

ROMANTIC
DAYS

EROTIC
NIGHTS

Acknowledgement

The staff of Enchanted Ramblings would like to thank all the authors for participating in this project. We hope to be able to do more of these cookbooks in the future.

To make it easier to find out more about the authors you'll find here, we've made each author's name a link to their website.

We'd love to hear what you think of this collection. Please visit our message boards and share your thoughts.

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Chocolate Truffles

Aline de Chevigny

½ cup of Heavy Cream
2 Tablespoons of Unsalted Butter
1 Teaspoon of light Corn Syrup
8 oz chopped, semi sweet chocolate plus 6 oz for dipping
½ Cup of Cocoa powder, sifted

Mix the cream, butter and corn syrup together in a saucepan. Place over medium heat and bring to a full boil. Turn off heat.

Add 8 oz of chopped chocolate, and gently swirl the pan. Do not stir. Allow to rest for 5 minutes.

After 5 minutes, whisk slowly to combine. Transfer the mixture to a bowl and refrigerate for 45 minutes, stirring every 15 minutes.

After 45 minutes, the mixture will start to thicken quickly. Keep refrigerated another 11 to 15 minutes, stirring every 5 minutes.

Form the mixture into 1-inch balls and place on a baking sheet lined with parchment paper. Chill until firm, about 10-15 minutes.

Completely melt the remaining 6 oz of chocolate, and allow it to cool slightly before continuing.

Using one hand, dip the balls into the melted chocolate. Place the truffle in the cocoa; making sure it's coated.

Place the truffle on the baking sheet and refrigerate for 5-8 minutes to set.

May be stored up to one week in an airtight container.



Psychotic Available now at Silk's vault Publishing

Doctor Amanda (Amy) Allens isn't looking for love; she's looking for a killer. As a Psychoanalyst she can see into the dark minds that prey on humanity - but Detective Larry (Ry) Stevens is a complete mystery.

Will their growing attraction make them a stronger team or will the sexual sparks be a distraction that costs them their lives?

ABOUT ALINE: Being an avid fan of many genres, I decided to try my and at a few to see which suited me best. Lo and behold, as long as there's a romance in the mix I can pretty much write anything. I started a crit group with a few same-minded ladies I'd met on the LUNA board and we developed a goal and worked towards it. When that took off we started an e-zine

www.enchantedramblings.net and it became an instant success.

I live in Ontario, Canada and I am a Chemical Engineering Technologist by trade. When I turned 30 I decided to try something I'd always wanted to do, so I started writing the stories floating around in my head down on paper, hadn't dreamed they'd be published. My family has been extremely supportive of my goal and encouraged me to sub my work. This is what I hope to be my first of many stories to be published to entertain others.

South American Aphrodisiac

Cyndi Redding

Add a couple of vanilla beans to a 750ml bottle of Tequila. Turn the bottle clockwise once a day for three weeks while visualizing your intention.

At the end of the 3 week process, send the kids to Grandma's and make Margaritas!

Do Me Again - Triskelion Publishing - March 2006

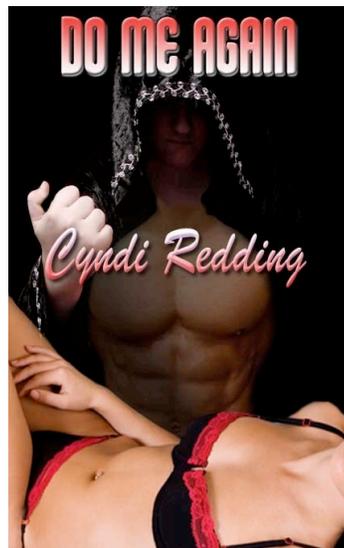
What do immortals do when they're bored to death? Tophet's job is assigning old souls new lives, and due to lack of attention, she's been making mistakes. When two live mortals crash into her dimension, she can't figure out what she did wrong, but she knows she has to get rid of them, and soon! It's leap day in the human realm. That means she has until midnight to find a way to send them back, or she'll be stuck with them for four years.

Babysitting mortals is not the kind of entertainment she was looking for, but making them fall in love might be a hoot and could snap her out of her apathy. Playing Puck is the most fun she's had in centuries. Falling in love with a sexy immortal is the last thing she expects.

By the time they make it back, the mortals could write a book: Everything you ever wanted to know about reincarnation, and maybe a few things you'd wished had remained a mystery.

ABOUT CYNDI: Cyndi Redding describes herself as an Almond Joy bar---a little nutty, a little flaky, but basically sweet, wanting only to deliver a scrumptious, mouthwatering experience to her erotic romance readers.

She grew up in the Boston suburbs and attended Massachusetts College of Art, Newton-Wellesley Hospital School of Nursing, and the University of New Hampshire. Cyndi also studied screenwriting at the University of Massachusetts, where she learned to use



plotting, pivotal turning points, complex characters, and happy, but not sappy, endings to share her imagination in highly original stories. Her motto: Be entertaining or go home. She is known for her quirky plot twists, outrageous sense of humor, and

fascination with paranormal phenomenon, all of which show up in her contemporary tales.

Kisstorte

Judith Rochelle

6 egg whites
2 cups sugar
2 tablespoons vinegar
1 teaspoon vanilla
whipped cream
frozen strawberries,
defrosted

Beat egg white until stiff, gradually adding in sugar, then vinegar and vanilla. Bake in spring form pan in 250 oven for one hour. Then turn oven off and let sit in oven for additional hour.

Remove crust (it will be like a meringue, and spongy inside. Beat a pint of whipping cream until very stiff, add a teaspoon of sugar, then a slight amount of the juice of the defrosted berries. Fill shell with whipped cream, top with the berries, replace crust and chill overnight.

To serve, remove outer edge of pan and cut dessert into slices.

Love Without a Proper Rancher - June 2006 from Triskelion Publishing

Remember the old fairy tale where the heroine's father marries her off to save his business, only she runs away before the wedding? Paige Cavanaugh was smart, savvy and good looking, so how come she had such poor judgment when it came to men? When she learns, just before the ceremony, that she was little more than a pawn in a business deal,, she hightails it west from San Antonio. Running out of gas in the little town of White Tail, the first person she meets is sexy, mouth-watering, let-me-drag-you-into-my-bed rancher/attorney Ryan Cutter. From the first meeting it's like oil and water, until one hot, passionate night, when they burn up the sheets and realize this is more than just lust. One problem - Paige hides from him the trouble she ran from and the bridegroom she left behind. When he shows up, fuming over the broken business arrangement, her romance with Ryan is put in serious jeopardy. Can the handsome rancher forgive her deception? Will he ride in, not on a white charge but in his Ford F150 pickup, vanquish the villain and save the day? And can their love survive, hotter than ever?

ABOUT JUDITH: I graduated from the University of Michigan with a double

major in English and History, and a minor in economics., and went on to have at least four careers. When my children were small, I satisfied my need for writing by working for weekly newspapers. I had a wild and wacky time managing rock and roll bands. I joined the insanity of retail with a string of shoe stores. I worked in fundraising, public affairs and community relations. But writing fiction was always my dream. I had a lot of stops and starts, but it wasn't until we retired that I could devote myself to it full time.

Beef Tenderloin, Roasted Vegetables and Parsnip Mashed Potatoes

[Ann Cory](#)

(2) 4 oz. beef tenderloin
Season with pinch of salt/pinch of pepper
Pour Olive Oil in pan and sear on both
sides. Place in the oven uncovered for 20
minutes, then covered with foil for 5
minutes. Tent 5-7 minutes

Roasted Vegetables:

6 medium carrots cut into sticks
1/2 of a turnip cut into sticks
2 small onions or shallots
2 bay leaves
2 Tbsp of Butter
pinch of salt & pepper
whole clove of roasted garlic

Preheat oven to 350.

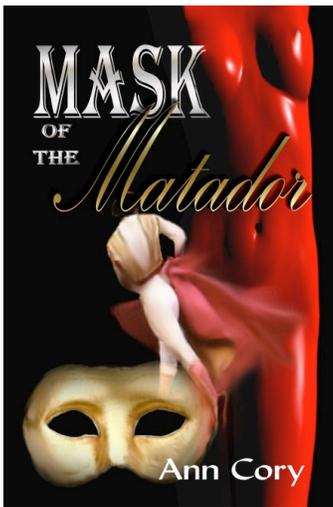
In a roasting pan, combine butter,
vegetables, and bay leaves. Season with
salt/pepper and place in oven for
45 minutes to 1 hour or until vegetables
are tender to bite. I suggest covering the
pan up until the last 5
minutes of cooking.

Parsnip Mashed Potatoes:

1 1/2 pounds Yukon Gold or russet
potatoes
2 small parsnips
1/2 to 1/2 cup of milk
2 to 4 tbsp of butter
salt & pepper to taste

Peel potatoes, cut into quarters, but them
in heavy-bottomed pot with enough cold
water to come half way up to the top of
potatoes. Put parsnips over the top. Cover
pot and bring to boil. Turn heat down to
low, let them simmer about 25 minutes.
Drain potatoes, mash with hand masher.
Heat milk in sauce pan, add how much
butter you like until butter is melted. Stir
into potato mixture. Season w/ salt &
pepper

*This year is especially sweet since my husband
and I are celebrating our first Valentine's Day
as a married couple. One of our favorite meals
is Beef Tenderloin, roasted vegetables, parsnip
mashed potatoes, and a salad. Of course a nice
red wine and some dark chocolates go
wonderfully as dessert.*



Mask of the Matador –
Available now from
Whiskey Creek Torrid

Artist Catharine Brooks,
travels to Spain for
inspiration but finds
distraction after catching a
glimpse of the famed
matador in a gold mask.

Rogelio Cruz, is a strong, powerful bullfighter, following in the tradition of his well-known family name. As a man of honor, he fulfills obligations and takes risks. Catharine becomes his risk.

Together they find little to stand in their way, until a scandal involving Rogelio puts her life in danger. Catharine questions whether she can go from a quiet life in the desert to the daily perils of a famous matador where violence is an art.

ABOUT ANN: Erotic romance author Ann Cory invites you to sample her literary offerings in the hopes of leaving you with an acquired taste for sophisticated reading.

Mulled Cider

1 quart organic apple cider (should be somewhat cloudy, not clear like apple juice)
2 cinnamon sticks
1 orange
½ tsp. nutmeg
1 ½ cups dark rum or brandy

Add the cider, cinnamon sticks, nutmeg and rum or brandy to a large pot. Peel the orange and separate the wedges, adding them into the pot as well. Turn the heat on the lowest setting and cover the pot. Let it simmer for an hour, then uncover it. Simmer for another 2-3 hours, or until the oranges are falling apart and cinnamon sticks are almost completely dissolved. Mulled cider is perfect for a chilly fall afternoon or cozy winter night by the fire.

- Submitted by Kate September

Apple Cake

[Michelle Hasker](#)

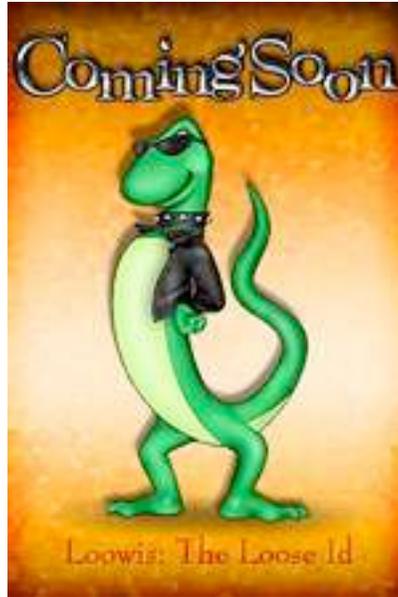
Apple Cake

- 4 cups apples
- 2 eggs
- 2 cups sugar
- 2 cups flour
- 1 cup oil
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda

Roll up your sleeves and mix these ingredients together in a large bowl by hand. Then pour into a pan and bake at 325 F for an hour.

My husband wouldn't be caught dead with his hands in the batter, but he would certainly be first in line to taste test. This is a fun, hands on recipe that I think could be fun to make together. Both pairs of hands in the bowl of mushy dough. Hehehe.

And then there is eating this delicious cake with your fingers. Someone has to lick the sweet sticky apple off your fingers, don't they? Enjoy!



Midnight Rendezvous -
Coming July from Loose-ID

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?

ABOUT MICHELLE: Michelle Hasker loves vampires and things that go bump in the night, so it's no wonder her creations are truly paranormal. While most people only dream of finding love, Michelle's characters find it, but in the most unexpected places.

Michelle lives in Pennsylvania with her husband, four children, black lab mix, bunny, and overactive imagination.

Romantic Cocktails

Kate September

Kir Royale

2/3 glass champagne
1/3 Chambord or Bordeaux

Serve chilled.

This is an excellent, traditional French aperitif. Light and crisp, Kir Royale goes well with a selection of olives, nuts and hard cheeses.

The Not-Quite-Mimosa

2/3 glass champagne
1/3 glass mango nectar

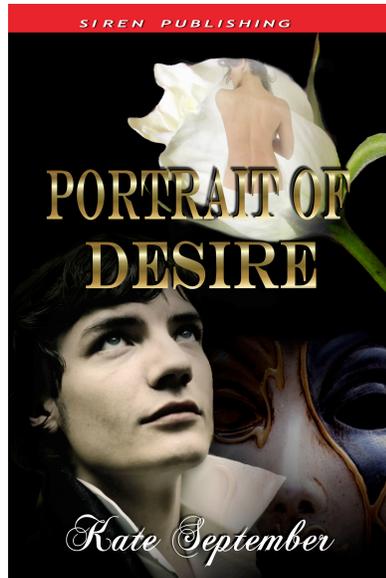
Serve chilled.

For a different alternative to the regular Sunday morning mimosa, try using mango juice or mango nectar instead. The sweet mango flavor is livened up by the crispness of the champagne.

Sweet and Sour Moscato

Moscato
Peeled pink grapefruit wedges
Granulated sugar

Wet the rim of a champagne or white wine glass and dip it in sugar for a nice, sweet rim. Pour in the chilled Moscato, and add in a wedge of pink grapefruit, letting it sink to the bottom of the glass. This is a great drink that looks pretty, tastes good and is perfect for summer evenings in the garden or on the deck.



Portrait of Desire - Siren Publishing

1901 promises to be the dawn of a new age, and Vassar-educated socialite Charlotte Benington pursues her dream of painting in Paris, France. Despite the constant matchmaking machinations of her chaperone, she has no interest in such ordinary matters as romance, love and, worst of all, marriage. All that changes when Paul de Sainte enters her life and tips her narrow world upside down.

ABOUT KATE: Kate September has been writing for as long as she can remember. Her world has been filled with endless stories and an imagination that at times seemed richer and more real than the world around her. Writing for Kate is a less of a process of creating and more a process of composing, trying to capture the flow, lyricism and rhythm of words as the stories unfold themselves.

Kate lives in Boston with her husband and their dog and fish. A special heartfelt thanks goes to Kate's parents and her husband, and the friends and family who have cheered her on, edited, begged for more chapters, and goaded her into writing. Kate is a member of the Romance Writers of America.

Cranberry Cake

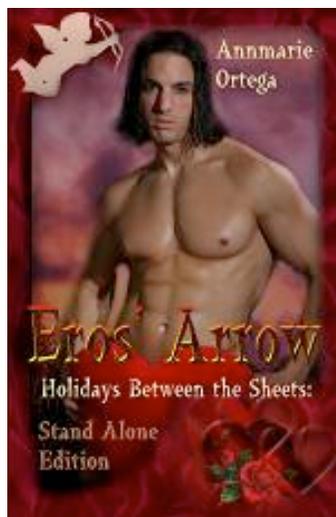
Annmarie Ortega

3 eggs
2 cups sugar
¾ cup butter or margarine, softened
1 teaspoon almond extract
2 cups all-purpose flour
2 ½ cups fresh or frozen cranberries, thawed
2/3 cup chopped pecans
Whipped cream, though optional, always fun!

In a mixing bowl, beat eggs with sugar until slightly thickened and light in color, about 5 minutes. Add butter and extract; beat 2 minutes. Stir in flour just until combined. Stir in the cranberries and pecans. Spread in a greased 13inch x 9inch x 2inch baking pan. Bake at 350 degrees for 45-50 minutes or until a wooden pick inserted near the center comes out clean. Serve with the whipped cream.

Eros Arrow - Silks Vault

Eros has been the God of love for as long as time. He receives a list everyday with names of people he has to shoot with his bow and arrow so they'll fall in love. One day he finds himself at the house of woman he has been making love to in his dreams named Amanda. He decides he doesn't want to shoot her because he loves her and doesn't want her with another man. Eros knows that she is a mortal and he is a God, so they can never be together, so he tries to find a way to break the rules and be with the woman he wants with all his heart...



ABOUT ANNMARIE: My name is Annmarie Ortega and I live in Chicago. I love to read, mostly romance, and love listening to music; my current favorites are INXS, the Black Eyed Peas and Chicago's own Michael McDermott. I also walk a lot and do pilates. You can visit my website at www.annmarieauthor.bravehost.com My blog link is there also. I'm going to school part time to finish my Bachelor's Degree in Fiction Writing and have six classes left.

I am published at Silk's Vault and I'm under contract with Venus Press. I have four new releases scheduled for this year.

Decadent Carrot Souffle

Judith Gilbert

1 lb carrots, peeled and sliced.
Cook carrots in boiling water until done/tender.

Drain carrots. Place in blender with the ingredients below.

- ½ cup melted butter
- 3 eggs
- 1 cup sugar (Use less if desired.)
- 3 tablespoons plain flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla

Blend until completely smooth. Spoon into lightly buttered casserole dish.

Bake at 350 degrees for 45 minutes or until firm.



The Mistletoe Affair - Triskelion

The Mistletoe Affair is about a divorcee, confronted by two dangerous men, her two-timing ex-husband who blackmails her, and a Texas attorney hell-bent on sharing his bed, but not his heart. And retreating

from either man is no longer an option. Will she succeed in defeating her ex-husband? Will she change the heart of the other, make him want more than a perfect affair? Will she learn to trust and love again?

ABOUT JUDITH: I'm married, have two children and live in Dunnellon, FL. I walked away from a position as Sr. Financial Analyst with a major oil company in Houston to pursue something I kept putting off, something deep within my heart--a writing career. Until I stepped from the corporate world, and voiced that desire, the only person who knew my desire to write was my grandfather, who had a passion for writing, too. He's passed now, so I really miss dreaming and story building with him. I like to think he knows what is going on with me right now and he's proud. "Hey, Granddad, I'm finally pursuing my passion. I love you."

Wild Dandelion Wine

Merris Hawk

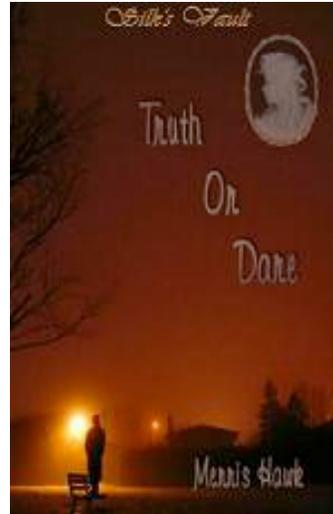
1 package dried yeast
1/4 cup warm water
2 quarts dandelion blossoms
4 quarts water
1 cup orange juice
3 tablespoons fresh lemon juice
3 tablespoons fresh lime juice
8 whole cloves
1/2 teaspoon powdered ginger
3 tablespoons coarsely chopped orange peel
1 tablespoon coarsely chopped lemon peel
6 cups sugar
You'll need a very large pot, 8-10 quarts,
paper coffee filters, bottles and corks.

Dissolve the yeast in the 1/4 warm water. Set aside.

Wash the dandelion blossoms well. Put them in the water with the orange, lemon and lime juices. Add the cloves, ginger, orange and lemon peel, and sugar. Bring to a boil and continue to boil for an hour. Strain through filter paper (coffee filters work great). Cool. While still warm (but not hot), stir in the yeast.

Let stand overnight and pour into bottles. Allow uncorked bottles to set in a darkened place for three weeks. Then cork and store bottles in a cool place. Makes about 4 quarts.

Note: Choose dandelions from an open field far from any insecticide spraying. Pick early in the season when the leaves of the plant are still tender. Flowers that have just opened are best.



Truth or Dare - Coming soon from Silks Vault Publishing

Being in debt to a vampire was risky, and when Kezred calls to collect, Cameo knows that her night spent as arm candy to the sexy vampire isn't going to be a walk in the park. Led

into the midst of mankind's greatest enemy, can Cameo trust her safety to a man with questionable intentions and no loyalties?

ABOUT MERRIS: I've always been a writer, as soon as I could figure out how to get the stuff in my head onto paper I had an infinite new universe to explore. I discovered romance first, oh my oh my I loved those books, next came the paranormal, so many things we can't explain except by speculation.

Now I found a way to combine my two loves, romance and paranormal, into the stories I wanted to read. I took the first scary step into the publishing world and didn't get run over by a rampaging editor, I feel lucky and maybe a little "I told you so" cocky. I'm sure that will fade in time but for now I plan to wallow a little and enjoy being an author, something I'd only considered an interesting hobby before.

Sweetheart Candy

Ally Blue

1 stick butter
1 can condensed milk
2 boxes powdered sugar
1 can flaked coconut
2 tablespoons vanilla; may substitute different flavoring if desired
2 cups chopped pecans
1/2 pound chopped candied cherries
3/4 square paraffin
2 small packages chocolate chips

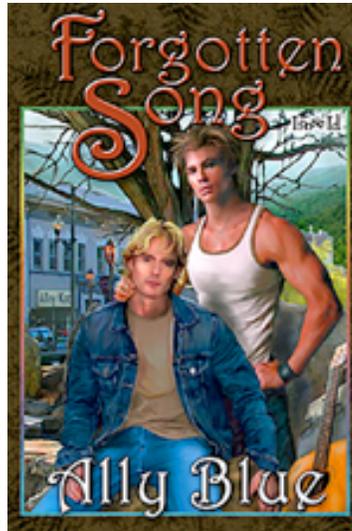
Mix butter, condensed milk, powdered sugar, coconut, flavoring, pecans, and cherries together. Chill until stiff enough to handle easily. Melt paraffin and chocolate chips in a double boiler. Roll dough into small balls. Dip into chocolate mixture and set on wax paper to cool. Light candles, put on soft music, and feed candy to your lover without using your hands.

ABOUT ALLY: Ally Blue is a writer of male/male erotic romance. Her novel *Forgotten Song* is available now from Loose Id, along with her novella *The Burning Man*, which appears in the anthology *A Kiss at Midnight*. Her second novel, *Easy* is coming soon from Loose Id, and her third novel, *Willow Bend*, is scheduled for release this summer from Samhain Publishing.

Ally is a regular contributor to the original slash ezine *Forbidden Fruit*, and has had several short stories published in the erotic ezine *Ruthie's Club*. Visit her website and her Yahoo group!

<http://www.allyblue.com/>

<http://groups.yahoo.com/group/loveisblue/>



Forgotten Song - Loose-ID

You don't expect the love of your life to literally fall at your feet. Ben Carson sure as hell didn't. But when a mysterious stranger passes out cold at Ben's feet after a street fight, Ben knows right away that this could be something special, that this man isn't like anyone else he's ever known.

Eric Green intrigues Ben from the first. The heat between them is fierce and immediate. But it's more than a physical attraction. Ben is drawn to the sorrow and vulnerability that lie behind Eric's hot temper and suspicious nature. Generous, open, and trusting, Ben vows to help Eric put the violence and abuse of his past behind him and heal the damage it did to him.

As Ben tears down the walls Eric has built around himself and Eric learns to trust again, the powerful attraction between them grows and deepens into a love that could last a lifetime. But the past isn't always so easily pushed aside.

Cappuccino Mousse for Two

Kim Rees

- 1/2 tsp unflavored gelatin
- 1/4 cup fat-free milk
- 1 1/2 tsp cocoa
- 1/4 tsp instant coffee granules
- 1/3 cup fat free coffee flavored yogurt
- 2 tbsp sugar
- 1/2 cup whipped topping

In a small saucepan, sprinkle gelatin over milk; let stand for one minute. Heat over low heat, stirring until gelatin is completely dissolved. Add cocoa and coffee; stir until dissolved. Transfer to a small mixing bowl. Refrigerate until mixture begins to thicken.

Beat until light and fluffy. Combine yogurt and sugar; beat into gelatin mixture. Fold in whipped topping. Divide between two desert dishes or martini glasses. Refrigerate until firm.



The Billionaire's Seduction - April 2006 - Triskelion Publishing
To protect her brother, avenge her father and save herself, Emily Harding must seduce her boss, Jake Penvenhan. Emily knew he preferred his women tall and stick thin and she was neither... but then she saw the flare of desire in his dark gaze. Jake wanted... her. That should have been Emily's first warning.

And Jake Penvenhan thought he knew exactly who Emily was. A thief. A spy. A woman that was a means to an end. Nothing more. Emily Harding would certainly never touch his heart. That idea was insane. He had loved one. Never again.

The past stood dangerously between them and because of this, they were both unprepared for the fire, the passion and ultimately the love that would consume them

ABOUT KIM: Kim Rees started writing when she was ten years old. That's... okay we'll not go into how many long ago that was now. But in 2002, she gave in and started writing romance, well sex. To her surprise, it came naturally. Yes. Please groan at the pun...

Kim lives between Strawberry Fields and Penny Lane. Honest.
Just *please* don't ask her to sing.

Meatballs with Angel Hair Pasta

Rene Walden

Small pkg. Angel hair pasta
1 tablespoon olive oil

Sauce:

Jar of spaghetti sauce (any brand)

Italian seasoning

Onions

Garlic

Salt and Pepper to taste

Meatballs:

1 tablespoon olive oil

1 egg

1 pound ground beef/chuck

1 cup plain dry bread crumbs

1 teaspoon garlic salt

1 pkg. Onion soup mix (any brand)

Black pepper to taste

1. Heat the oil in a large skillet over medium-high heat. Add onions; cook and stir until tender and lightly browned.
2. Whisk the egg in a large bowl. Add the onion, ground beef, bread crumbs, garlic salt, onion soup mix and pepper; mix well using your hands. Shape into meatballs using your hands or an ice cream scoop.
3. Place the meatballs into the skillet, and set over medium-high heat. Cover, and cook until browned on the bottom. Turn, and continue cooking covered, until meatballs are browned on all sides and no longer pink in the center, about 20 minutes. Drain on a paper towel, and pour excess grease out of the skillet.

While meatballs are cooking, place pasta in a 3-quart pot of boiling water with 1-tablespoon olive oil. Cook until tender.

Pour jar of sauce into 2-quart pot; add onions, garlic, salt, pepper and Italian seasoning to taste. Let simmer. (The longer you simmer, the better it tastes)

Serve meatballs and sauce over bed of pasta, along with a tempting salad and crusty French bread for a nice romantic dinner for two.

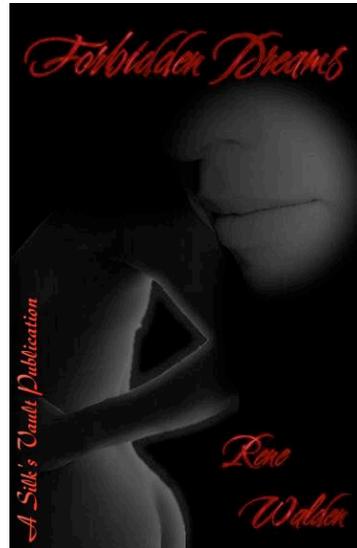
Forbidden Dreams - Silks Vault Publishing

While writing her newest book, erotica author, Elanie Thompson has become withdrawn and distant, refusing to share any details of the story with her lover, Michael Benton. After three years of sharing everything, Michael is hurt and angry at her refusal to include him and accuses her of pushing him away. The heated discussion quickly transforms into a full-blown shouting match, ending when Michael storms out of the house.

Fearing he may lose her, he returns home to set things right, but finds an empty house. In his search of her office he stumbles across Elanie's story by accident. As he reads, he's bewitched by the tale of forbidden desires. The words of the story haunt him, filling his mind with erotic images of bondage and an insatiable yearning for complete surrender. Confused by conflicting emotions of guilt and arousal, Michael makes a decision that will forever change their lives.

ABOUT RENE: Rene Walden was born and raised in a small town in Southeast Missouri. She spends her time enjoying the many pleasures of small town ways and her family. Rene's had a love for writing that has grown over the years. Several years ago she decided to share her works and started a website showcasing her erotic stories and erotic sketches. As her fans encouraged her for more and more stories, she decided to seriously seek out publication.

Be sure to check out more of her works at www.renewalden.com



Strawberry Crepes a la Mode

Bianca D'arc

Crepes:

½ cup flour
½ cup milk
2 eggs
1 pinch salt (optional)

as needed butter

Strawberry sauce:

1 pint strawberries, washed
¼ cup water
2 tablespoons sugar

Filling & topping:

vanilla ice cream
whipped cream
confectioners sugar

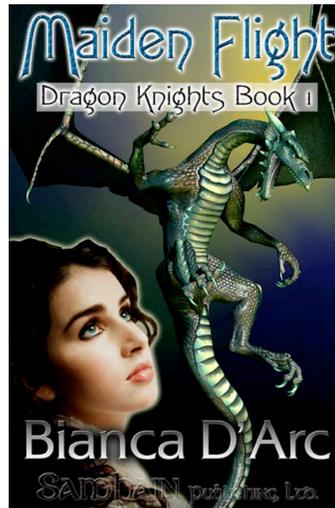
To make crepes: Combine flour, milk, eggs and salt. Blend into a thin, smooth batter. Over moderate heat, lightly butter a preheated, nonstick sauté pan. Add a spoonful of batter to the center of the pan, then tilt around to cover the surface with a thin, even coat of batter. If your batter is too thick, add a bit more milk until thin enough to spread easily and evenly over the pan. Cook each crepe until it sets, about 45 seconds, flip over and cook other side for 30 seconds.

Place cooked crepe aside. Try not to stack crepes while hot because they may stick together. Cooled crepes may be stacked, wrapped, and refrigerated for a few days, so you can make a bunch of crepes at one time and serve them up later.

To make sauce: Pick stems off strawberries and slice. Place in mixing bowl with sugar and water.

To serve: Lay crepes out flat and place a scoop of ice cream in middle. Roll up crepes and place on plates. Smother with strawberries and sauce.

Garnish with whipped cream and/or a sprinkling of confectioners sugar and serve immediately.



[Maiden Flight](#) - Available Now from Samhain publishing

A chance meeting with a young male dragon seals the fate of one adventurous female poacher. The dragon's partner, a ruggedly handsome knight named Gareth, takes one look at the shapely poacher and decides to do a little poaching of his own. Sir Gareth not only seduces her, but falls deeply in love with the girl who is not only unafraid of dragons, but able to hear their silent speech,

which is a rarity. He wants her for his mate, but mating with a knight is no simple thing. To accept a knight, a woman must also accept the dragon, the dragon's mate... and her knight too.

She is at first shocked, then enticed by the lusty life in the Lair. War is in the making and only the knights and dragons have a chance at ending it before it destroys their land and their lives. But there's nothing a knight enjoys more than a noble quest and winning the heart and trust of a maiden is the noblest quest of all.

ABOUT BIANCA: I love good food, though I don't always have time to prepare it myself. I learned to make crepes from my Belgian cousin a few years back when he spent a month visiting New York, using my house as his hotel. Luckily, he knew how to cook! The most romantic meal I've ever had was in San Francisco, overlooking the bay from Ghirardelli Square. I know it's a tourist spot, but at night it's truly lovely, and entirely romantic. My mouth still waters thinking of the delicious Italian food and the twinkling lights of the harbor. The company wasn't bad either.

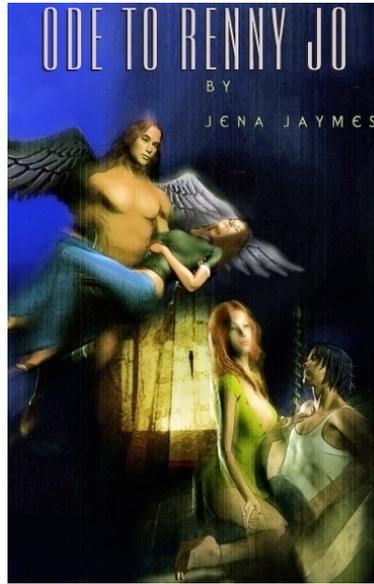
Chocolate Body Topping

Jena Jaymes

1 Can Carnation Evaporated Milk
¼ Cup Unsweetened Cocoa
Powder
¼ Cup Sugar or Splenda
2 T Corn Starch
2 T Butter
¼ tsp Vanilla Extract (optional)
Pinch of Salt

Mix the dry ingredients in a 2 quart microwaveable bowl, add the can milk and blend with a wire whisk. The cocoa will not blend completely at this point. Microwave on high for one minute, whisk. Microwave for another minute, whisk, it will be thickening slightly on the edges at this point. Return to microwave for 1 more minute, remove, whisk, add cold butter, whisk completely, add the vanilla, if desired. Pudding will thicken as it cools. Lower wattage microwaves may require an additional minute before adding butter.

This pudding is fantastic eaten warm, and best enjoyed when licked from atop your lover's body.



Ode to Renny-Jo - Available now from Silk's Vault Publishing

ROMAN IS A GREAT GUY WHO MARRIES THE WOMAN OF HIS DREAMS. HE'S A MAGNIFICENT STUD, AND GIVES HER MORE FULFILLMENT THAN SHE HAD EVER DREAMED POSSIBLE, USING HIS MAGICAL FINGERS AND VIBRATING BODY PARTS. HER YEARS OF SELF-PLEASURE HADN'T FULLY PREPARED HER FOR THE OTHER-WORLDLY EXPERIENCES THAT THEY SHARE.

IT GOES AGAINST HIS GOOD-GUY NATURE, BUT HE KNOWS THAT HE HAS TO DESTROY HIS EVIL TWIN BROTHER, RENNY JO, WHO HAD MUTILATED HIS OWN GIRLFRIEND ANGELINA'S BODY, AND THROWN HER INTO THE ATCHAFALAYA BASIN TO BE DEVoured BY ALLIGATORS.

ROMAN IS SHOCKED TO FIND HIS WIFE, SHERRI, MAKING LOVE TO HER BEST FRIEND, ANGELINA, BUT ALSO A LITTLE TURNED ON. AFTER THE RELEASE OF HIS INITIAL ERECT REACTION, HE REALIZES THAT RENNY JO HAS RETURNED, AND HE HAS TO DETERMINE WHETHER IT IS SHERRI FEROCIOUSLY RIDING HIS BROTHER'S MONSTROUS PROTRUSION, OR AN OPTICAL ILLUSION CREATED BY HIS BROTHER'S POWERS.

ABOUT JENNA: Jena Jaymes searches for erotic settings around the world with her own hero, the inspiration for her romances. They enjoy history and architecture, and in the last couple of years have taken much pleasure from visits to Prague, Czech Republic; Vienna, Austria; Bern, Switzerland; Budapest, Hungary; Amman, Petra, and Dead Sea, Jordan; Dublin, Ireland; Belfast, Northern Ireland; Glasgow and Edinburgh, Scotland, London, England, and Ontario and Wasaga Beach, Canada. While her husband builds dream homes, Jena keeps busy creating dream worlds for her characters. Watch for seductive stories set in all of the cities they have come to love.

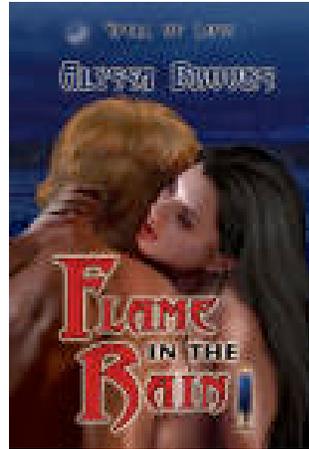
Dark Chocolate Covered Strawberries

Alyssa Brooks

6 ozs dark chocolate
12 strawberries
2 tablespoons heavy cream

Heat the chocolate and cream over a double boiler (using simmering, not boiling water). Once the mixture is melted, dip each strawberry in it and place the chocolate covered fruit on a rack to cool. Refrigerate for half an hour. Enjoy!

ABOUT ALYSSA: Alyssa Brooks is a multi-published author of erotic romance. Visit her website at www.alyssabrooks.com for free reads and fun contests!



Spell of Love: Flame in the Rain - Loose-ID

Kat needs to feed, but she picks the wrong victim. An immortal himself, Thurston has no blood to offer Kat, only pleasure. She can't resist going

back night after night to the loner who thinks he wants to be left alone. There's a connection between them, and it's more than just sexual.

A past tragedy banished Thurston to the penal colony of Australia. Hundreds of years ago he built himself a private bungalow on Ellis beach, and hasn't left since. His life of a recluse consists of long nights awake and fishing.

Until Kat comes along. She changes him in ways he can't explain. And suddenly he is her partner in sin, luring victims to sleep with them so she may feed. He doesn't just break out of the box. He explodes from it.

For them, forever is quite literal, but happily ever after is very much in question.

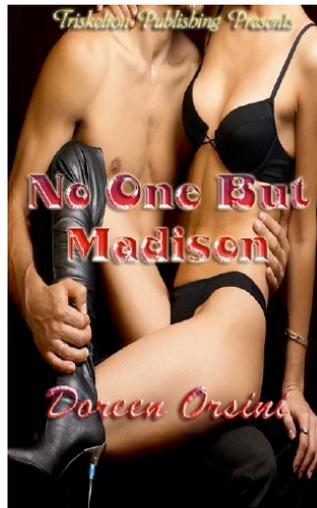
Succulent Shrimp

Doreen Orsini

I like to prepare this over toast triangles when it's just me and my man. Otherwise, I serve it over linguine. Once the shrimp is cleaned, this takes fifteen minutes to cook. Below is enough to serve 6-8 (for when the kids are home!).

1-2 lbs Shrimp (de-shelled and cleaned) *note: just add more milk if 2 lbs.
1 stick butter
¼ cup White Wine (I've used cooking sherry, zinfandel, and red wine too)
1 cup Milk
Garlic Powder
Salt & Pepper
Cornstarch

In frying pan, melt butter over med-low heat. Sprinkle a layer of garlic powder, salt, & pepper. When garlic powder turns golden brown, toss in shrimp and raise heat to medium. Sauté until shrimp turns white. Pour wine over shrimp. Stir then add milk. You can add more milk and wine until it looks like you have enough to cover either toast or linguine. I like to taste after adding milk before I add more wine. Make a cornstarch mixture according to directions on package (usually 1 tablespoon cornstarch to tablespoons of cold water). Pour into shrimp mixture a little at a time while stirring until mixture thickens to a creamy sauce. Serve Immediately.



No one but Madison –
Triskelion Publishing – May
2006

“Train me.” No one but Madison could bring Master D to his knees with those two simple words.

The younger sister of three overbearing brothers, undercover journalist, Madison Garrett, can outfight, out curse, and outsmart any man foolish enough to think she'd yield to his will. A master of disguise, she sets out to learn how to play a submissive and uncover abuse in one of New York's BDSM clubs. Secret fantasies

come to life and passions unfurl when she discovers that her arrogant boss, Drake Williams, is the man behind the mask shielding her trainer's identity. He once said she didn't have what it takes to seduce a Master. Now, she'll do anything to prove him wrong, anything to prove she has the power to bring Master D to his knees.

Drake could train Madison, adorn her with his chains, and make her beg for his touch, but he soon realizes he'll never tame the woman he'll do anything to possess. When subs matching Madison's description are brutally attacked, Drake takes her training to the highest level to protect the woman who has managed to enslave his heart.

ABOUT DOREEN: Caught between two loves, Doreen writes contemporary erotic and spicy paranormal romances. The mother of two teenagers and two young boys, she juggles her time between writing and chauffeuring. As Secretary of the LIRW and a member of Passionate Ink, chapters of the RWA, she enjoys writing articles for RWA newsletters. She also is a guest columnist for www.asthegroveturns.net, writing about her visits with her brother on Fire Island.

Turkey and Cranberry Croissants

Jennie Andrus

Every year on our anniversary, my husband and I go on a canoe ride and take a picnic an occasion which calls for something more exciting than trail-mix and PB&J. Trips like this are the only real alone time we get, so we try to make them special. Add some nice wine and some fresh fruit for a simple romantic picnic.

2 Croissants

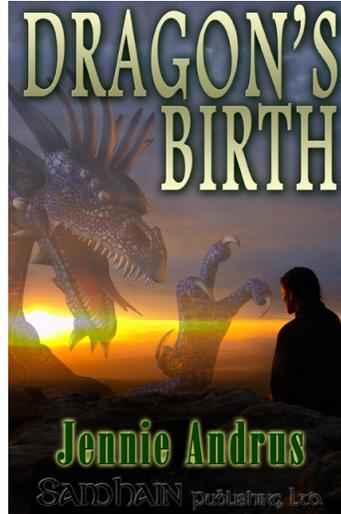
4 slices of deli turkey breast slices

1/4 cup cranberry sauce

2 slices swiss cheese

leaf lettuce

I generally take all the ingredients in little containers and assemble the sandwiches at the picnic site.



**Dragon's Birth -
Samhain
Publishing**

Lexanii spent ten years preparing to destroy the beasts who killed her best friend, Argon, the man she loved and hoped to marry. She knows more

about dragons that anyone in the kingdom and she knows how to kill them. When a dragon carries her off she expects to become it's lunch but instead she finds herself face to face with Argon who is alive and well (And looking damn good!)

Commander of a secret army of dragon shifters, Argon and his troops await a war that was foretold hundreds of years ago. With her personal mission no longer relevant, can Lexanii take on a new task and become one of the creatures she's long sought to destroy?

ABOUT JENNIE: Jennie Andrus lives in rural Ontario with her husband and two children. She's been writing for as long as she can remember and has always had a fascination with magic and magical creatures.

The-Way-to-a Man's-Heart Cobbler

Judith Gilbert

1 cup self-rising flour
1 cup sugar
1 cup milk
1 stick butter
2 cups of blackberries or other fruit
(for example, canned sliced peaches-
drained)

Place butter in a 9x9 pan in a 350 degree oven.

While butter is melting, mix flour, sugar and milk. Note: Batter will be lumpy.

Pour batter into pan with butter.

Top with fruit of your choice.

Cook at 350 degrees until brown and sides pull away. (Approx. 30 minutes.)



His Farm, Her Circus - Triskelion

His Farm, Her Circus

*is a romantic comedy
with heart and passion.*

*What happens when a
control freak and an
incurable romantic
collide?*

*Thanks to some heavy-
duty matchmaking,
maybe, just maybe,
they'll*

end up rescuing each other.

*Please let me know which of these
sexy hunks in His Farm, Her Circus
you like the most.*

ABOUT JUDITH: Rather than tell you about my life beginning with I was born in Columbus, Georgia, not hatched, I'd rather tell you the most interesting thing about me. What's that, you say? I have hyperactivity. Which means, even as a child, I've never needed much sleep. When my mother took me to the doctor because I was driving her bonkers, he said, "When she's tired, she'll sleep." Little did anyone know, I'm like a battery, always charged. Most people say they envy me for this, don't. Your brain never shuts down. It usually means I sleep well every other night, good for me can be five hours.

Please visit my website at www.authorjudithgilbert.com and enter my monthly contest for a chance to win some wonderful prizes.

Frozen Kiss on the Lips

C. J. England

1.25 oz Peach Schnapps
4 oz Mango Mix
Grenadine

Put schnapps and mango mix in blender with crushed ice, Blend until smooth.

In hurricane glass, coat the bottom and side with splash of grenadine. Add blended mixture and cut with straw so grenadine is swirled through drink. Garnish w/ cherry.

Present to that special someone, with your own kiss on the lips! Enjoy!

Hot Tubs and Hot Hunks - Silk's Vault

We all know that shopping can take the sting out of a bad breakup. But can buying a hot tub, and then accepting a different kind of service from the hot hunk who comes to install it, make a girl's Valentine wishes come true?

When Mandy and Sawyer meet, one touch causes spontaneous combustion, and Sawyer immediately sets his sites on more than just a hot tub install. But add an ex-boyfriend, a mischievous ferret, and two people who are just a tad commitment shy, and you have a story that will show you what happens when you take a chance on a hot and unexpected love.

ABOUT CJ: CJ England credits her passion for writing to her second grade sweetheart, Steven, a blond haired cutie with dimples, who dumped her for a girl who could swing on the monkey bars. She wrote her first story about love and loss after that tragic episode.

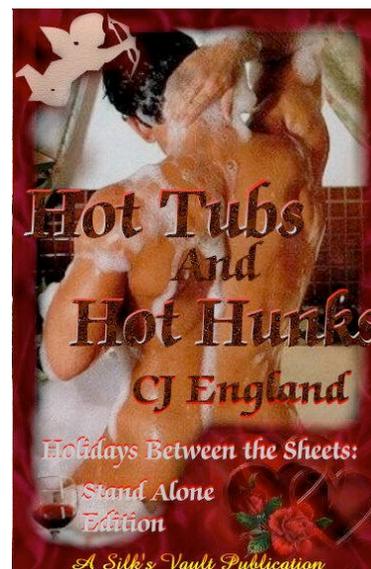
Always feeling a little different from everyone else, CJ was never content to spend too much time doing the same thing, so she enjoys her writing for the simple reason that in a book, she can do anything she wants to do, and never gets bored.

In her life she has modeled, competed in rodeo as a barrel racer and trick rider, taught preschool, performed as an actress and singer, served cocktails at Disneyworld, specialized in production work, and got carried away by Spiderman when she worked with him at Universal Studios.

She calls herself a gypsy, due to her curiosity and "itchy feet", She has spent time in fourteen countries, and has visited forty two states in our own.

CJ says her goal is that her books will spark the imaginations of her readers. That each time they read them, they feel like they are meeting friends. And that somewhere, in their hearts and souls, they too will begin to believe that anything can happen... if you follow your dreams.

For more information on CJ and her new releases, visit her [web site](#).



Contributors by Publisher

Loose I.D.

Flame in the Rain - Alyssa Brooks
Forgotten Song - Ally Blue
Midnight Rendezvous - Michelle Hasker

Samhain Publishing

Dragon's Birth - Jennie Andrus
Maiden Flight - Bianca D'arc

Silk's Vault Publishing²⁴

Eros Arrow - Annmarie Ortega
Forbidden Pleasures - Rene Walden
Hot Tubs and Hot Hunks - C. J. England
Ode to Renny Jo - Jena Jaymes
Psychotic - Aline de Chevigny
Truth or Dare - Merris Hawk

Siren Publishing

Portrait of Desire - Kate September

Triskelion Publishing

Do me Again - Cyndi Redding
His Farm, Her Circus - Judith Gilbert
Love Without a Proper Rancher - Judith Rochelle
No One But Madison - Doreen Orsini
The Billionaire's Seduction - Kim Rees
The Mistletoe Affair - Judith Gilbert

Whiskey Creek Torrid

Mask of the Matador - Ann Cory