

Enchanted Ramblings Presents
A Taste of Romance



*Luscious bytes to whet
your appetite from the
hottest new books*

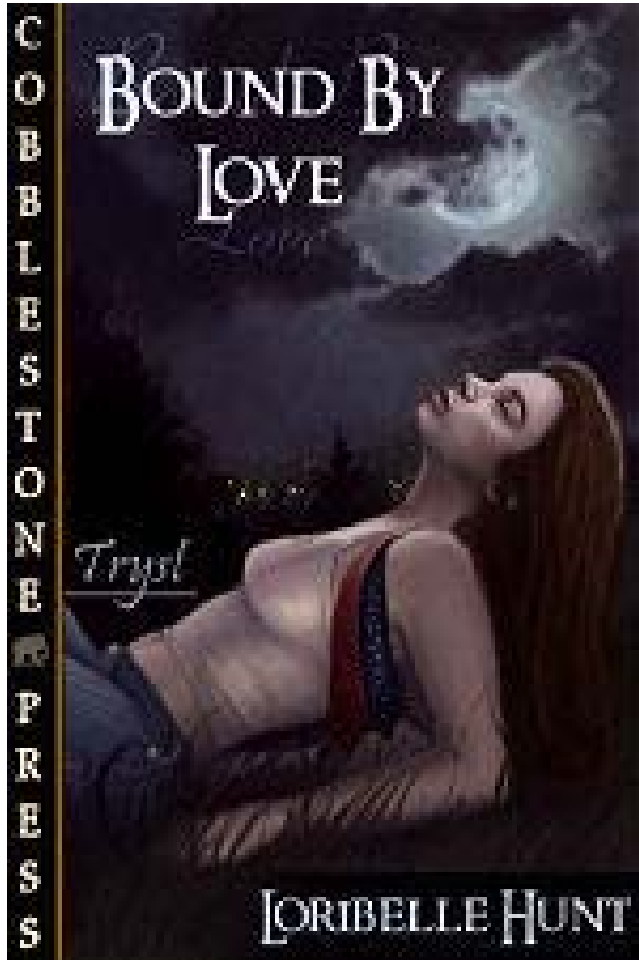


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Notice:

All Information found in this Cookbook is submitted directly from the Authors. Enchanted Ramblings takes no responsibility for offensive materials.



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Book Title: Bound By Love

Availability: Available June 2, 2006

Publisher: Cobblestone Press

Link : <http://www.cobblestone-press.com/catalog/author/loribellehunt.htm>

HOW I CELEBRATE THE 4TH OF JULY

Fourth of July is a family day for us. Typically we grill in the back yard, the kids play in the pool, and in the evening we go to the local Army post to watch fireworks.

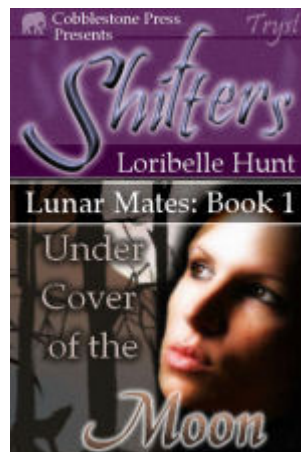
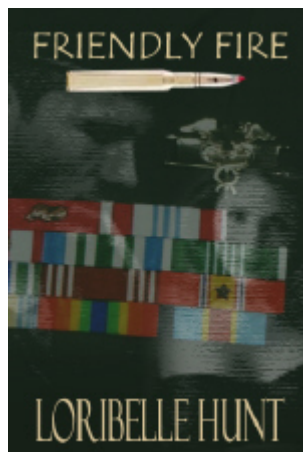
Bound By Love Blurbs

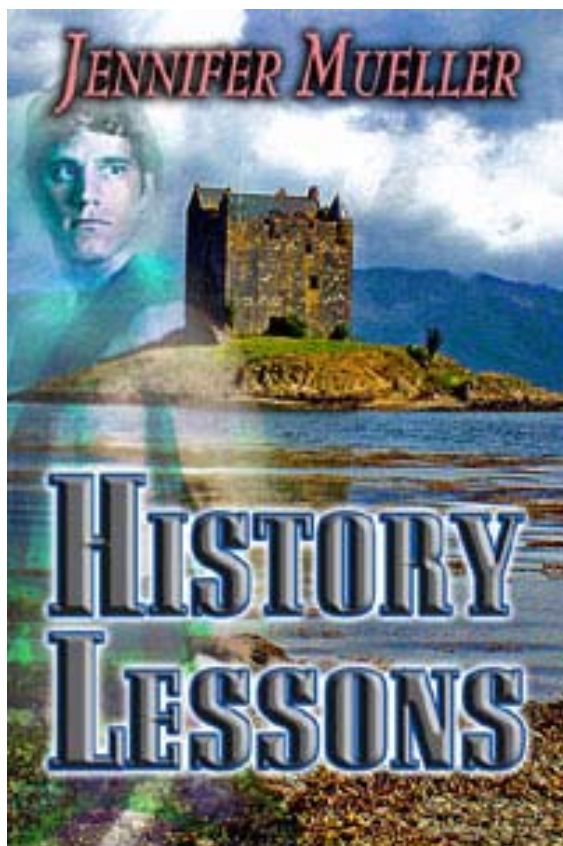
Nikki just wants to get out unscathed. From the sex club she goes to track down an employee, that is. Her old friend and long time admirer, Mack, on the other hand, has something else in mind entirely. Complete submission of her body and soul.

Drunk Chicken

1 whole chicken
mixed seasonings, any brand
olive oil
1 can beer
grill

Clean and remove any insides from chicken. Using a long flat dish, rub the chicken with olive oil and coat with seasonings. Light grill. When the grill is ready for cooking open the beer, remove the top, and insert the can in the open cavity of the chicken. The chicken should stand upright on the grill to cook. Takes 45 minutes to an hour and half to cook.





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Book Title: History Lessons

Availability: June 1 in e-book and print

Publisher: Linden Bay Romance

Link : http://www.lindenbayromance.com/product_details.php?product_id=89

HOW I CELEBRATE THE 4TH OF JULY

My in-laws live out in the country so we're usually there setting off fireworks now that my daughter is old enough to get into it. Barbequing, fishing, going out on the lake canoeing, we try to get it all in.

History Lesson Blurb

Ayda Rogers can't believe her luck! A student of art who has traveled the world, Ayda is independent, intelligent, ambitious...and she's just been invited to spend the summer in an 800-year-old Scottish castle. The same castle, which houses the art collection, that is to be the subject of her doctoral thesis.

The striking beauty who set out to focus strictly on finishing her assignment quickly gets lost in the beauty of the land, the history of the castle, and the arms of Hunter Sinclair, the future Duke of Cairnmuir. Hunter, a former RAF officer, is not only gorgeous, he's generous, kind, and...oh-so-wonderfully-distracting!

The past is always present in this captivating story by Jennifer Mueller. The steamy tales of romance between the castle's former owners and a chivalrous ghost that will haunt your fantasies provide the perfect backdrop for the developing romance between Ayda and Hunter. Never have *History Lessons* been quite so alluring.

Honey and Whisky Cake with Butter Icing

6 ounces self-raising flour
6 ounces butter
6 ounces brown sugar (light)
3 eggs (beaten)
4 tablespoons whiskey
1/4 cup orange zest

Butter Icing

6 ounces confectioners' sugar
2 ounces butter
2 tablespoons clear honey
1 tablespoon orange juice
1 cup toasted sliced almonds (decoration)
8 servings

Cream the butter and sugar together, add the orange rind and beat in the eggs, one at a time.

Whisk until the mixture is pale and fluffy. Sift in half the self-raising flour and pour in the whisky.

Fold in to the mixture and sift in the remaining flour and again fold in.

Grease two seven-inch sandwich tins and divide the mixture between the two, smoothing the tops.

Bake for 20-25 minutes in an oven at 375F/190C (Gas Mark 5) until the cake is a light golden color.

Turn onto a wire rack to allow it to cool.

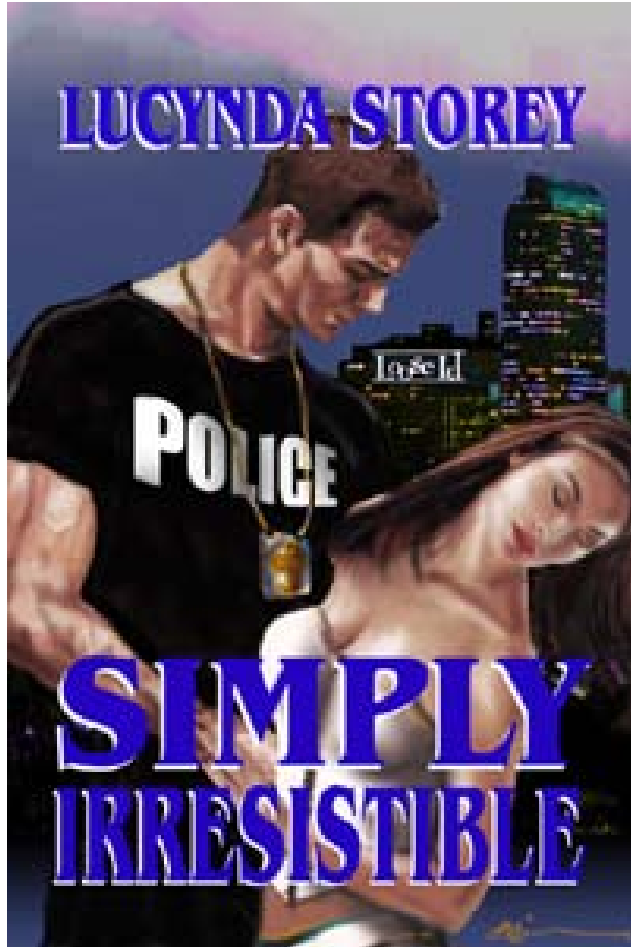
Butter Icing:

Put the butter, honey, and orange juice in a mixing bowl.

Slowly sift in the sugar and work the mixture until well combined.

To prepare the cake, use half the butter cream as a sandwich between the two halves of the cake and spread the rest smoothly on the top. Add the toasted almonds as decoration.





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Book Title: Simply Irresistible

Availability: Available now

Publisher: Loose Id

Link : <http://www.loose-id.net/detail.aspx?ID=133>

HOW I CELEBRATE THE 4TH OF JULY

For the 4th of July, often my family goes to a fireworks display at Invesco Field at Mile High Stadium. We'll take a few picnic style items or pack up leftovers from earlier in the day, stake out a spot on the hillside and wait for the show to begin. One of the family's favorite recipes is for barbeque ribs (either beef or pork).

Simply Irresistible Blurb

Maggie Morgan is plain vanilla. As vanilla as they come. She's a schoolteacher. At a Catholic school for crying out loud. So, after a sex game with her sleazy soon-to-be ex goes awry, and she gets picked up for prostitution, Maggie's going to have a lot of explaining to do.

Case Roberts is a cop. A little hard-nosed maybe, but all-around a good guy. He's as honest as they come. Except he's *borrowing* a little cash from the Department to run his own private sting. It's all going fine until a bust sets his hero-nerves a jangling, and Maggie Morgan comes walking into his life.

Two rescues, a common enemy, and a healthy dose of attraction finds Maggie agreeing to play sub to Case's Dom to help him bring down a sexual poacher of the worst kind.

Maggie's not plain vanilla anymore...

Crock Pot Barbeque Ribs

Ingredients:

2 packages country style ribs
1 onion, sliced
1 bottle KC Masterpiece barbeque sauce (18oz)
Salt and pepper to taste

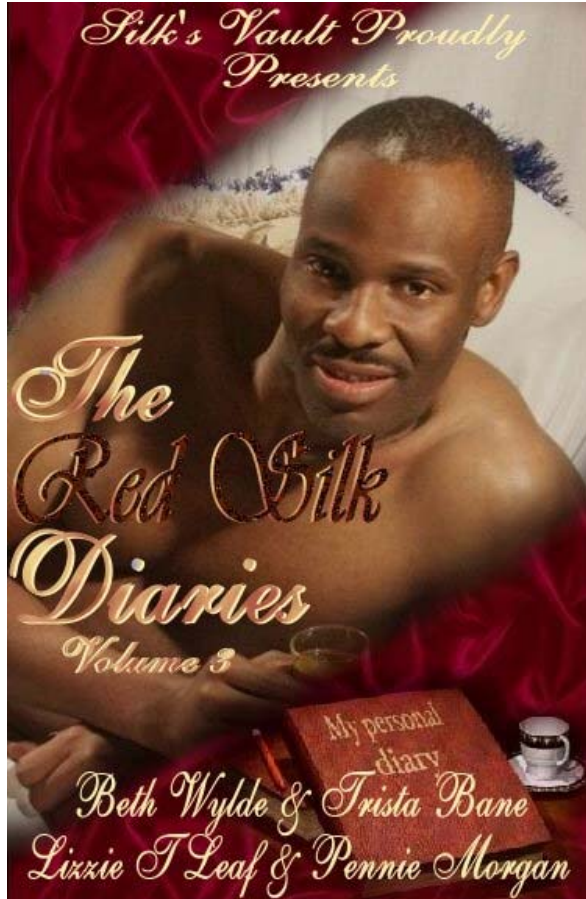
Preparation:

Slice the onion and layer the pieces in the bottom of the crock pot.
Salt and pepper the ribs to your preferred taste.
Broil in the oven for five minutes a side.
Place the ribs in the crock pot
Cover with barbeque sauce
Cover and cook on low 8-10 hours.

Ribs are extremely tender when done.

For variety, use boneless ribs and have barbeque sandwiches. This is also a great recipe to cook overnight.





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Book Title: Red Silk Diaries #3

Availability: Available now

Publisher: Silks Vault Publishing

Link : http://www.silksvault.com/rsd/RedSilkDiaries_Vol3.html

HOW I CELEBRATE THE 4TH OF JULY

Normally we invite all our close friends and family over to eat and socialize. My birthday, however, is only a week after the fourth of July so sometimes we let the children go visit the grandparents after the cookout and we do some late night celebrating with mixed drinks by the pool.

Red Silk Diaries 3 Blurb

Switching Sides by Beth Wylde

Elizabeth is the wild girl on campus, known for her loose reputation and her inability to keep a man. Suddenly she strikes out yet again with her current boyfriend Brad when she finds out that he's gay. Now she's pretty sure her luck at finding true love has run out.. until she meets up with Kara.

Kara doesn't hide the fact that she's a lesbian and she definitely has an interest in Elizabeth. The only question is, is Elizabeth interested in Kara? After a bit of persuasion and an extremely hot night spent in Kara's dorm room, Elizabeth is about to give her that answer.

Diary of Alexis by Trista Bane

Alexis Cooke does not know she is an heir of Pyrrhus Lycaon, the first werewolf. She does not know that she carries a gene, dormant inside of her, that would allow her to turn

into a werewolf if bitten. That's why her parents were killed and the cause of the danger to the remainder of her family.

Sexy werewolf Conner Vanmaldren has been searching for a carrier to spend the rest of his life with. When Alexis calls him into her dream, he knows he's found the woman for him. When she discovers he was a suspect in her parents' deaths, can he convince her that he's not bloodthirsty?

Expresso Heat by Lizzie T. Leaf

Burn, baby burn—the heat from the coffee is not the only thing that makes Expresso Heat warm you. Deb and James find out as they whip things into a frothy escapade! After the shop closes will expresso be the only thing served or are the fires of their desire perking more than the coffee?

Fantasies by Pennie Morgan

Lisa has always kept a journal, several journals actually. After she passes away, her granddaughter finds her "special" journal and begins to read at a randomly selected page. She had always known her grandparents were very much in love, and we are given a peek into that love.

David and Lisa have been happily married for many years with three beautiful children. With Lisa's birthday coming soon, David begins asking her what she fantasizes about, and then tries to make those fantasies come true.

Cake Recipe

1 cup powdered sugar 1 can blueberry pie filling 1 can cherry pie filling
8 oz. softened cream cheese 1 half of an angel food cake, cubed
8 oz. whipped topping, thawed

Cream together sugar and cream cheese: add whipped topping.
Assemble by alternating layers of cake, cream mixture and pie filling.
Chill before serving. To make it look more festive for the fourth, arrange some of the cherry and blueberry topping on top of the cream mixture in the shape of a small American flag, or use some fresh picked berries.





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Book Title: Royal Delicacy

Availability: Available Now

Publisher: Venus Press

Link :

<http://www.venuspress.com/catalog/books/royaldelicacy.htm>

HOW I CELEBRATE THE 4TH OF JULY

In the morning we walk down and watch the community parade full of kids on decorated bicycles, homemade floats, a procession of classic cars, and even some horses. In the afternoon we have barbecued burgers, potato salad, and some of my mom's famous pineapple krummel. In the evening we go down to the beach beneath the pier and watch the fireworks our local firemen put on, right over the water.

Royal Delicacy Blurb

Mistress Ann tires of watching the king from afar. On the night of a majestic banquet, she decides to make her fantasies come true, and feasts like the queen she knows she should be.

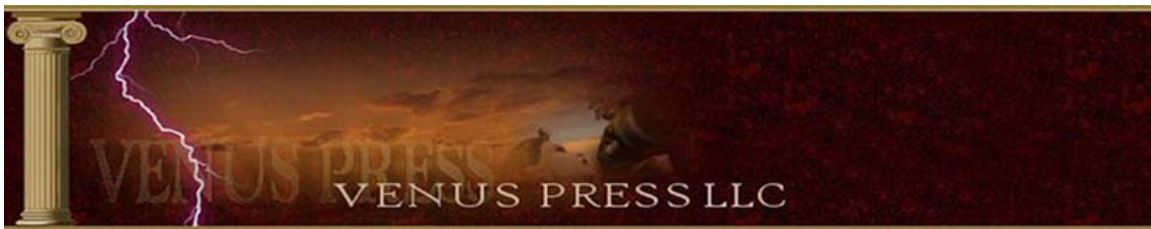
Pineapple Krummel serves 9

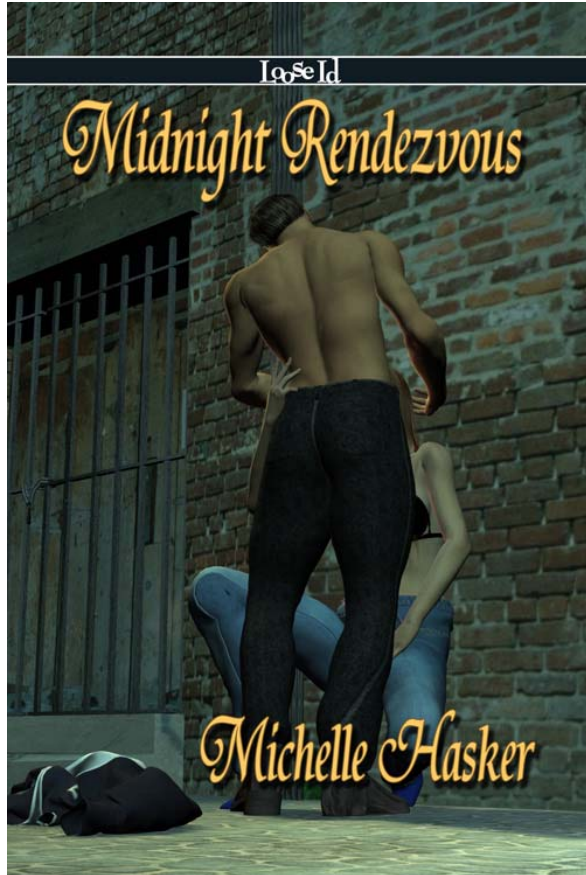
Ingredients:

2 eggs
1 cup sugar
1 cup finely crushed breadcrumbs
1 cup chopped fresh pineapple
1 tsp baking powder
pinch or two of salt
½ cup finely chopped nuts
whipped cream

Preheat oven 325

In large bowl, beat eggs and sugar until well mixed. Stir in bread crumbs, pineapple, baking powder, salt and nuts. Spoon into buttered 9X9X2 baking dish. Bake 25 minutes. Cut into squares and serve with whipped cream. They truly are refreshing and delicious!





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Book Title: Midnight Rendezvous

Availability: coming July 25

Publisher: Loose-id

Link : <http://www.loose-id.com/detail.aspx?ID=289>

HOW I CELEBRATE THE 4TH OF JULY

I celebrate the 4th of July by having barbeques with my family and in-laws. We also take the kids and go to a local park and set off fireworks. My kids and I sit up on a hill and watch not only our fireworks, but many other fireworks other people set off in nearby areas.

Midnight Rendezvous Blurb

What's a girl to do with no memory and one red-hot lover who swears she's not only his wife, but a vampire as well? Add a crazed killer who wants to make her his next victim and you've got one recipe for disaster. Can love save her before her past does her in?

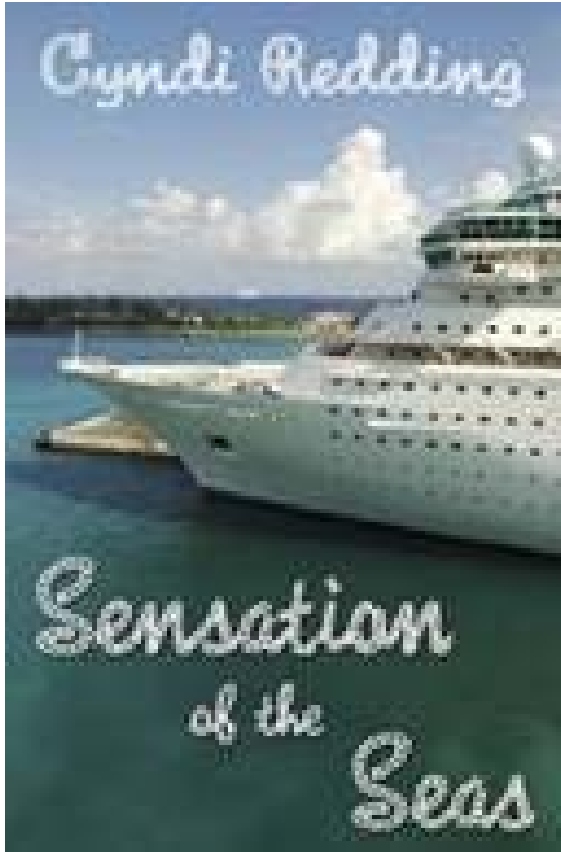
Low-fat, Easy Pumpkin Cake

One can pumpkin

One box of either spice cake or carrot cake

Mix the can of pumpkin and the cake mix, pour it into a greased pan and bake at 325F until a toothpick inserted in the center comes out clean.

This recipe is a good one for picnics because it isn't crumbly like a cake, and doesn't require any icing to dress it up.



Author Name : Cyndi Redding

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Book Title: Sensation of the Seas

Availability: May 1, 2006

Publisher: Liquid Silver Books.

Link : www.liquidsilverbooks.com

HOW I CELEBRATE THE 4TH OF JULY

I don't cook. I grill. It's perfect for a summer holiday.

A great summer read would be Sensation of the Seas by Cyndi Redding

Sensation of the Seas Blurb

Victoria St. James embarks on a new journey working aboard a Caribbean cruise line, far from her Australian home. From the moment she sets foot on 'The Sensation of the Seas', she discovers a singles' cruise is going on below the passenger's decks. So, why is she having visions of the handsomest man she's never met? Maybe she's been out in the sun too long.

Miklos Roman, a powerful gypsy shaman, joins the crew as a fitness trainer. When they meet, despite the immediate clash of old-world man and sassy modern woman, their attraction is overpowering. Miklos insists on marriage before sex, yet Vicki insists on sex before marriage. Solving this dilemma may prove to be the SENSATION OF THE SEAS.

My delicious marinade: Great for chicken!

1 envelope of Italian salad dressing mix
1/4 cup red wine vinegar
1/4 cup cooking oil or Envoy
2 Tbs. dark brown sugar
2 Tbs. soy sauce
1 tsp dried thyme
1/2 tsp allspice
1/2 tsp. cayenne pepper
1/2 tsp.cinnamon

2 pounds of boneless chicken

Mix ingredients in a sealable plastic bag, then add chicken. No need to wait. Go ahead and grill when ready. Baste with whatever marinade is left.





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Book Title: Blood Bonds

Availability: Available now

Publisher: Silk's Vault Publishing

Link : <http://www.silksvault.com/booktitles/BloodBonds.html>

HOW I CELEBRATE CANADA DAY

With my Family.

Blood Bonds Blurp

Three immortal brothers, one brutal killer.

At the famous blaze station, where sexual pleasure is more than just a business, inspector Jonquell Harper must solve a baffling series of murders while avoiding the seductive advances of the owners. One carries an old grudge, one burns to make her his, and one just wants to feed off her pleasure. Of the three brothers, only one is a cold blooded killer, who will stop at nothing to complete his objective and Jonquell must determine who the evil sibling is.

Cherry Cobbler

You can use any kind of fruit filling. If using cherry, pie filling can be substituted with 2 cups fresh cherries.

Original recipe yield: 12 servings.

Ingredients

1/2 cup butter

1 cup all-purpose flour

1 cup white sugar

1 teaspoon baking powder

1 cup milk

1 (21 ounce) can cherry pie filling

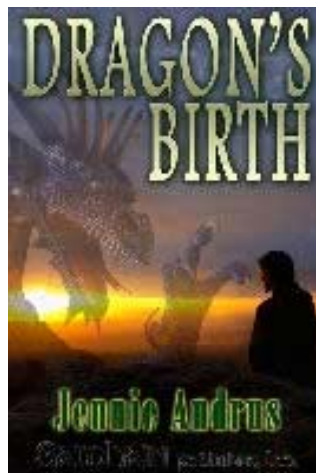
Directions

Preheat oven to 275 degrees F (135 degrees C). Place butter or margarine in a 9x13 inch baking dish and set on oven rack to melt.

In a medium bowl, mix together flour, sugar, and baking powder. Stir in milk.

Remove baking dish from oven as soon as butter or margarine is melted. Pour flour mixture into dish, but DO NOT STIR. Pour fruit evenly into pan, and DO NOT STIR.

Raise oven temperature to 350 degrees F (175 degrees C). Bake cobbler for 50 to 60 minutes, until golden brown.





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Book Title: Behind the Mask

Availability: Available June

Publisher: Venus Press

Link :

<http://www.venuspress.com/catalog/books/behindthemask.htm>

HOW I CELEBRATE THE 4TH OF JULY

My in-laws live out in the country so we're usually there setting off fireworks now that my daughter is old enough to get into it. Barbequing, fishing, going out on the lake canoeing, we try to get it all in.

Behind the Mask Blurb

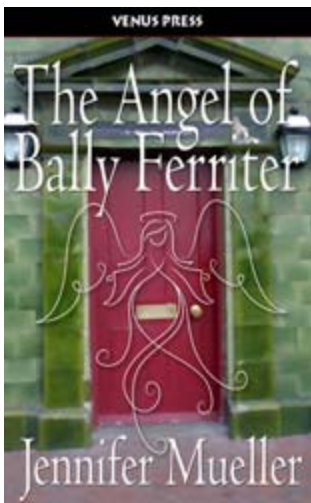
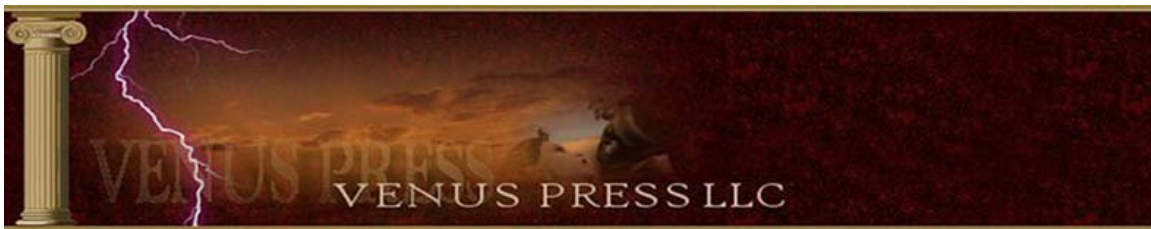
Left for five months the day after her wedding in renaissance Florence what is to stop Ilaria from asking a stranger to give her the pleasure her husband denies her, especially when the masks from the ball give her the freedom from discovery.

All-American Sundae

A 1942 invention of the Ice Cream Merchandising Institute, it is part of their World War II "Victory Sundae" campaign.

1/4 cup Marshmallow Syrup
2 scoops Vanilla Ice Cream
2 Tbls. Crushed Maraschino Cherries
2 Tbls. Blueberries

Pour half of the marshmallow syrup into the bottom of a tulip glass and add the ice cream. Top with the rest of the marshmallow syrup and place the cherries on one side of the glass and the blueberries on the opposite side, leaving a white stripe down the middle.





Author Name : Aline de Chevigny

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Book Title: Toss of a Coin

Availability: Available Now

Publisher: Silk's Vault Publishing

Link : <http://www.silksvault.com/booktitles/TossofaCoin.html>

HOW I CELEBRATE CANADA DAY

I like to celebrate with my friends and family. A BBQ at the beach, watching the fireworks in the sky. Or if it's raining, watching bad comedies and laughing till my sides hurt.

Toss of a Coin Blurb

A grandmother's last request, a mysterious old coin, and a heartfelt wish.

Armed with a mysterious package, Angelica travels to Scotland to fulfill the requirements of her grandmother's will. The package contains an ancient coin and a letter telling her to make one wish. Angelica's wish for true love sends her back in time and into the arms of a man who could make all of her dreams come true – if she'll let him.

Strawberry Daiquiri

Into the blender put your:

- Bacardi Strawberry Daiquiri Mix
- 3-4 cans of ice
- 3/4 of a can of Vodka
- Fill to the top with fresh strawberries

Then Blend and serve chilled in a sugar rimmed glass and enjoy.



Author Name : Keelia Greer

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Book Title: In the Space of a Heartbeat

Availability: Available Now

Publisher: Highland Press

Link : <http://highlandpress.org/bluemoon.html>

HOW I CELEBRATE THE 4TH OF JULY

With Family and Friends.

In the Space of a Heartbeat Blurb

Can CGIA agent, Melania Knight complete her mission without losing her life or her heart? The tell-tale quiver of her fangs when trouble was in the air kept her on guard. What could she do to protect her heart from the one man who left her breathless? Dare she believe in the magic of the Blue Moon?



*First there is "Magic"--and now there's "Enchantment".
Join us for a second dose of love.
After all, these delightful stories only happen
"Once in a Blue Moon".*



Salmon Picnic Sandwiches

1 pound fresh or frozen skinless salmon fillet, cut 1 inch thick
1 cup Chardonnay or other dry white wine, or chicken broth
1 medium Vidalia or other sweet onion, cut into thin wedges (1/2 cup)
1/2 teaspoon sea salt or coarse salt
1/2 teaspoon cracked black pepper
2 sprigs fresh oregano
1 recipe Olive and Onion Relish (see recipe below)
1 8- to 12-ounce loaf ciabatta or baguette Italian bread
Olive oil
Lemon wedges

Thaw fish, if frozen. Rinse fish. In a large skillet or fish poacher combine wine or broth, onion, salt, pepper, and oregano. Bring to boiling; add salmon. Reduce heat and simmer, covered, for 10 to 12 minutes or until fish flakes easily when tested with a fork. Use a slotted spatula to transfer salmon and onions from cooking liquid to a large bowl or shallow dish. Discard cooking liquid. Cover and refrigerate salmon and onions for 1 hour or until chilled.

Meanwhile prepare Olive and Onion Relish. Cut bread into quarters. Slice each quarter horizontally in half. Drizzle cut sides lightly with olive oil. Remove salmon from refrigerator. Cut salmon fillet into 4 equal pieces. Place a piece of salmon on bottom of bread. Top with Olive and Onion Relish. Add top piece of bread. Wrap securely in plastic wrap. Refrigerate up to 4 hours. Squeeze lemon wedges over salmon and relish before serving. Makes 4 sandwiches.

Olive and Onion Relish: In a small bowl combine reserved onion wedges (from poaching liquid); 1/2 cup pitted green olives, halved; 1/2 cup pitted kalamata olives, halved; 2 tablespoons snipped fresh flat leaf parsley; and 2 teaspoons snipped fresh oregano.

Nutritional Information

Nutritional facts per serving

calories: 398, total fat: 17g, saturated fat: 2g, monounsaturated fat: 7g, polyunsaturated fat: 3g, cholesterol: 70mg, sodium: 1269mg, carbohydrate: 32g, total sugar: 2g, fiber: 3g, protein: 29g, vitamin A: 0%, vitamin C: 6%, calcium: 7%, iron: 15%

Source: Better Homes and Gardens

Makes 4 sandwiches



Author Name : Beth Wylde

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Book Title: Full Moon Madness

Availability: Now Available

Publisher: Silks Vault publishing

Link :

<http://www.silksvault.com/booktitles/FullMoonMadness.html>

HOW I CELEBRATE THE 4TH OF JULY

My husband and I both work so we're very rarely at home together. On the fourth of July we always make time to be at home with our children. Usually we throw some burgers and hot dogs on the grill (this is the one time of year I can expect my husband to do the cooking) and invite all the rest of our family and friends over for a cook out. Afterwards we like to turn on the patio lights and go for a late swim in the backyard pool. It's a day of celebration that we share with all our loved ones.

Full Moon Madness Blurb

Bryan is a policeman who is devoted to his job and his family until a nearly fatal accident changes his life forever. In order to protect those that he loves, he needs to leave his wife and young child behind.

Tara finds out about her husband's plan to run away and confronts him. In a battle of wills the truth behind his deception is revealed. At first Tara thinks she is hallucinating when she sees her husband and another officer transform into wolves before her very eyes. As Bryan fights for his wife's life Tara realizes what she's seeing is real and that she has been infected with the werewolf virus too. As she comes to terms with these new changes she finds out that her life and her daughter's life are in danger. Now she'll do whatever it takes to claim her mate and keep her family safe from harm.

Pork and Bean Casserole:

(With all the children in my house, 1 year old twins and a 6 year old, anything I cook has to be fast and easy)

2 1-lb. cans of Pork and Beans

1 tsp. vinegar

1/2 cup ketchup

1 lb. hamburger, browned

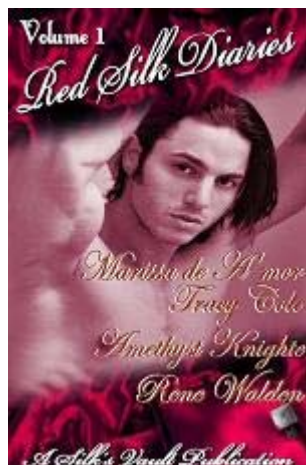
1/2 cup water

1 small onion, chopped and browned

1 tbsp. mustard

2 tsp. brown sugar

Combine ingredients in a casserole dish and bake for 30 minutes at 400 degrees



Author Name : Brianna Martini

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Book Title: The Sun, The Moon and The Stars

Availability: soon in July 2006

Publisher: Satisfy You and Me Publishing a div of Botham Publishing

Link : <http://satisfyyouandme.com> (under construction)

HOW I CELEBRATE CANADA DAY

BBQ pool party with family and friends.

Blurb

The Sun, The Moon and The Stars, an erotic illustrated Poetry ebook on sale this June.
Coming soon in paperback this Sept 2006.



Fresh Peaches n Wine

By Brianna Martini

Copyright 2005

This is a old Italian recipe from Nonno (Grandpapa)
It's easy and fast to make.

Ingredients:

6 fresh peaches sliced or canned peaches* for winter.

1 bottle of Italian rose wine

200 gr minced mint or or springs depending on your taste.

In a large dessert glass, add 2 or 3 sliced peaches.

Add the springs of mint or minced and pour the wine.

Serve at room temperature, or cold.

If serving cold refrigerate for 15 minutes.

Enjoy!

Fruit Kabobs

By Brianna Martini

Copyright 2006

Another Italian Fruit Recipe with a twist.

Ingredients:

100 g of honey

450 g of mixed fresh fruit of season, presliced if watermelon, banana, pineapple or cantelopes,

do not slice strawberries or berries of any kind. Refrigerate until needed.

2 tablespoon of warm water

2 teaspoon of brown sugar teaspoons

1 ½ teaspoon of crushed fresh mint leaves

1. In a small casserole pour the honey, and sprinkle the mint leaves.

2. Pour 2 tablespoons of water and bring the mixture to boil on low heat. Repeatedly stirring the mixture so it won't burn or stick to the bottom.

3. Remove the mixture from the fire, and let it cool or aprox 10 minutes.

4. Take each sliced fruit and drive it into a skewer. Place one slice after another until you fill up the skewer leaving approx 2 inches at the bottom to hold it.

5. Place each one on a large cookie sheet, and pour the honey all over the fruit kabobs going in a zigzag motions. Make sure that you turn over the fruit kabobs and do the same to the other side.

6. Once done, sprinkle the brown sugar.

7. Serve a room temperature or refrigerate until cool.

8. Serve with a cool drink.