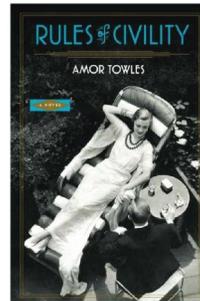
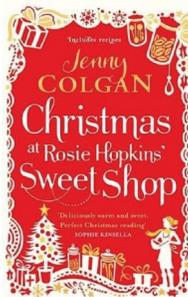
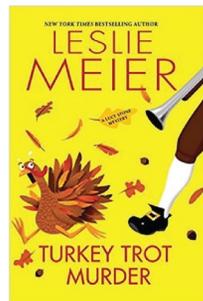


FEATURED

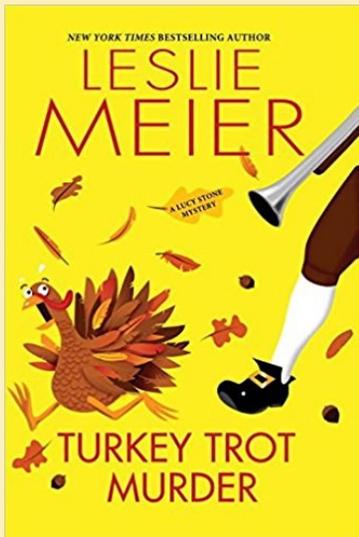
Holiday
READS



Thank you to our sponsor!



WWW.GREENWOODLIBRARY.US



TURKEY TROT MURDER

By Leslie Meier

Besides the annual Turkey Trot 5K on Thanksgiving Day, Lucy expects the approaching holiday to be a relatively uneventful one—until she finds beautiful Alison Franklin dead and frozen in Blueberry Pond.

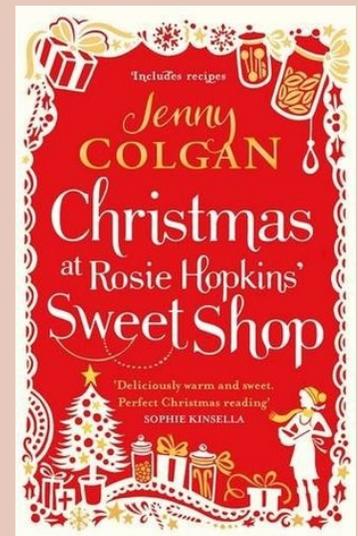
Available in Fiction MEI and through Overdrive.

CHRISTMAS AT ROSIE HOPKINS' SWEETSHOP

By Jenny Colgan

Rosie Hopkins is looking forward to Christmas in the little Derbyshire village of Lipton with her boyfriend and family visiting from Australia. But when a tragedy strikes at the heart of their little community, all of Rosie's plans for the future seem to be blown apart. Can she build a life in Lipton? And is what's best for the sweetshop also what's best for Rosie?

Available through Overdrive.

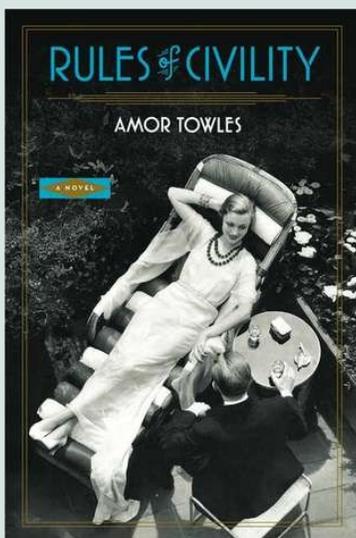


RULES OF CIVILITY

By Amor Towles

On the last night of 1937, a chance encounter propels twenty-five-year-old Katey Kontent on a yearlong journey from a Wall Street secretarial pool toward the upper echelons of New York society and the executive suites of Condé Nast --rarefied environs where she will have little to rely upon other than a bracing wit and her own brand of cool nerve.

Available through Overdrive.



ROASTED FENNEL & CARROT SALAD

Recipe inspired by *Turkey Trot Murder* by Leslie Meier

Ingredients

- 2 carrots, peeled
- 1 small fennel bulb, trimmed, cut lengthwise in half
- 3 cloves garlic, cut into slices
- 3 tablespoon olive oil vinaigrette - parmesan pesto, divided
- 1 frozen puff pastry sheet, thawed
- 1 egg, beaten
- 1/2 cup ricotta cheese
- 1/2 cup finely shredded Parmesan cheese, divided

Directions

Heat oven to 400 degrees.

Cut carrots crosswise in half, then use a vegetable peeler to cut carrot pieces into thin lengthwise slices. Cut fennel into thin slices, then chop coarsely. Place vegetables in large bowl. Add garlic and 2 tbsp vinaigrette; mix lightly.

Spread onto foil-covered rimmed baking sheet sprayed with cooking spray. Bake 20 minutes or until vegetables are tender

Unfold pastry sheet on separate baking sheet sprayed with cooking spray; prick evenly with fork. Bake 10 min.; cool slightly.

Mix egg, ricotta, 1/4 cup Parmesan and remaining vinaigrette until blended; spread onto pastry crust to within 1/2 inch of edges. Top with vegetables; sprinkle with remaining Parmesan.

Bake 20 to 25 min. or until edges of crust are golden brown.

PIRAGI

Recipe inspired by *Rules of Civility* by Amor Towles

Ingredients

Dough

- 2 1/2 cups milk, luke warm
- 3 tablespoons yeast
- 5 tablespoons sugar
- 1 cup butter, melted
- 8 cups flour
- 1 teaspoon salt
- 1 teaspoon cardamom
- 1 egg

Filling

- 1/2 lb bacon, minced
- 1/2 lb ham, 1/4 inch thick, minced
- 1 large yellow onion, minced
- Pepper

Directions

Proof yeast in warm milk and sugar. Add butter, salt, cardamom, and 1/2 the flour. Beat well, then add 2 more cups flour gradually.

Turn out onto floured surface and knead in 2 more cups of flour until dough is a bit springy. Set in warm buttered bowl to rise for about an hour.

Mince bacon, ham, and onion in tiny pieces and mix together with pepper to taste.

Knead dough down and slice off a lime size portion. Flatten into 4-5 inch circle, then put 1 tbsp of bacon mix into the center. Use water to moisten edge and fold over dough.

Trim with edge of plate and place edge side down on baking sheet. Brush top with beaten egg

Bake at 375 for 18-20 minutes.

MILLIONAIRE SHORTBREAD

Recipe from *Christmas at Rosie Hopkins' Sweetshop* by Jenny Colgan

Ingredients

Shortbread

- 1 cup flour
- 1/3 cup superfine sugar
- 3/4 cup butter, softened

Topping

- 1 14oz can sweetened condensed milk
- 1/2 cup dark brown sugar
- 6 tablespoons unsalted butter
- 2 tablespoons golden syrup or dark corn syrup
- 1 teaspoon vanilla
- Pinch of salt
- 6 oz semi-sweet chocolate chips
- 3 tablespoons heavy cream

Directions

Preheat oven to 350 degrees and grease and line a square baking pan.

Rub the shortbread ingredients together to make a fine crumb, then knead until it's more like a dough. Place in the pan and bake for 20 minutes.

Whisk the sweetened condensed milk, brown sugar, butter, golden syrup, vanilla, and salt together in a medium saucepan over medium heat until the sugar dissolves, the butter melts and the mixture comes to a boil. Attach a candy thermometer to the side of the pan and boil gently, whisking constantly, until the caramel is thick and the temperature registers 225 degrees. Pour the caramel over the warm crust; cool for about 15 minutes, or until caramel is set.

Place the chocolate and cream in a microwave-safe bowl. Microwave in 20 second intervals, stirring in between, until the chocolate is about 75% melted. Stir, allowing the residual heat in the bowl to melt the remaining chocolate, until smooth. Be sure not to overheat, as the chocolate may curdle.

Spread the chocolate over the caramel layer. Refrigerate the bars until the chocolate is set, at least 1 hour. Cut into small squares and store in the refrigerator until ready to serve.

Note: The shortbread layer will crumble a bit when you cut it; that's just the nature of it.

CHOCOLATE CHIP PIE

Recipe inspired by *Turkey Trot Murder* by Leslie Meier

Ingredients

- 1 unbaked 9-inch deep-dish pie shell
- 2 eggs
- 1/2 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 3/4 cup butter, softened to room temperature
- 1 cup semi-sweet chocolate chips
- 1 cup chopped walnuts

Directions

Preheat oven to 325 degrees.

Line a deep dish pie plate with the unbaked pie crust, crimping the edges. Set aside.

In a mixing bowl, beat the eggs on high speed until light and foamy. Add the flour and both sugars to the bowl and mix again until combined. Then add the softened butter and mix one more time until completely mixed.

Stir in chocolate chips and walnuts and mix until evening distributed through the batter. Spoon the batter into the prepared pie crust.

Bake for 50 to 60 minutes or until a sharp knife inserted halfway between the edge and the center of the pie comes out clean.

Cool on wire rack for about 30 minutes.

Optional: Serve warm with vanilla ice cream (optional, but highly recommended)

KATHERINE HEPBURN'S BROWNIES

Recipe inspired by *Rules of Civility* by Amor Towles

Ingredients

- 1/2 cup cocoa, or 2 oz. unsweetened baker's chocolate
- 1/2 cup unsalted butter
- 1 cup sugar
- 2 eggs
- 1/4 cup flour
- 1 teaspoon vanilla
- Pinch of salt
- 1 cup roughly chopped walnuts or pecans

Directions

Preheat oven to 325 degrees.

Melt butter with the cocoa or chocolate together in a heavy saucepan over medium low, whisking constantly till blended.

Remove from heat and stir in the sugar. Whisk in the eggs and vanilla. Stir in flour, salt and walnuts. Mix well.

Pour into a well buttered 8-inch square baking pan.

Bake for about 40 minutes till a toothpick inserted in the center comes out clean.

Cool completely and cut into squares. These brownies are very fudgy and may be somewhat difficult to slice cleanly; use a sharp knife and a spatula to help them loosen from the baking dish.

ENGLISH TOFFEE

Recipe inspired by *Christmas at Rosie Hopkins' Sweetshop* by Jenny Colgan

Ingredients

- 1 cup butter
- 1 cup sugar
- 3 tablespoons water
- 1 cup toasted pecan pieces
- Milk chocolate chips (optional)

Directions

Place toasted pecans in the bottom of 8x8 pan.

Put butter, sugar, and water in medium heavy sauce pan and cook at high temperature. Stir with wooden spoon throughout the cooking time. The mix should always appear fluffy at all times.

Cook until mixture turns an amber color, starts to leave the sides of the pan, and is slightly smoking. Take off heat and turn immediately over onto prepared nuts. The cooking time is relatively short, depending on your stove, approximately 7 to 8 minutes with a gas stove and 10-11 minutes with an electric stove.

Let toffee cool for 8 to 10 minutes. Then sprinkle with milk chocolate chips, if desired. When chips are melted, swirl around with knife. Let chocolate dry -- this takes several hours. When chocolate is dry, turn over toffee on wax paper and break into pieces.

Candy Making Notes

While stirring, use a wet pastry brush or clean, wet dishcloth to wash down the sides of the pan to dissolve any undissolved sugar crystals. If you skip this step, the candy might sugar. Also when you pour the toffee mixture on the pecans, do NOT scrape the pan. If you do scrape the pan, this could also cause the mixture to sugar. If you are making more than one batch, make sure that your pan and spoon are clean of sugar crystals. If it DOES sugar, it tastes wonderful broken up and served on a good quality vanilla ice cream.