just long enough to get a golden, crispy outer layer.

Place chops in foil-lined pan sprayed with cooking spray and bake in oven for 30-40 minutes, depending on the thickness of your chops. Serve with mashed red potatoes and greens.

Parable of Pronouns



Cassandra Windwalker

Two women is a lot for any man to handle, but when one of them is a child-devouring demon and the other is Eve, Mother Of All Living, Harry Adams really has his hands full. An erotic contemporary fairytale that follows the reincarnations of Adam and Eve and, of course, the ever-hungry Lilith, throughout time, Parable of Pronouns finds the first dysfunctional family in what may be their final time. Harry Adams and Riann Haava don't remember who they are, but that doesn't deter destiny from catching up with them as they struggle to overcome their own demons and save Harry's son from a fate worse than death

<https://www.amazon.com/dp/B078RSGM2Y>

Buffalo Chicken Dip

Submitted by: Meredith Good

2 large cans of chicken

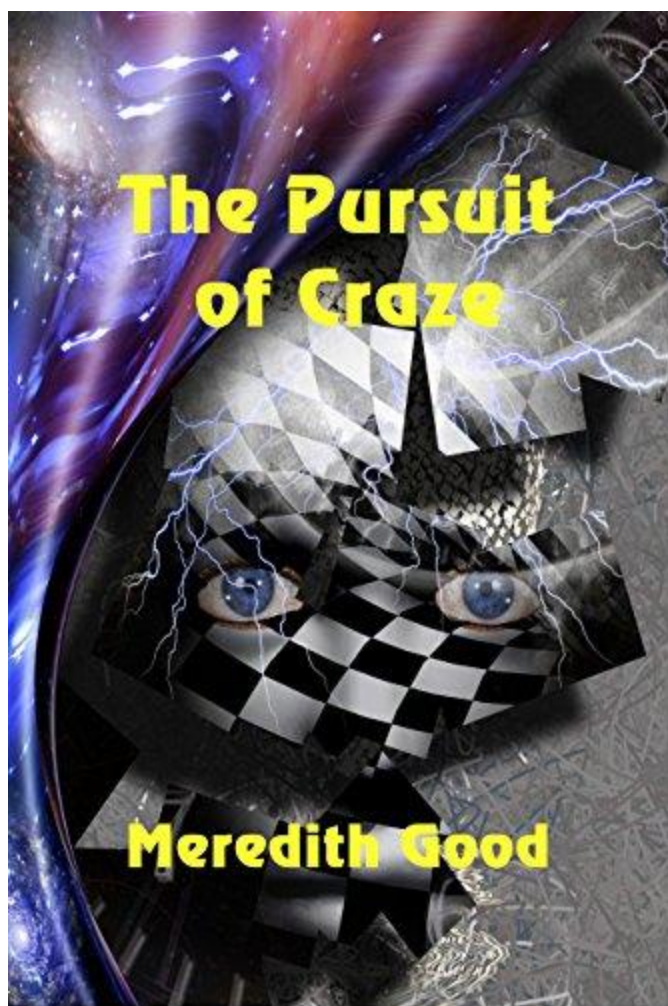
1 cup ranch

1 cup Frank's Red Hot (choose variety per taste, they're all good)

2 blocks of cream cheese (1 regular, 1 lite- to cut the tartness)

1-2 cups of shredded cheddar

Toss all in the crockpot for an hour or two, accompany with tortilla chips, and you have a super tasty dip just perfect for football games, etc... Always a hit!!



On a whim, Allie Trask packed up her Southern roots, and moved to L.A. to be with her new love- the darkly captivating metal singer, Daemon Craze, leaving North Carolina and the painful memories of her parents' deaths behind. And it's all coming up aces for her, until the day she comes home to find seven raven-haired strangers in their living room. Daemon, usually a force to be reckoned with, won't make eye contact, Allie's arm hair is standing on end, and all in all something just ain't right.

Worse than that, actually, she finds, once she digs a little deeper into the newcomers. Family they may be, but human they are not, and she soon learns their true intention- to eliminate her beloved, as Daemon's very existence is the damning evidence of prior misdeeds. And after witnessing a murder, and accidentally committing one against the creatures herself, Allie shifts into action.

Stepping way out of her comfort zone, and using the only weapons available to her on short notice— sex, drugs, rock & roll, taser guns, and stripper poles, she goes after the creatures one by one, and proves that behind her sweet southern charms, it is she, after all, who is the true force to be reckoned with.

<https://www.amazon.com/Pursuit-Craze-Meredith-Good-ebook/dp/B076ZTKV23>

Yogurt Pie

Submitted by Lizzy Stevens

Ingredients:

2 small containers of sugar free strawberry yogurt (any brand)
1 container of Sugar FREE Coolwhip
1 package of sugar free jello
1 graham cracker pie shell

How to make:

take 1/4 cup of water put in a bowl. Add the package of jello to that and stir.

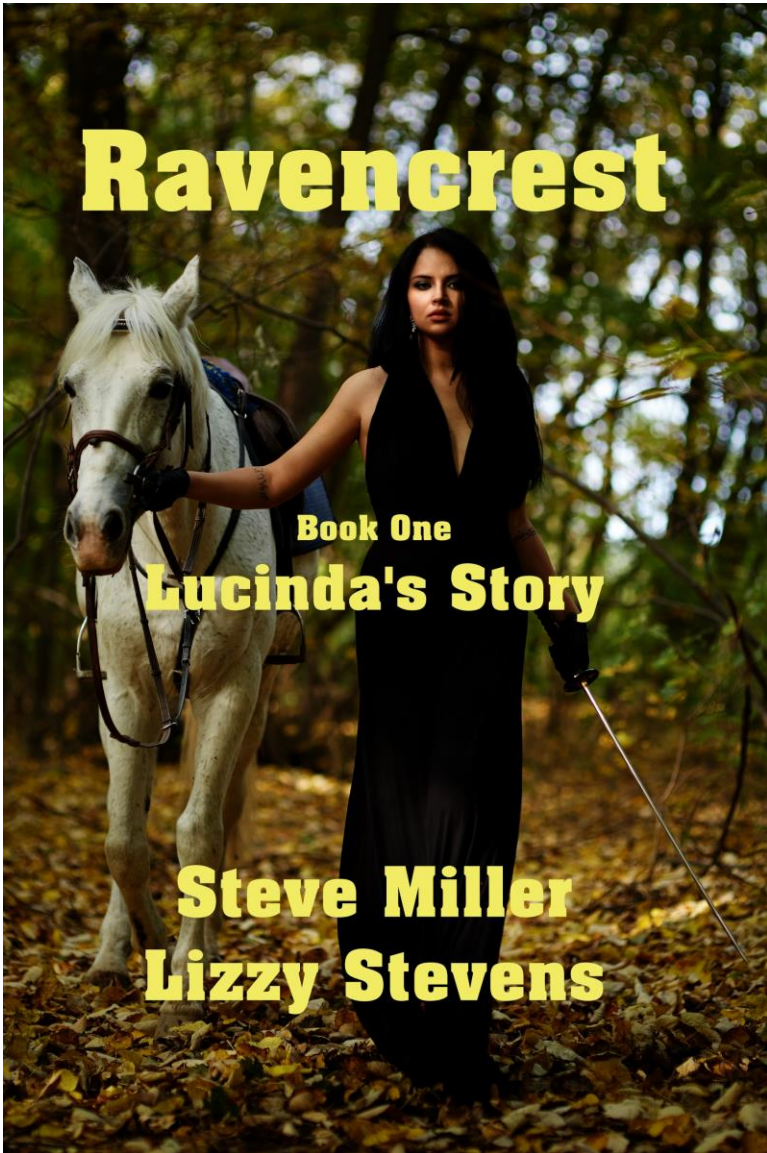
Add your yogurt and cool whip to that and stir in. When it's all mixed together put it in the pie shell and then in the refrigerator to harden. It won't take long. Maybe 30 minutes - an hour

Variations:

You can use regular yogurt instead of sugar free or you can use fat free instead of sugar free.

You can use any flavors that you want. You can mix an match. I like to take blueberry yogurt and strawberry jello. That one taste really good.

You can use any brand of ingredients and if you have extra time you can make the graham cracker shell by hand by crushing up the graham crackers yourself. I like to take the little extra help from the store and just buy the pre- made shell.

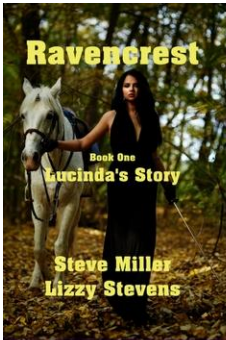


https://www.amazon.com/Lucindas-Story-Book-One-Ravencrest-ebook/dp/B078XPZKZF/ref=sr_1_1?ie=UTF8&qid=1518013702&sr=8-1&keywords=Lizzy+stevens

Lucinda Ravencrest's whole world was turned upside down when her aunt that she barely knew left an estate to her. There were stipulations to it. She could not sell the estate and she had to take care of the people who lived there was what she was told.

What she found out when she got there was nothing like she was told. Secrets started to come out, and some were downright crazy

Lucinda didn't know whether to run or to embrace this crazy new life. How was she to handle all of this?



Available on
Amazon

"When we start the sparring or whatever you call it go easy on me. I'm serious. I don't know how to fight. I've never had any training. At all."

"It's fine." He said. "When I hit you it's not going to hurt. You are a Ravencrest. You won't feel a thing. When I knock you down, you will feel no pain."

Lucinda stopped walking, turned off the treadmill, got off, and walked over to him. "Really? Seriously? That is in my bloodline?" She was talking faster and more excited than she had expected to. "You mean you can really hit me as hard as you want and I won't feel it. Or if I get cut I won't bleed. Any of that."

By now Marcus couldn't hold back his laughter. "No. It's going to hurt like a bitch when I hit you. You aren't invincible."

"Oh, you are horrible." She stomped off back to the treadmill. "I can't believe you did that. You know that I don't know any of this stuff. Of course, I'm going to listen and believe you." She was mad and didn't want to look at him. She looked straight ahead while she ran.

Marcus knew he had to do something to get her out of her mood or it would be a very long day. "Okay. I'm sorry. I crossed the lines. I shouldn't have done that. But come on you have to admit. That was funny."

ANZAC COOKIES

(called biscuits in NZ)

Submitted by Molly Fraser

1/2 cup of flour
1/2 cup sugar
2/3 cup coconut
1/4 cup rolled oats
50g butter, about 2 oz
1 tbsp syrup
1/2 tsp baking soda
2 tbsp boiling water

Mix dry ingredients together. Melt butter and syrup. Dissolve baking soda in boiling water. Add butter mixture to dry ingredients. place level tablespoonfuls onto cold greased tray. Bake at 180 C (350 F) for 15 minutes or until golden brown. Makes about 20.



About Vee

Book # 1 of 2

Molly Fraser

<https://www.amazon.com/About-Vee-Chronicles-Book-ebook/dp/B075MLP3MF>

Does love have an age limit? In her 80's, Vee Stuart believes she's too old for romantic thoughts and feelings. She endures her boring present in a retirement home by recalling her more interesting past. Then she meets Keith Theodor, a new resident. His bright blue eyes and charming smile disturb Vee's peace of mind. But can Keith capture her heart?

VENISON SHEPHERD'S PIE

Submitted by: David W. Thompson

INGREDIENTS

1 lb. ground venison (or beef if your hunt didn't go well)

1 medium onion, finely chopped

1 medium carrot, thinly sliced (optional)

1 cup beef broth

2 cloves garlic

2 TBS ketchup

1 TBS Worcestershire sauce

1 ½ tsp salt

1 tsp black pepper

½ tsp cumin (optional)

1 TBS cornstarch in ½ cup COLD water

1 can corn

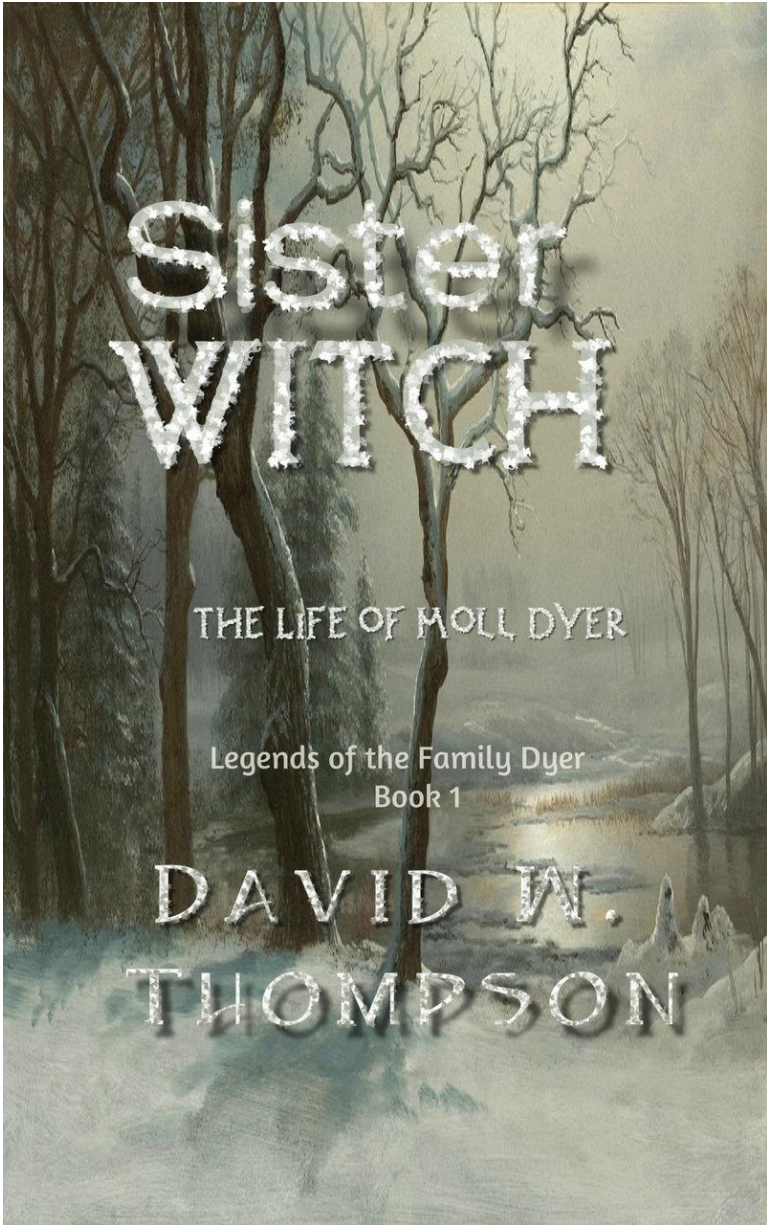
3 cups hot mashed potatoes

DIRECTIONS

Preheat oven to 400°.

Brown ground meat, onion, garlic (and carrot) in 12-inch skillet over medium-high heat, stirring occasionally, about 6 minutes. Stir in broth, ketchup, Worcestershire sauce and meat. Cook, stirring occasionally, 5 minutes. Stir cornstarch in water and add. Season as noted above.

Turn meat mixture into 10-inch deep-dish pie plate, then evenly top with corn and potatoes. Bake 30 minutes or until bubbling or browned edges on peaks of potatoes



<https://www.amazon.com/Sister-Witch-Life-Legends-Family-ebook/dp/B076KR626G>

Moll Dyer prays she can leave her troubles behind when she immigrates to the new world, but a paranormal threat grows, and soon follows her across the ocean to Maryland.

Colonial life in the Old Line state was tough on both man and woman. Hunger, disease, Indian attacks, and drought tested the resolve of the settlers daily, but troubles for the Dyers included the threat of a succubus on a mission! Will the demonic call initiated by her family prove too much to resist as she labors to rebuild her life in a distant land?

The legend of Moll Dyer originated in earliest colonial Maryland. Despite 300 years of civilization, and scientific reason, Moll's name is still often heard there, especially around campfires late at night, or as a warning to misbehaving little people. Her spirit is often seen as a wisp of unnatural fog in the swampy woodlands near her homestead, with her half wolf companion at her side. This is her story.

My Healthy Low Sodium Chili

Submitted by: Jim Cronin

This one is great for when I want something to make my stomach smile on a cold winter day. It is quick and easy to prepare (only about 30 min) and can cook all day in a crock pot.

1 lb ground Buffalo Burger 1 cup Chopped Red Onion

2 cups Chopped Peppers (green, red and yellow) 1 can Red Beans (salt free)

1 can Black Beans (salt free) 2 cans Chopped Tomatoes (salt free)

1 – 12 oz jar Salsa (mild, medium or strong) 2 tsp Oregano

2 tsp Ground Cumin 1 tsp lite Salt

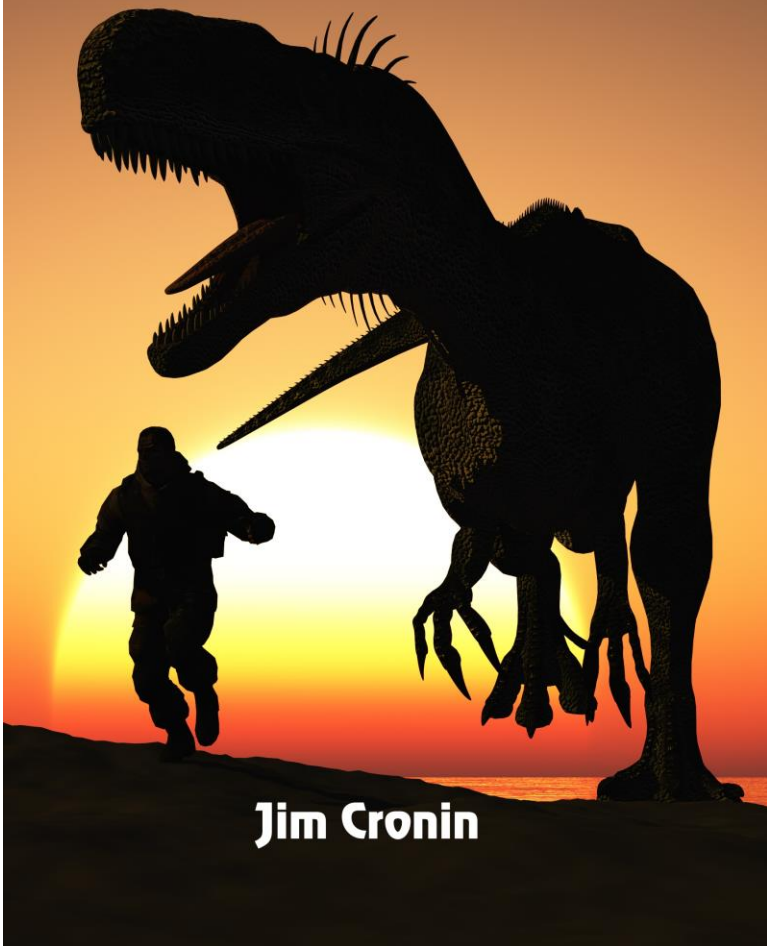
2 cloves Minced Garlic 2 tsp Chili Powder

In a large skillet, melt some coconut oil, or spray some non-stick olive oil. Sauté the onions and peppers until translucent. Add in buffalo burger meat and brown. Add oregano, cumin, chili powder, salt and garlic while meat is cooking. Stir regularly until meat is done. (About 5 – 6 minutes).

While meat and spices are cooking, add beans, salsa, and tomatoes to crock pot. When meat is done, add to bean mixture in crock pot. Stir ingredients together until evenly mixed.

Set crock pot to desired setting depending on how long you want it to cook. I usually set mine to low and let it go to town while I am at work all day. (Serves about 6 - 8).

The Travelers



Jim Cronin

<https://www.amazon.com/dp/B07942SQ6G>

Time travel is not for the timid.

Time travel is not for the faint of heart. Join our two intrepid travelers as they embark on a journey into the past, to the days of the dinosaurs. Marvel at the sights, sounds and incredible creatures of the Cretaceous Period, and learn a bit of actual science along the way. But be wary. You never know how your actions might affect the future for us all.

In this, my second short story of a series, I hope to create a set of tales which are not only entertaining, but are a window into learning some real science. My goal is to help alleviate the drudgery of so many textbooks through the art of storytelling and have fun, while learning at the same time.

SOUTHERN MARYLAND CRAB CAKES

Submitted by Davina Guy

2 slices white bread, crusts removed and crumbled

2 tablespoons mayonnaise

2 teaspoons OLD BAY®

2 teaspoons McCormick® Parsley Flakes

1/2 teaspoon prepared yellow mustard

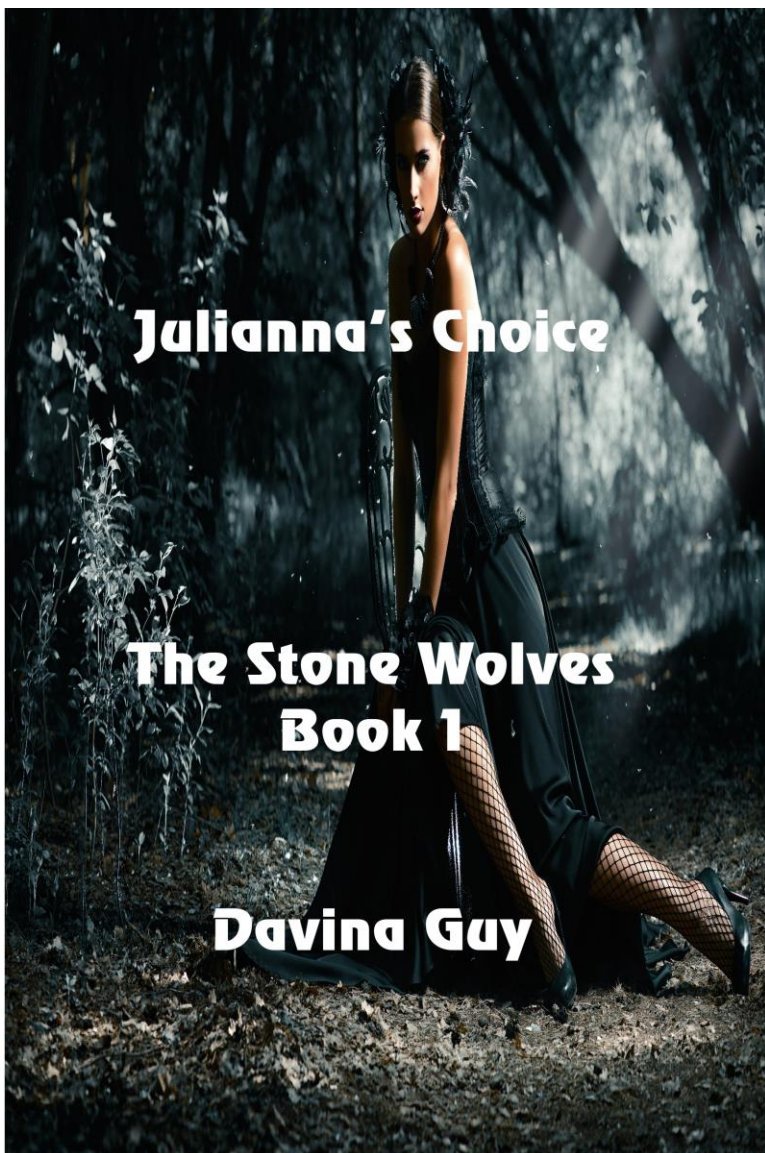
1 egg, beaten

1 pound lump crabmeat

Directions

Mix bread, mayonnaise, OLD BAY, parsley, mustard and egg in large bowl until well blended. Gently stir in crabmeat. Shape into 4 patties.

Broil 10 minutes without turning or fry until golden brown on both sides. Sprinkle with additional OLD BAY, if desired.



<https://www.amazon.com/dp/B0791LTPFC>

On the first day of spring break, Julianna Stone receives a call from home. Her little sister Lorelei needs her--now! For years, the Wolfen curse remained dormant within Lorelei, but

that's about to change. Julianna knows what needs to be done to keep her sister safe, but the wolf pack also knows, and they are waiting. They have plans for the sisters!

Two potential suitors follow Julianna home to the West Virginia hills! Their competition for her attention exposes the lies they've told and lead her to question their loyalty... and even their sanity! She's convinced that one of them--or both--is Wolfen! As the wolf pack closes in, she must choose between them. The final battle commences during the super-moon, and the sisters find themselves in a fight for their survival, and their eternal souls.

My Husband's favourite Butterscotch Confetti Cake

Submitted by Ann Bradford

½ cup butter

1 cup peanut butter

1 bag butterscotch chipits

1 bag small coloured marshmallows

Melt butter and peanut butter in large saucepan over low heat.

Stir in chipits until melted.

Cool until you can hold your hand on bottom of pot.

Pour marshmallows in a cake pan and pour sauce on top until all marshmallows are covered.

Refrigerate until someone asks if they can try it.

A close-up photograph of a hand holding a wooden rosary. The rosary consists of a string of small, light-colored wooden beads, with a larger wooden cross pendant hanging from the bottom. The background is dark and out of focus.

His Holy Stare

**A Truth or Dare
Forbidden Love**

Ann Bradford

<https://www.amazon.com/dp/B078Y9T5BP>

Gripped by daring passion.

James has suffered a great loss in his life, but he's pulled himself up and started a new life he's committed to with passion and fascination. His first big assignment in the Brotherhood is to run a college for boys on the forgotten prairies. When he arrives, Brother James finds an attachment to a family who suffered the same type of loss as him. To help them heal, he starts a game of Truth or Dare with the daughter who's close to his age, forging a needed friendship.

In search of a ravaging truth.

Frustrated with life, Constance finds herself on the doorstep of the boys' college where her father wants her to help in exchange for her brother's tuition which he can't afford. But meeting Brother James changes her entire view on life. He's charming, friendly, and so blasted happy. What is his secret? Gripped by a determination to find out, she agrees to a harmless game of Truth or Dare.

When things aren't so innocent.

Neither will back down from the challenges, but how far will they let things escalate? No matter how intense things get, he refuses to give in to the temptation of her body while she squirms under his not-so-holy stare.

Easy Rye Bread Dip

Submitted by Tanya Reimer

Round pumpernickel rye bread. Cut off top and cut out middle. Keep inside bread fresh by putting it back in bag in nice chunks that are perfect for dipping. Keep top part to cover the ingredients while cooking.

Ingredients:

- 1 cup mayonnaise
- 1 package 250g of cream cheese
- 1 medium chopped onion
- 1 crown of cut broccoli
- 2 cups grated cheddar cheese

Mix all ingredients and place in hollowed out bread.

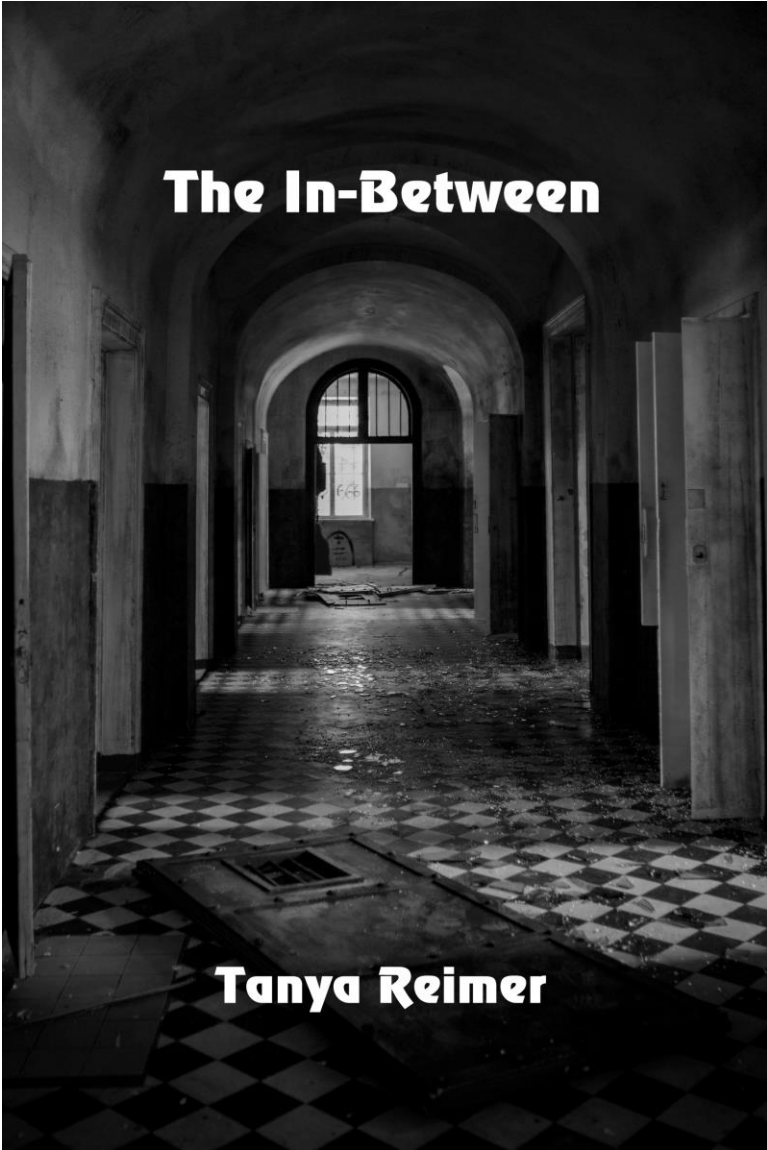
Replace top of round bread.

Wrap in foil.

Bake on low (325F) for 2-4 hours or freeze and bake when friends come over.

Dip will be warm and cheeses melted when ready.

Works well to dip the middle of the rye bread, veggies, and crackers.



<https://www.amazon.com/dp/B0791L3WY9>

Destinies link in the In-Between

A routine surgery lands Cindy in a strange empty hospital that can only be some type of dream linking her between death and life. Running the hallways, searching for a way out, she meets others, entwining their fates beyond this In-Between.

Chile Verde Cubano

With Black Bean Soup Aioli:

Submitted by Noelle Jane Myers

½ cup mayonnaise

1 4oz can chopped green chilies

¼ tsp garlic salt

½ tsp onion powder

½ tsp Dijon mustard

1 tbsp. olive oil

1 lb. thinly sliced pork loin

1 14 oz. can green enchilada sauce

8 oz. thinly sliced smoked ham

2/3 cup kosher dill pickle slices

4 1 oz. slices pepper jack cheese

3 tbsp. yellow mustard

4 Pretzel or Kaiser Buns

Soup:

2 cans refried Black Beans

1 can green enchilada sauce

2-3 cups chicken stock (or vegetable or beef stock)

1 8 oz. can tomato sauce

1 tsp garlic powder

1 tsp onion powder

1 cup shredded cheddar cheese

2 green onion tops, sliced thinly for topping

In a blender or food processor, blend aioli ingredients until smooth. Cover and refrigerate until ready to use.

Pre heat oven to 225° F.

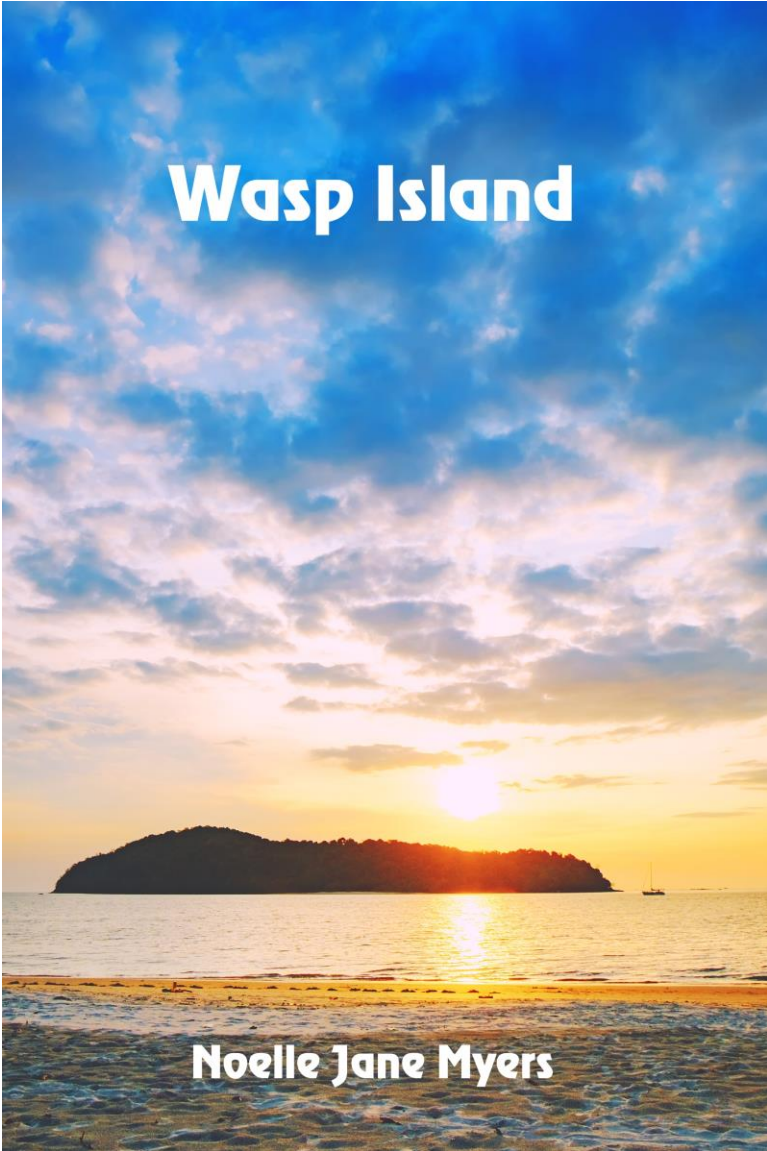
Brown thinly sliced pork loin in olive oil in a medium skillet over high heat until nicely browned on both sides. Pour green enchilada sauce over all. Reduce heat to medium, and continue to cook until sauce is thickened, and pork loin cooked through. Remove pork loin to a plate and cover with foil. Bring sauce to a boil. Reduce heat and keep warm for dipping.

Place a sheet of aluminum foil on a baking sheet. Put bottom of buns on baking sheet. Slather with a generous amount of Green Chili Aioli. Layer pork loin, pickles, ham,

and pepper jack cheese. Slather top bun with mustard and place on top of sandwich. Place sandwiches in oven to keep warm and melt the cheese while you make the soup. (or put in a panini press if desired)

In a medium sauce pan combine all soup ingredients except green onions, using just enough stock to get the consistency you desire. Heat through. In a blender or food processor, combine soup ingredients until smooth. Return to pan and reheat.

To serve, dish out soup, and top with green onion and serve with hot sandwich. Put extra green sauce on the side for dipping.



<https://www.amazon.com/dp/B0792DQVZ8>

Voodoo, greed, and prejudice mar paradise.

When Sophia and Dan move to Wasp Island for Dan's dream job, they never dreamed they were walking into a nightmare of epic proportions. Voodoo queens, sacred wasps, and a cruel, ambitious CEO combine to create an experiment gone wrong.

Cheesy Bacon and Potato Soup

Submitted by: Sandra Waine

Prep: 25 minutes Cook time: 45-60
minutes Servings: 8

2 TBSP Butter
1 onion, sliced or diced
3 TBSP garlic
16 C potatoes, cubed
3 Carrots shredded or diced
64 OZ vegetable broth
½ C bacon (optional, do not use if you
want vegetarian)
2C Cheddar Cheese (I use smoked, raw
cows)
1C Greek Yoghurt
1/2C Fresh Chives

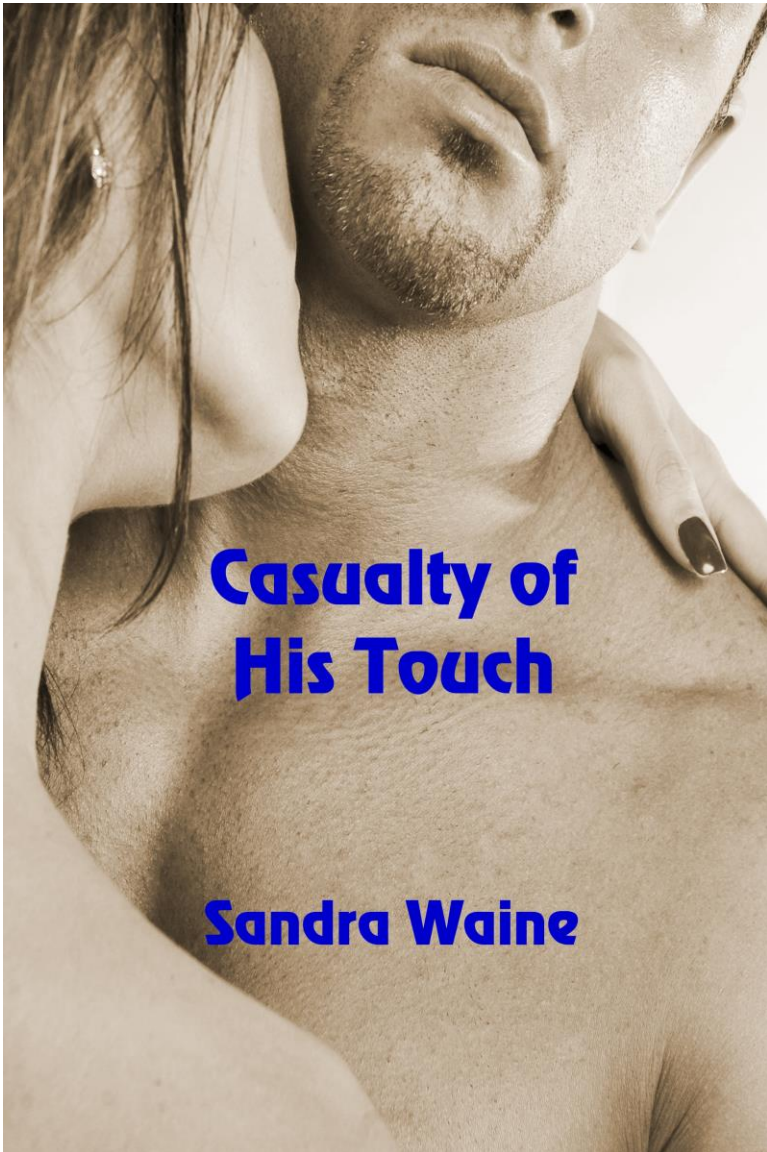
Large pot, melt butter, then add garlic
and onions and stir until lightly
browned.

Prepare potatoes and add after 5-6 minutes. Stir, then after 2-3 minutes add the carrots.

After 2-3 minutes, stir again and add vegetable broth, increase heat to high, cover, and bring to a boil. Once boiling, set heat to low and simmer for 30-40 minutes, until vegetables are tender.

15 minutes before serving, stir in bacon, cheese and yoghurt, cover and shut heat off. Let sit for the 15 minutes to the heat melts the cheese.

Remove from burner and stir and serve by topping with chives.



<https://www.amazon.com/dp/B078YC2NMP>

General Mark Cohen had finally retired from a long and successful career with the British Army. It was apparent at a young age his witty daughter, Maggie, housed more of his

suspicious gene's then the softer, more accepting ones of his wife. Maggie, got into more dirty business than any young lady should. During her adult life, it escalated to where he had to run between her and the law several times.

While working at the University of Bristol, Maggie's interference this time lands her smack dab in the center of a major terrorist cell, trouble with her father and an irritating, handsome Lieutenant Colonel.

Called out of retirement for his past services working highly successful covert operations, Lieutenant Colonel Douglas "Hawk" Hawthorne needs to meet Maggie. She's on the "watch list" with the Ministry of Defense – i.e., MoD and he must gain the INTEL needed regarding her involvement before moving forward in his mission.

When the revelation that Maggie's father is one of Hawk's former commanders, retired General Mark Cohen, he soon realizes more is at stake than the wrath of a former boss.

But Maggie does indeed have a penchant to get her nose into places others cannot. Gaining intelligence and important details. Hawk needs her and must work with her, an Israeli partner, the General and others to close this cell down and bring their members to justice before more people are killed.

But working so close has its promises and issues. Issues Doug is not ready to accept as he and Maggie's relationship escalates at a rapid pace.

But, when she disrespects direct orders from him and her father, all their worlds are propelled into a deeply dangerous arena to save her life.

But at what final cost between the two of them?

I Dunno

Submitted by

The dish your family will ask for by name!

I invented this dish one night when I got tired of asking my family what they would like for dinner and only getting "I dunno!" in reply. I thought it would teach them to stop saying that, but it turned out they actually liked it. Sometimes they even say, "Hey, we haven't had I Dunno in awhile, you should make it tonight."

Ingredients

- 1 box of Kraft macaroni and cheese (any brand will do, really)
- 1 can of Spam
- 1 can of cream of celery soup
- 1 tsp garlic salt
- Paprika for garnish

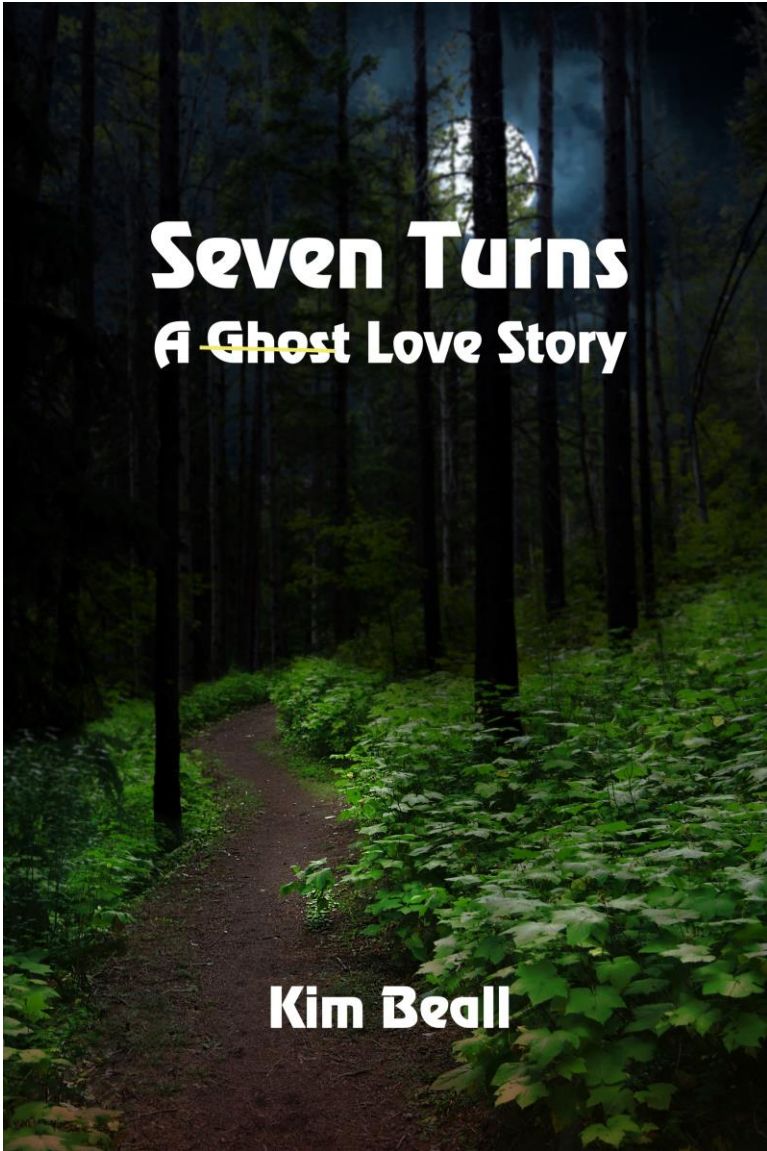
Instructions

- Preheat oven to 350f
- Prepare the macaroni and cheese per the instructions on the box.

- Cut the Spam, along the shorter side of the loaf, into thin slices (about 1/4").
- Line the sides and bottom of a lightly greased 8" casserole dish with Spam slices. It's OK if there are a few gaps – there should be several slices left over.
- Cut two of the Spam slices in half longwise, then cut each long piece diagonally into two wedge shapes.
- Cut any slices that are left over into cubes.
- Mix the cream of celery soup, garlic salt, and Spam cubes into the prepared macaroni and cheese. Pour this mixture into the lined casserole dish
- Arrange the Spam wedges to make a starburst decoration on the top. Sprinkle lightly over all with paprika for a little color.
- Bake for 30 minutes or until the cheese mixture is bubbling around the edges.

Optional: Mix a small can of baby peas into the macaroni mixture for a complete one-dish meal.

Coming Soon!



Filipino Fruit Salad

Submitted by Pamela Q. Fernandes

The Filipino fruit salad is a staple for birthday parties and events in the Philippines. However, it's too rich with cream and we don't get tender coconut everywhere. So I created my version of the dessert. Here it is:

Ingredients

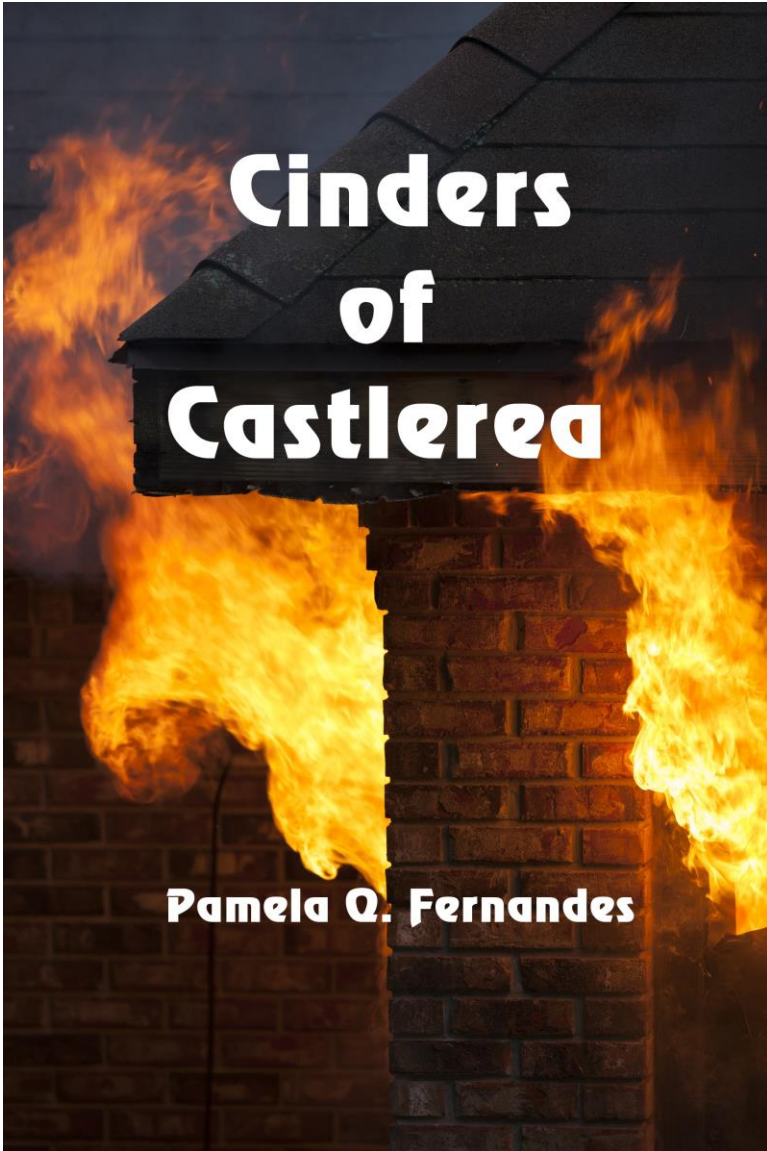
- 2 800 g mixed fruit cocktail cans
- 1 red apple, cubed
- 1 green apples, cubed
- 1 banana
- 1 cup desiccated coconut
- 2 200 gm cheddar cheese, cubed
- 400 ml can condensed milk, chilled
- 100 ml full fat milk, chilled
- 8 Cherries

Instructions

1. Drain fruit cocktail into a bowl.

2. Quarter and cube all the fruits.
3. Add condensed milk and milk to a large bowl.
4. Add the desiccated coconut and cheese. Mix together.
5. Toss fruits into the bowl and mix to coat the fruits evenly.
6. Place in the fridge for two hours before serving.

You can skip the cheese but it helps cut down the sweetness.



Cinders of Castlereia

Pamela Q. Fernandes

<https://www.amazon.com/dp/B076HVZRQM>

Dangerously attractive businessman, Charles Kilbrooke is hunting the arsonist that killed his fiancée in Castlereagh. Blaming himself for her death, he returns to the small Irish town with a ruthless plan. He refuses to succumb to the exotic beauty whose creating mayhem in his life.

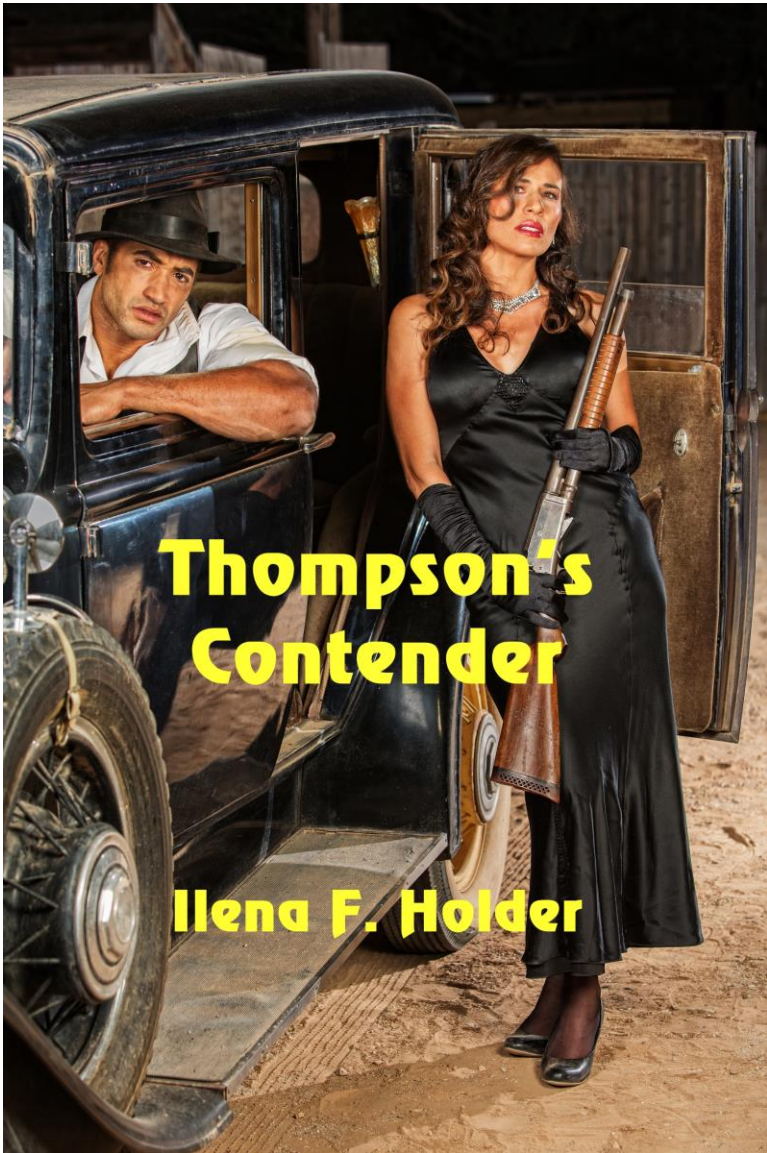
Anika Bassein has changed everything about her past. She wants nothing to do with fire ever since her parents B&B was set ablaze. When she sees an ad with free lodging in an obscure holiday town, she accepts. She's aware of the charged atmosphere crackling with her handsome neighbor. But where there's fire, there's smoke...

Spanish Pinchito recipe

Submitted by Ilena Holder

2 lb. pork, cubed
4 garlic cloves, minced
2 tsp. salt
1 tsp. paprika
freshly ground black pepper
1/4 cup olive oil
3 tbs. cider vinegar
1 tbs. lemon juice
1 bay leaf
1/4 tsp. oregano
1/4 tsp. cumin
1/4 tsp. turmeric
1/4 tsp anise
1/4 tsp. cayenne pepper

Marinate meat in marinade dish or place in a Zip-loc bag. Turn several times during the 12 hours. Soak bamboo skewers 1 hour before cooking. Drain and thread the meat on the skewers. Cook over a charcoal grill turning several times for authentic flavor. Keep a watch on the meat, as the small pieces cook very fast. Don't overcook as the meat will be dry and tough.



<https://www.amazon.com/dp/B01MG8XH6O>

The future awaits you—everything will be perfect. You'll have your college diploma in hand and get five or six government job offers. Teresa choked back tears. Nothing was going as planned—in fact she was being held in a remote rural area with no way of escape. How could something so simple as a catering job land her in the midst of a bunch of volatile 1929 Chicago gangsters?