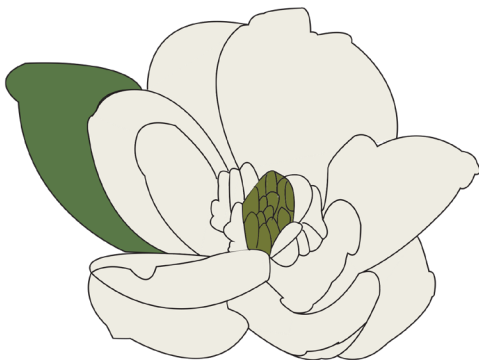




*A Tangled
Mercy*

Book

Club Kit



Creamed Oysters & Mushrooms On Toast

Prep Time: 15 minutes

Total Time: 40 minutes

Serves: 2

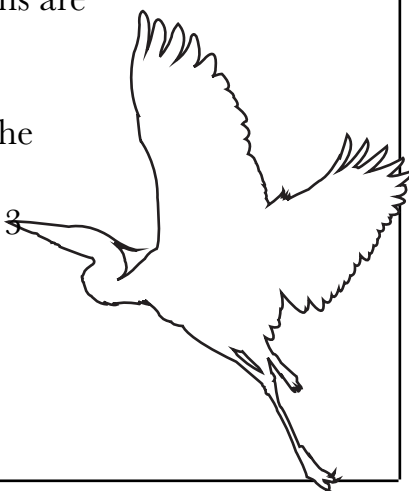


Ingredients

- 1/4 lb mushroom, cut into 1/4" slices
- 1 large shallot, finely chopped
- 1 tablespoon unsalted butter
- 2 tablespoons dry white wine
- 3/4 cup whole milk
- 1 tablespoon flour
- 1/2 cup heavy cream
- 1 dash Tabasco sauce
- 12 shucked oysters, , or defrosted frozen oysters
- 2 slices good bread (thick slices)

Directions

1. Cook mushrooms and shallots in butter over medium heat in a 2 quart pan.
2. Cook until mushroom liquid has evaporated and mushrooms are golden, about 10 or so minutes.
3. Add wine and bring to a boil.
4. Mix flour, tabasco& milk, add to mushroom mixture with the cream.
5. Simmer and stir occasionally until slightly thickened about 3 minutes.
6. Add oysters, simmer until edges curl, about 3 minutes.
7. Toast bread and serve oysters and mushrooms on top.



Hummingbird Cake

Serves: 16

Prep Time: 20 minutes

Total Time: 30 minutes

Ingredients

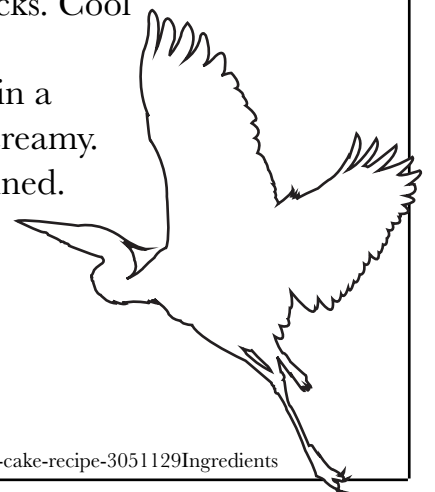
Ingredients

- 3 cups all-purpose flour, 13 1/2 ounces
- 2 cups granulated sugar
- 1/2 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 3 eggs, beaten
- 1 1/4 cups vegetable oil
- 1 1/2 teaspoons vanilla extract
- 1/2 to 1 cup chopped pecans, toasted if desired



Directions

1. Preheat oven to 350 F. Generously grease and flour three 9-inch round cake pans.
2. Sift the flour, sugar, salt, baking soda and cinnamon together into a large mixing bowl several times. Add the eggs and vegetable oil to the dry ingredients. Stir with a wooden spoon until ingredients are moistened. Stir in vanilla, drained pineapple, and 1 cup pecans. Stir in the chopped bananas.
3. Spoon the batter into the prepared cake pans.
4. Bake the layers in the preheated oven for 25 to 30 minutes or until a wooden pick or cake tester inserted in center comes out clean.
5. Cool in pan for 10 minutes, then turn them onto cooling racks. Cool completely before frosting.
6. To make the frosting, combine the cream cheese and butter in a mixing bowl with an electric mixer; beat until smooth and creamy.
7. Add the powdered sugar and beat on low speed until combined. Increase the speed to medium-high and continue beating until the frosting is light and fluffy. Stir in vanilla.
8. Frost the tops of all three layers of the cake and then stack them. Frost the sides of the cake.
9. Sprinkle the top of the cake evenly with the 1/2 to 1 cup chopped pecans.



Serves: 12

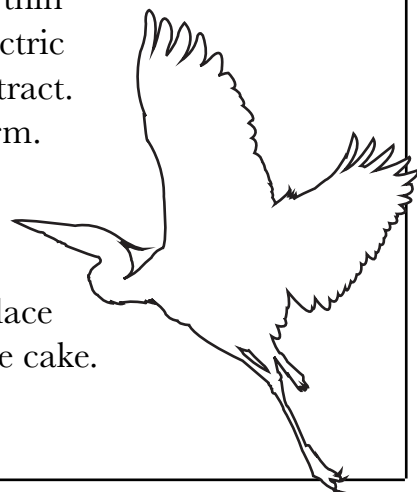
Lady Baltimore Cake

Ingredients

1 cup sherry	1 tsp. almond extract	For the hard icing:
2 cups cake flour	3 egg whites, at room tem-	2 cups sugar
1/4 tsp. salt	perature	1/2 cup water
2 tsp. baking powder	For the soft icing:	2 egg whites, beaten until frothy
8 Tbs. unsalted butter, at	1 cup sugar	1/2 tsp. cream of tartar
room temperature	1/2 cup water	Juice of 1 lemon
1 1/4 cups sugar	1 tsp. vanilla extract	1 tsp. almond extract
3/4 cup milk	1 tsp. almond extract	1 cup chopped black walnuts

Directions

1. Soak the raisins in the sherry for several hours.
2. Preheat the oven to 375°F and flour two eight-inch cake pans. Set aside. Sift together the flour, salt, and baking powder several times. Set aside.
3. Cream the butter and sugar in a large bowl. Alternately add the flour and milk in three parts, beating well after each addition. Stir in the almond extract.
4. In a large bowl, beat the egg whites until they are stiff but not dry. Fold a quarter of them into the batter, then fold the batter into the remaining egg whites. Divide the batter between the two prepared cake pans and bake for 20 to 25 minutes, until a toothpick comes out clean.
5. While the cake is baking, prepare the soft icing. Blend the sugar and water in a small saucepan. Heat just long enough to dissolve the sugar. Remove from the heat and add the vanilla and almond extracts. When the cake layers have cooled for five minutes in the pan on a rack, remove them from the pans and, while still hot, spoon the icing over them.
6. To make the hard icing, boil the sugar and water in a medium saucepan until a very thin, long thread drops from a spoon. If you're using a candy thermometer, it should register between 238 and 240°F. Pour the boiling liquid in a thin stream over the egg whites, beating continuously with an electric mixer. Add the cream of tartar, lemon juice, and almond extract. Continue beating for about four minutes, until soft peaks form.
7. Spread the hard icing over the top of each of the cooled layers. Drain the raisins and sprinkle them over the top of each layer, then sprinkle the walnuts over the top of each layer. Carefully transfer one layer to a cake plate and then place the second layer on top of it. Spread icing on the sides of the cake. Allow the icing to harden before serving.



Syllabub

Serves: 6

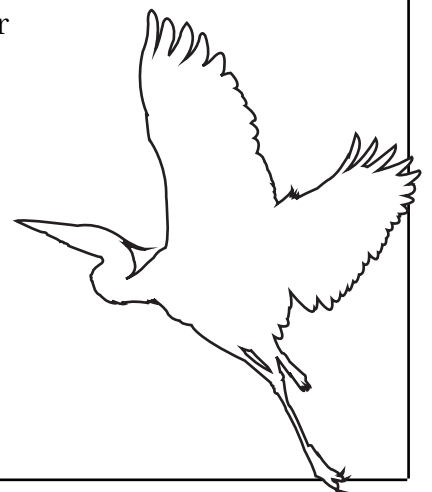
Ingredients

1 lemon
1/2 cup cream sherry, late harvest riesling, or Sercial Madeira
Sugar, to taste
Freshly grated nutmeg, optional
1 pt. heavy cream
Old-Fashioned Syllabub (Serves 12)
1 cup sugar
1 cup chilled cream sherry, late harvest riesling, or Sercial Madeira
1/4 cup chilled brandy or bourbon
2 pts. chilled whipping cream
1 cup chilled whole milk or half-and-half



Directions

1. Remove the zest from the lemon in one or two pieces using a vegetable peeler.
2. Cut the lemon in half and juice it through a strainer into a large bowl.
3. Add the wine and zest, then the sugar and nutmeg (if desired). Let steep at least half an hour.
4. Remove the zest, stir in the cream, and whip with a whisk or electric mixer until it holds firm peaks.
5. Spoon into parfait, sherbet, or martini glasses.
6. Serve cool or cold.



Serves: 6

Baked Apples

Ingredients

CINNAMON APPLES

3 medium firm, sweet apples, like Honey-crisp or Fuji

1 tablespoon brown sugar

1/4 teaspoon ground cinnamon

OAT TOPPING

8 tablespoons (115 g) unsalted butter (1 stick)

3/4 cup (105 g) all-purpose flour

3/4 cup (65 g) old-fashioned rolled oats

1/2 cup (100 g) brown sugar

1/4 teaspoon ground cinnamon

1/8 teaspoon kosher salt

FOR SERVING

Vanilla ice cream

Salted caramel sauce, see our easy homemade caramel sauce



Directions

PREPARE APPLES

1. Heat the oven to 375 degrees F. Lightly spray a baking dish large enough to fit 6 apple halves with non-stick cooking spray.
2. Halve the apples from stem to end and use a spoon to scoop out the core, seeds, and stem. Arrange the apple halves in the baking dish with the flesh facing up. Scatter 1-tablespoon of brown sugar and a 1/4-teaspoon of cinnamon over the apples.

MAKE TOPPING

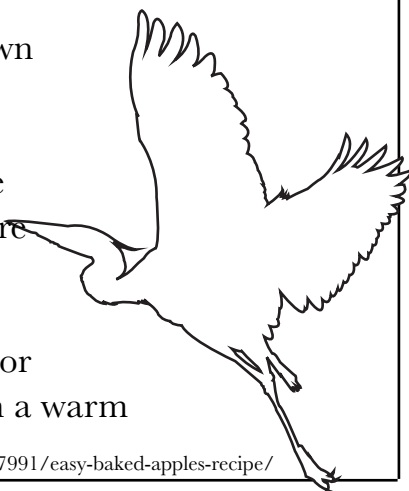
1. Melt the butter in a pan over medium heat. Remove the pan from the heat then stir the flour, oats, brown sugar, cinnamon, and salt into the melted butter (doing this directly in the saucepan reduces dishes).
2. Divide the topping between the apples, lightly pressing it down onto the apples.

BAKE APPLES

1. Cover with aluminum foil and bake 25 minutes. Uncover the apples then bake another 20 to 30 minutes until the apples are soft and the topping has browned.

TO FINISH

1. Serve with a scoop of ice cream, a drizzle of caramel sauce, or plain. The apples will keep for up to a week, simply reheat in a warm oven or in the microwave.



Blackberry Scones

Ingredients

1 ½ cups fresh blackberries
½ cup whole milk, cold
½ cup sour cream, cold
2 cups all-purpose flour
½ cup sugar, plus extra for sprinkling
2 teaspoons baking powder
¼ teaspoon baking soda
1 teaspoon lemon zest
½ teaspoon salt
10 tablespoons unsalted butter, frozen and grated, plus 2 tablespoons, melted, for brushing



Directions

1. Preheat oven to 425°F and line a baking sheet with parchment paper or silpat.
2. Place the blackberries in the freezer until ready to use. Whisk together the milk and sour cream and place keep chilled in the refrigerator.
3. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, zest and salt. Add the grated butter and milk mixture and stir with a wooden spoon or rubber spatula. Turn the dough over onto a well-floured counter top and bring the dough together with clean, well-floured hands. Work quickly so not to warm the dough and sprinkle on flour as necessary if the dough becomes too sticky.
4. Roll out the dough into a 12x12-inch square. Fold the square into thirds, like a business letter. Then, fold into thirds width-wise to form a 4x4-inch square. Place on a floured plate and place in the freezer for 5 minutes.
5. Generously flour the counter top and roll out the dough into a 12x12-inch square. Evenly sprinkle on the chilled blackberries and gently press them down into the dough. Roll the dough into a tight log and place seam-side down. Use a rolling pin to roll and flatten the dough into a 12x4-inch rectangle. Cut out 8 triangles using a knife or bench scraper.
6. Transfer to the prepared baking sheet, spacing 1-inch apart. Brush with melted butter and sprinkle on sugar. Bake for 18 to 20 minutes, rotating the pan half way. The scones are done when the outer edges are golden brown. Carefully transfer to a wire rack and let cool for 10 minutes to serve warm. Or, let cool completely to serve at room temperature.



Shrimp, Sausage, and Grits

Ingredients

Shrimp and Sausage

3/4 lb uncooked medium shrimp, peeled (tail shells removed), deveined
1 teaspoon 30% less sodium seafood seasoning
1/4 teaspoon freshly ground pepper
1 cup refrigerated prechopped tricolor bell pepper
4.5 oz (about one-third of 14-oz ring) smoked turkey sausage, cut into 1/8-inch slices
2 cloves garlic, finely chopped



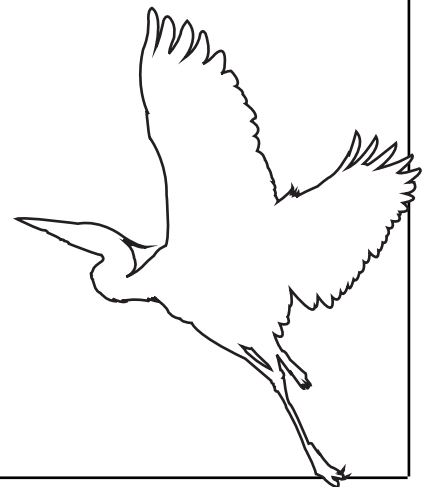
Spicy Grits

1/2 cup uncooked quick-cooking corn grits
1/2 cup fat-free (skim) milk
1/4 teaspoon salt
1/4 teaspoon Worcestershire sauce
3/4 teaspoon red pepper sauce

Directions

Spray 12-inch skillet with cooking spray; heat over medium-high heat. Add shrimp; sprinkle with seafood seasoning and pepper. Cook 3 minutes, stirring frequently, until shrimp are pink. Remove shrimp; keep warm.

Respray skillet with cooking spray. Add bell pepper; cook 2 minutes over medium-high heat, stirring frequently. Add sausage; cook 2 minutes until lightly browned. Add garlic and cooked shrimp. Cook 1 minute, stirring constantly. Add 1/4 cup water; cook 30 seconds, stirring to loosen brown particles. Remove from heat; cover. In 2-quart saucepan, heat 1 1/2 cups water to boiling. Gradually stir in grits; reduce heat. Cover; simmer 5 minutes. Stir in milk. Remove from heat. Add remaining ingredients. Serve grits with shrimp mixture.



Rice Flour Scones

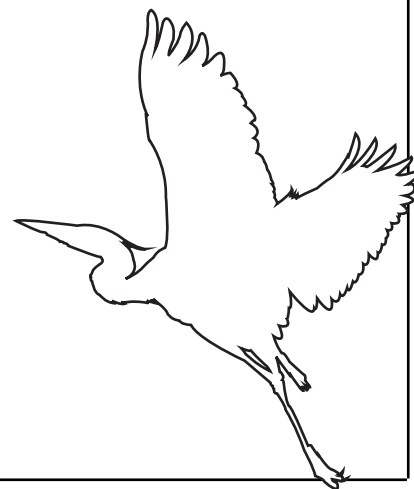
Ingredients

3 1/2 cups brown or white rice flour
5 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter
1 cup milk
1 egg
1/3 cup agave nectar
1 tablespoon lemon zest
1 tablespoon lemon juice, or more to taste
1 cup diced candied ginger



Directions

1. Preheat oven to 375 degrees. Lightly grease a baking sheet.
2. In a large mixing bowl, whisk together the flour, baking powder, and salt.
3. Cut the butter into the flour mixture with a knife or pastry blender until the mixture resembles coarse crumbs.
4. Whisk together the egg, milk, agave nectar, lemon zest, lemon juice, and ginger in a separate bowl. Stir ingredients into the flour mixture until moistened.
5. Spread the dough out onto a lightly floured surface and knead briefly, for five or six turns. Pat or roll the dough out into a 1/2-inch-thick round. Cut dough into 8 wedge-shaped pieces and place onto the baking sheet.
6. Bake scones in the preheated oven for 20 minutes or until they are golden brown.
7. Serve.



Toasted Sesame Granola

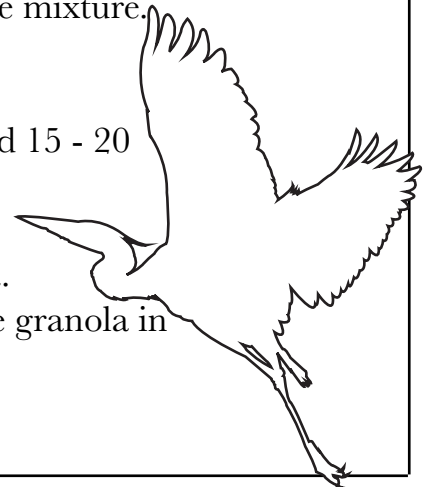
Ingredients

- 1 1/2 cups rolled oats
- 1/2 cup coconut flakes
- 1/4 cup sesame seeds
- 1/3 cup pumpkin or sunflower seeds (or both!)
- 1/3 cup pecans, halved lengthways
- 1/3 cup raw almonds, halved lengthways
- 1 tsp ground cinnamon
- 1/2 tsp sea salt
- 1 tbs coconut or rapadura sugar
- 3 tbs coconut oil
- 1/3 cup maple syrup
- 1 tsp vanilla extract (optional)
- 1/4 cup dried currents
- 1/4 cup organic dried apricots, halved lengthways



Directions

1. Preheat the oven to 160 degrees C.
2. In a large mixing bowl combine the oats, coconut, cinnamon, seeds, nuts, salt and sugar. Mix.
3. In a small saucepan over medium heat whisk together the maple syrup and coconut oil until they become completely combined.
4. Add vanilla if you are using it and whisk again.
5. Remove from the heat and pour carefully over the granola mixture.
6. Stir well ensuring all ingredients are well coated in the maple mixture.
7. Spoon and flatten in to a baking tray (30cm x 22cm approx)
8. Bake in the oven for 20 minutes.
9. Turn the tray around 180 degrees and bake again for around 15 - 20 minutes but do not stir the granola.
10. Remove from oven and sprinkle the dried fruit over the top.
11. Leave to cool for at least 15 minutes. Do not stir the granola.
12. After 15 minutes using a spatula or large spoon break up the granola in to chunks.
13. Store in an airtight container in a cool place.



Homemade Biscuits

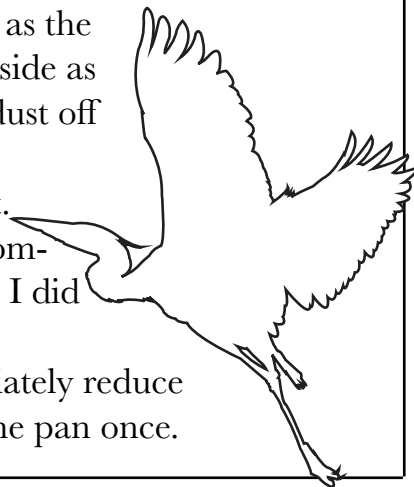
Ingredients

4 cups self-rising flour preferably White Lily,
plus more for dusting
1 butter (8 tablespoons) butter cut in small
cubes and at room temperature
1/2 cup cream cheese, room temperature
1 1/2 cups buttermilk
2 tablespoons melted butter



Directions

1. Preheat the oven to 500 degrees with rack in the middle position.
2. Place 4 cups flour in a large, wide bowl.
3. Sprinkle the butter cubes and the cream cheese on top of the flour and use your fingers to “cut” it in until the mixture resembles cottage cheese (chunky with some loose flour).
4. Make a well in the center and pour the buttermilk in the well.
5. Use your hands or a rubber spatula to mix the buttermilk into the flour. Don’t over-mix. The secret to tender biscuits is messing with the dough as little as possible. A wet and messy dough will form.
6. Spread a good bit of flour out on a work surface. (I like to use a piece of parchment paper for my work surface.)
7. Dump the dough onto the floured work surface. Flour a rolling pin and sprinkle flour on top of the dough.
8. Roll the dough to 1/2-inch thickness. Do not knead the dough.
9. Flour a 2-inch round biscuit cutter. Press the cutter straight down into the dough and straight back up. (No turning.) Repeat, cutting as many biscuits as you can.
10. Roll out dough scraps one time to cut more biscuits. As long as the dough stays wet inside, you can use as much flour on the outside as you need. As I transfer the biscuits to a baking pan, I try to dust off any excess flour.
11. Place biscuits on a baking pan with sides or a cast iron skillet.
The sides of the biscuits should be touching. The recipe recommends lining the sides of the pan with parchment paper, but I did not.
12. Brush the tops with melted butter. Place in oven and immediately reduce oven temp to 450 degrees. Bake 16 to 18 minutes, rotating the pan once.



Goat Cheese Toasts

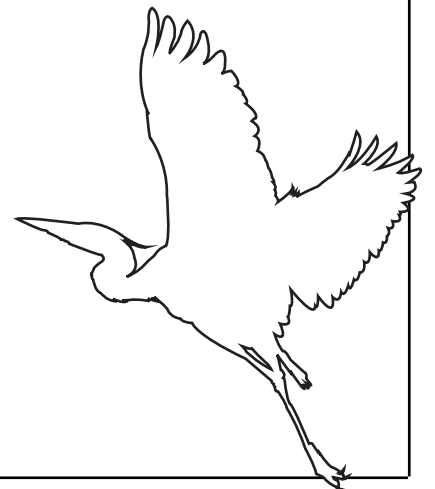
Ingredients

- whole-grain bread, 4 slices, each about 2 1/2 by 5 inches (6 by 13 cm), lightly toasted
- fresh goat cheese, 3 oz (90 g), at room temperature
- walnuts, 1/4 cup (1 oz/30 g) coarsely chopped
- roasted walnut oil, 1 tsp
- sea salt and freshly cracked black pepper
- honey, for drizzling
- fresh thyme leaves, 1/2 tsp



Directions

1. Preheat the oven or toaster oven to 375°F (190°C). Arrange the toasts on a small rimmed baking sheet. Spread the toast slices evenly with the goat cheese, and sprinkle with the walnuts, dividing them evenly. Drizzle 1/4 tsp of the walnut oil over each toast. Bake until the walnuts are toasted and the cheese is warm, about 5 minutes.
2. Transfer the toasts to plates and season with salt and pepper. Drizzle each toast with honey, then sprinkle with the thyme leaves and serve.



Hoppin' John

Ingredients

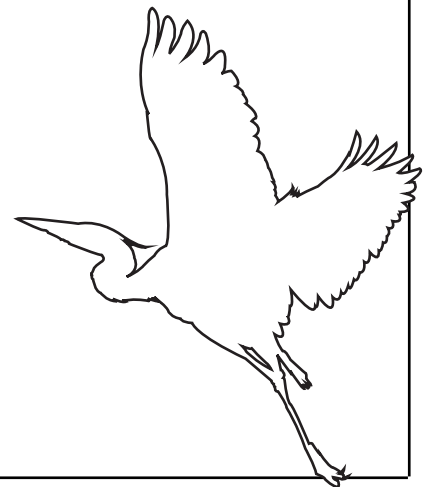
6 thick-cut bacon slices, chopped
4 celery stalks, sliced (about 1 1/2 cups)
1 medium-size yellow onion, chopped (about 1 1/2 cups)
1 small green bell pepper, finely chopped (about 1 cup)
3 garlic cloves, chopped (about 1 Tbsp.)
1 teaspoon chopped fresh thyme
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper
1 1/2 teaspoon kosher salt, divided



8 cups lower-sodium chicken broth
4 cups fresh or frozen black-eyed peas
2 tablespoons olive oil
1 1/2 cups uncooked Carolina Gold rice
Fresh scallions, sliced

Directions

1. Cook bacon in a Dutch oven over medium-high, stirring occasionally, until starting to crisp, about 10 minutes. Add celery, onion, bell pepper, garlic, thyme, black pepper, cayenne, and 1 teaspoon of the salt. Cook, stirring occasionally, until onion is tender, about 8 minutes. Add broth and black-eyed peas and bring to a boil over medium-high. Reduce heat to medium-low, and simmer until peas are tender, about 40 minutes. Drain pea mixture, reserving cooking liquid. Return pea mixture and 1 cup of the cooking liquid to Dutch oven. Cover to keep warm; set aside.
2. Heat oil in a medium saucepan over medium-high. Add rice and cook, stirring often, until fragrant and lightly toasted, 3 to 4 minutes. Stir in 3 cups of the reserved cooking liquid and remaining 1/2 teaspoon salt. Bring to a boil, and reduce heat to medium-low; cover and cook until rice is tender, 15 to 18 minutes. Fluff rice with a fork, and gently stir into pea mixture in Dutch oven. Stir in remaining cooking liquid, 1/4 cup at a time, until desired consistency is reached. Sprinkle servings with sliced fresh scallions.



Roasted Shrimp and Pineapple Skewer

Ingredients

3 tablespoons butter , divided
1/4 cup honey
4 large cloves garlic , crushed (or 1 tablespoons minced garlic)
2 tablespoon low sodium soy sauce
1 tablespoon fresh lemon juice (juice of 1/2 a lemon)
1 pound | 500 grams shrimp (or prawns), tail on or off
Sea salt , to taste
Cracked pepper , to taste (optional)
1 cup fresh chopped pineapple
Lemon slices (to serve)
2 tablespoons fresh chopped parsley



Directions

1. Soak the wooden skewers for at least 20 minutes before cooking. Once soaked, arrange shrimp onto skewers, alternating with pineapple pieces.
2. In a small saucepan over low-medium heat, melt 2 tablespoons of butter with the honey, garlic and soy sauce together. Stir until combined well and allow to simmer for 3-4 minutes, or until beginning to thicken into a syrup. Take off the heat and stir in lemon juice.
3. Season shrimp with a pinch of salt and a small amount of cracked pepper (optional) Using a brush, coat the honey garlic butter sauce on both sides of each shrimp skewer. Heat the remaining butter in a large pan or skillet (or grill pan) over medium heat. Working in batches of three or four, sear the skewers for 3-4 minutes on one side, while pouring a small amount of sauce over each shrimp while cooking; flip over and cook on the other side (pouring a little more sauce over the shrimp while cooking), for a further 3-4 minutes, or until the shrimp is completely cooked through and no longer opaque.
4. Remove from pan and serve immediately with any remaining sauce to use for dipping! Garnish with chopped parsley. Enjoy!

