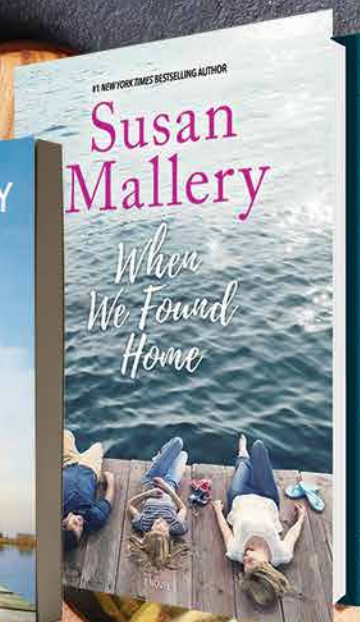


# Susan Mallery

## *When We Found Home Cooking*



Recipes Inspired by the Book





# *What You'll Find Inside. . .*

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Lemon-Honey Panna Cotta

*More scrumptious recipes  
are included in*

*When  
We Found  
Home!*



*Italian-ish* Recipes Inspired by the Book

## Basil-Cream Cheese Spread

8 oz cream cheese, softened  
½ cup fresh basil, loosely packed  
¼ cup pine nuts or walnuts  
1 Tbsp milk  
2 cloves garlic  
½ tsp garlic salt

### Instructions

Put all ingredients in a food processor and combine.  
Serve with crackers or fresh vegetables.



*Two years ago, Jerry had died, leaving- everyone had presumed- only one child. A few months ago, Alberto had finally brought himself to go through his son's belongings. There he'd found proof of two additional children- daughters.*



Italian-*ish* Recipes Inspired by the Book

## Beer-Battered Mozzarella Sticks

12 pieces mozzarella string cheese, cut in half  
1 cup flour  
1 tsp garlic salt  
½ tsp ground black pepper  
½ tsp baking powder  
½ cup beer  
1 egg  
1 qt peanut oil

### Instructions

Whisk together dry ingredients (flour through baking powder). In a separate bowl, whisk together beer and egg. Add beer mixture to the dry ingredients and stir well.

Put the cheese sticks in the batter and coat well. Place on a cookie sheet lined with parchment paper or waxed paper. Freeze for two hours. (Freezing prevents the cheese from melting too fast during frying.)

Heat oil to 375 degrees. Cook the cheese sticks in small batches until golden brown. Drain on paper towels and keep warm in the oven. Serve with marinara sauce.



*As for the great guy and a couple of kids, well, that was unlikely. She was wary of men and not very trusting of anyone who was willing to accept her past.*



Italian-*ish* Recipes Inspired by the Book

## Beef-Vegetable Soup

2 lb round steak, cut into ½-inch cubes  
¼ cup all-purpose flour  
1 tsp garlic salt  
½ tsp ground pepper  
2 Tbsp olive oil  
4 cups beef broth  
1 15-oz can tomato sauce  
1 onion, diced  
2 cloves garlic, minced  
2 carrots, sliced ¼-inch thick  
¼ lb fresh green beans, in ½-inch chunks  
2 large potatoes in ½-inch cubes  
2 ears of corn, kernels cut off the cobs  
1 poblano pepper or green bell pepper, in ½-inch pieces  
1 zucchini, in ½-inch cubes  
4 medium tomatoes, in ½-inch chunks  
1 cup fresh basil, minced  
1 cup fresh parsley, minced  
¼ cup fresh oregano, minced



### Instructions

Toss the beef chunks with flour, garlic salt and pepper. Heat oil in a large stock pot. Brown beef in two batches. When the second batch is brown, add the onions and sauté until onions are translucent. Add garlic and cook until fragrant, about 30 seconds. Add a little broth and use it to scrape up browned bits from the bottom of the pan. Stir in the rest of the beef and all the remaining ingredients. Heat to a low boil, then simmer for an hour or longer.

*I've been away from the whole boy-girl thing for a while now, but even I know you don't ask some woman you've just met to meet your mother on a first date!*



Italian-*ish* Recipes Inspired by the Book



## *Chicken & Broccoli Fettuccine Alberto*

8 oz sour cream  
1 cup shredded Parmesan cheese  
¼ cup milk  
1 packet (2 Tbsp) ranch dressing mix  
2 Tbsp olive oil  
1 lb chicken, in ½-inch chunks  
1 head of broccoli, cut in 1-inch chunks (about 4 cups)  
9 oz fettuccine

### *Instructions*

Mix together sour cream, cheese, milk and ranch seasoning. Set aside.

Heat 4 quarts of water to a boil. Blanch broccoli in the boiling water for 2 minutes. Drain the broccoli without removing the water from the pot. Use the same water to cook the fettuccine according to package directions.

While pasta is cooking, heat the oil in a large sauté pan. When oil shimmers, add the chicken. Don't stir the chicken until almost no pink remains, to get nice browning on one side. When the chicken is cooked through, add the broccoli and sour cream mixture. Stir well, then toss with cooked noodles.



*Before she could gather the courage to tell him the truth, he leaned in and kissed her. His lips barely brushed hers before he straightened, but he might as well have branded her. She felt the heat all the way down to her toes.*



Italian-*ish* Recipes Inspired by the Book

## *Garlic-Rosemary Salmon*

2 lb center-cut salmon  
2 Tbsp olive oil  
2 cloves garlic  
2 tsp fresh rosemary, minced  
½ tsp sea salt  
¼ tsp black pepper  
Wedge of lemon

### *Instructions*

Preheat the oven to 425. Line a baking sheet with aluminum foil. Lay salmon skin-side down. Brush with olive oil. Sprinkle garlic, rosemary, salt and pepper over the salmon. Bake until fish flakes easily, 12-15 minutes. Squeeze lemon wedge over the fish.



*Instead of telling herself that at twenty-nine she was too old to be crushing on a handsome stranger, she went with a kinder, gentler message. Time did heal and as she'd suspected, she was more than ready to return to normal life- whatever that turned out to be.*

Italian-*ish* Recipes Inspired by the Book



## Keira's Favorite Shrimp

1 lb raw shrimp, cleaned, peeled and deveined  
¼ cup butter, melted  
3 cloves garlic, minced  
2 lemons, sliced  
1 packet Italian seasoning  
¼ cup fresh parsley, minced  
1 tsp black pepper

### Instructions

Toss shrimp with butter and garlic. Lay out on a rimmed baking sheet. Place lemon slices over shrimp, then sprinkle with Italian seasoning, parsley and pepper. Bake at 400 until shrimp is opaque, about 8-10 minutes.



*When she'd been a kid, she'd known the names of every family, had hung out at most of their houses. Her mother had died during childbirth so Delaney had never known her, but that didn't mean she'd grown up without maternal influence. Instead she'd had about thirty moms all looking out for her. Screwing up and getting away with it hadn't been an option. There were too many watchful, caring sets of eyes.*



Italian-*ish* Recipes Inspired by the Book



## Linguine with Garlic & Mushrooms

½ cup olive oil  
6 cloves garlic, minced  
1 tsp fresh thyme or ½ tsp dried thyme  
16 oz linguine  
8 oz mushrooms, sliced ¼-inch thick  
½ tsp salt  
Shredded Parmesan cheese, if desired

### Instructions

Put olive oil in a bowl. Add minced garlic and thyme, then set aside for at least 15 minutes.

Cook linguine according to package directions.

Heat a deep sauté pan over medium heat. Add oil mixture and sauté until garlic is fragrant, about 30 seconds. Add sliced mushrooms and salt. Lower heat to low and cook, stirring frequently, about ten minutes. Toss with cooked linguine. If desired, sprinkle with Parmesan cheese.



*She missed her mom, who had died while Callie had been in prison. She missed who she could have been if she hadn't screwed up. She missed being just like everyone else.*



Italian-*ish* Recipes Inspired by the Book

# Malcolm's Guilty Pleasure Pork Chops

4 thin boneless pork chops, about 1 lb total  
1/3 cup flour  
1/2 tsp salt  
1/4 tsp black pepper  
1/4 cup mayonnaise  
2 Tbsp Italian salad dressing  
1/2 cup bread crumbs

## Instructions

Set out three shallow bowls. In the first, combine the flour, salt and pepper. In the second, combine the mayonnaise and salad dressing. In the third, place the bread crumbs.

Dredge the pork chops through each bowl in the order listed above.



*In an air fryer:* Spray the breaded pork chops with nonstick cooking spray. Place in the air fryer in a single layer. Cook at 400 until cooked through, about 12-15 minutes, flipping once.

*In a pan:* Heat a heavy-bottomed sauté pan over medium-high heat. Add 1/4 cup canola oil and coat the bottom of the pan. Cook the pork chops in the oil until cooked through, about 3 minutes per side.

*"Everybody has secrets, I guess," Keira said. "Sometimes Delaney gets this really sad look. Malcolm's secret makes him mad, so I'm sure not going to ask him. But you don't get mad about yours."*



Italian-*ish* Recipes Inspired by the Book



## Pesto Chicken with Pasta

1 lb. ground chicken  
2 Tbsp olive oil  
¼ cup pine nuts  
1 cup prepared pesto (store-bought or recipe below)  
½ cup half-and-half or heavy cream  
Parmesan cheese  
Salt and pepper to taste  
8 oz spaghetti

### Pesto

2 cups fresh basil leaves  
½ cup olive oil  
3 cloves garlic  
¼ cup pine nuts  
¼ cup shredded Parmesan cheese  
¼ tsp salt

Put all ingredients in a food processor and pulse until combined.



### Instructions

Cook the pasta according to package directions. While the water is heating, brown the chicken in olive oil, breaking up as much as you can. Drain, then return to the warm pan. Add pine nuts and toast for about 30 seconds, stirring constantly. Add the pesto and half-and-half or cream and stir well.

Drain the pasta, reserving ½ cup of water. Add the hot pasta water to the chicken mixture. Stir well. Serve the chicken mixture over the pasta, garnished with Parmesan, salt and pepper.

*For once she wasn't defining herself by her past  
but by who she was today.*

Italian-*ish* Recipes Inspired by the Book



## Quick & Easy Pasta Sauce

2 Tbsp prepared pesto (see previous page)  
1 15-oz can diced tomatoes  
Salt and pepper to taste  
8 oz pasta

### Instructions

Cook the pasta according to package directions. Combine the pesto, diced tomatoes, salt and pepper. Warm on the stove or in the microwave.

Drain the pasta and toss with the sauce. (Told you it was quick & easy!)



*She glanced up and saw him walk into the building's large lobby. For a second she thought he wasn't going to acknowledge her, but then he turned in her direction and winked. A silly gesture that meant nothing yet had happiness and anticipation and bubbly excitement flooding through her. Oh, man, she had it bad, and for someone she barely knew.*



Italian-*ish* Recipes Inspired by the Book



## Roasted Vegetable Frittata

1 onion, sliced ¼-inch thick  
1 carrot, sliced ¼-inch  
1 zucchini, ¼-inch dice  
1 yellow squash ¼-inch dice  
1 green bell pepper, ¼-inch dice  
2 small red potatoes, ¼-inch dice  
3 cloves garlic, minced  
2 Tbsp olive oil  
½ tsp salt  
¼ tsp black pepper  
1 cup baby spinach  
¼ cup fresh basil, sliced  
6 eggs  
¼ cup milk  
1 cup shredded Parmesan cheese  
1 Tbsp fresh parsley, minced



### Instructions

Preheat the oven to 400 degrees. Toss veggies except spinach with oil, salt and pepper. Roast in an oven-proof pan for half an hour, stirring every 10 minutes.

Remove from oven and add spinach and basil. Toss until the spinach is wilted, about a minute. Whisk together the eggs and milk and pour over the vegetables. Sprinkle the top with cheese and parsley.

Return to the oven and bake until the center is set, about 10 minutes. Then broil until cheese is brown, about 5 minutes.

*He was too perfect, she thought sadly, her eyes burning. Too everything any woman would want and when he found out the truth, he was going to run so far, she would never see him again.*

Italian-*ish* Recipes Inspired by the Book



## Shrimp Fra Diavolo

1 lb shrimp, peeled and deveined  
2 tsp red pepper flakes, divided  
2 tsp salt, divided  
3 Tbsp olive oil, divided  
1 small onion, minced  
3 cloves garlic, minced  
28-oz can whole tomatoes  
1 cup Sauvignon Blanc or other dry white wine  
1 Tbsp fresh oregano, sliced (or 1 tsp dry oregano)  
2 Tbsp fresh basil, sliced (or 1 Tbsp dry basil)  
½ lb dry linguine

### Instructions

Cook the pasta according to package directions. When you first begin heating the water, toss peeled shrimp with 1 tsp each of red pepper flakes and salt. Let sit while you chop the vegetables.

In a sauté pan large enough to hold all the ingredients, heat 2 Tbsp olive oil. When it shimmers, add the shrimp and cook 2 minutes on the first side without stirring, then flip over and cook just until opaque. Remove to a bowl and set aside.

Heat the remaining 1 Tbsp olive oil in the same pan. Sauté onions until translucent, scraping up browned bits left from the shrimp. Add garlic and cook until fragrant, about 30 seconds more. Add tomatoes and juices, wine, herbs, plus remaining 1 tsp each of red pepper flakes and salt. In the pan, break up whole tomatoes into small pieces. Heat at a low boil until thickened, about 10 minutes.

Add the shrimp and cooked pasta to the pan, along with ½ cup of the pasta water. Toss. If desired, add more red pepper flakes and grated Parmesan cheese.

*"Santiago, please. Let's move this along."*

*"But I'm seducing you."*

*"Seduce faster."*



Italian-*ish* Recipes Inspired by the Book



# Spaghetti and Meatballs

## Meatballs:

- 1 lb ground beef
- 1 lb Italian sausage, hot or mild to taste
- 1 cup Panko bread crumbs
- 1 tsp garlic salt
- 2 eggs

## Sauce:

- 2 Tbsp olive oil
- 1 small onion, diced
- 1 green pepper, diced
- 3 cloves garlic, minced
- 1 28-oz can crushed tomatoes
- 1/2 bottle cabernet sauvignon
- 12 Roma tomatoes, chopped in large chunks
- 8 oz sliced mushrooms (optional)
- 1/4 cup fresh basil, minced or 2 Tbsp dried basil
- 2 Tbsp fresh oregano, minced or 1 Tbsp dried oregano
- 1 tsp fresh rosemary, minced or 1/2 tsp dried rosemary



## Instructions

For the meatballs, mash together all the ingredients and form into 1-inch balls. Brown on all sides in olive oil in a heavy-bottomed pot. Set aside.

Cook the pasta according to package directions. Drain the pasta but save the water.

In the same pot used to brown the meatballs, heat the olive oil. Saute the onions and green pepper until onions are translucent, scraping up any browned bits of meat left on the bottom of the pan. Add garlic and saute 30 seconds longer. Add the rest of the ingredients, including the meatballs and accumulated juices. Stir well. Heat over medium until mixture comes to a soft boil, stirring frequently, then lower the heat to simmer. Continue to cook as long as you'd like - for hours if you can - stirring occasionally. You can also just put this in the slow cooker and turn it to low.

Add two ladles of pasta water to the sauce and stir well. Serve the sauce and meatballs over the pasta. Add shredded parmesan cheese, salt & pepper to taste.



Italian-*ish* Recipes Inspired by the Book

## Zucchini Lasagna

3 lbs fresh tomatoes  
1 small onion, diced  
1 clove garlic, minced  
2 Tbsp olive oil, plus more for brushing zucchini  
½ cup fresh basil, oregano, and rosemary mixture, minced  
4 oz mushrooms, sliced  
8 oz ricotta cheese  
8 oz Parmesan cheese, shredded  
1 egg  
8 oz mozzarella cheese, shredded, divided  
3 large zucchinis, sliced very thin, lengthwise

### Instructions

*Sauce:* Heat a pan of water to boiling, large enough to hold all the tomatoes. When the water starts to boil, add the whole tomatoes and boil until the skin splits. Put in an ice water bath, then peel the tomatoes when they're cool enough to touch. Roughly chop and set aside. In a sauce pan, heat the olive oil. Sauté the onions for 2 minutes. Add the mushrooms and continue to cook until the onions are translucent. Add the garlic. After 30 seconds, add the tomatoes and herbs. Heat to a low boil, stirring frequently, then lower heat and simmer for an hour or longer.

*Cheese:* Mix together the ricotta, Parmesan, and egg.

*Zucchini:* Heat a dry pan over medium-high heat. Brush zucchini with just enough olive oil to prevent sticking. Cook the zucchini on both sides until you've removed as much moisture as possible.

*Assembly:* Spread a spoonful of sauce in the bottom of a lasagna pan lined with foil. Layer half of the zucchini, then half the ricotta and one-third of the mozzarella. Repeat. Top with a final layer of sauce. Cover and bake at 350 for 30 minutes. Uncover, add the final one-third of the mozzarella cheese and bake for 10 minutes longer, until the cheese is melted.



*Callie planned to work on not feeling terrified just as soon as she stopped shaking.*

Italian-ish Recipes Inspired by the Book



## Cucumber-Tomato Salad

2 large cucumbers, sliced thin  
1 large tomato, diced  
1 sweet onion or red onion, diced  
2 tsp fresh oregano, minced  
2 tsp fresh basil, minced  
2 Tbsp red wine vinegar  
3 Tbsp olive oil  
Salt and pepper to taste

### Instructions

Layer half of the cucumbers, half of the tomatoes, half of the onions, and half of the herbs in a glass or non-reactive dish. Pour over half of the vinegar and olive oil, then sprinkle with salt and pepper. Repeat with the other half of the ingredients. Stir to coat everything. You can serve immediately or make this ahead. It will taste great either way.



*For one very confusing second, he wanted to hug her and tell her that it was going to be okay- that they might not know each other very well, but she was family and he had her back. Only he didn't know her, didn't trust her and to be honest, he didn't have her back.*

Italian-*ish* Recipes Inspired by the Book





## Farmer's Market Beet Salad

4 large beets  
2 carrots  
2 green onions  
2 Tbsp Parmesan cheese slivers  
2 Tbsp pine nuts  
1 Tbsp balsamic vinegar  
1 Tbsp olive oil  
½ tsp salt  
¼ tsp pepper

### Instructions

Scrub the beets and cut off the ends, then cook in one of the following two methods: a) boil them whole for 1 hour; or b) pressure cook them for 15 minutes followed by quick release. Let cool, then peel. Cut the large beets in quarters, then slice about ¼-inch slices. Place in a glass or stainless bowl.



Slice carrots and green onions. Add them and the remaining ingredients to the bowl. Toss.

*An unexpected warmth seemed to fill his chest. It took him a second to realize it was affection for the blue-eyed blonde who was his sister. Somehow he'd gone from dislike to ambivalence to something a more self-actualized man might be willing to admit was very close to love.*



Italian-*ish* Recipes Inspired by the Book

## Green Beans Carlesso

1 lb fresh green beans  
1 Tbsp butter  
1 Tbsp olive oil  
½ cup fresh parsley, minced  
1 cup bread crumbs  
1 tsp garlic salt  
½ tsp red pepper flakes

### Instructions

Wash the beans and cut off the ends. Place in a pan with ½-inch of water. Heat the water to a low boil. Lower the heat, cover the pan, and cook for 5 minutes. Drain.

Wipe out the pan with a paper towel. Heat over medium-low. Heat the butter and olive oil. When the oil glistens, add the parsley. Cook for 30 seconds, then add the bread crumbs, salt, and pepper flakes. Cook, stirring constantly, until bread crumbs are toasted. Remove from heat and toss with green beans.



*She'd wanted those dreams, too. Had told herself she would be happy when it finally happened. Only she'd been the one to take a different path from everyone she knew. First getting her college degree in finance, then taking a job at Boeing. She'd moved up in the company, had moved away from the neighborhood—only a few miles, but still a world away.*

Italian-ish Recipes Inspired by the Book



# Cannoli Cream Cheesecake

- ½ cup whipping cream
- 15 oz whole milk ricotta cheese
- ½ cup powdered sugar
- 1 teaspoon vanilla
- ½ cup mini semisweet chocolate chips
  
- 1 12-oz box of vanilla wafers, divided
- ¼ cup granulated sugar
- 4 Tbsp butter, melted
  
- 2 8-oz packages of cream cheese, room temperature
- 1 cup packed brown sugar
- 2 tsp vanilla
- 3 eggs, room temperature (one at a time)



## Instructions

Whip the cream using a mixer with a whisk attachment until stiff peaks form. Set aside. Beat together the ricotta, powdered sugar and vanilla until well mixed. Fold in the whipped cream and chocolate chips. Refrigerate this cannoli cream until the next day.

Preheat oven to 325. For the crust, put 50 wafers, sugar, and melted butter in a food processor. Pulse until well mixed. Pat into a springform pan. Cook 8 minutes.

With a mixer on low speed, combine the cream cheese, brown sugar, and vanilla. Raise the speed to medium and mix well. Add the eggs one at a time, mixing well between. Pour the batter over the prepared crust. Cook on the middle rack of the oven until firm around the edges with a slight jiggle in the middle, 40-50 minutes.

Cool on a wire rack for 1 hour then cover and refrigerate overnight. To assemble the cheesecake, run a knife along the inside edge of the springform pan. Release the pan's sides and lift away. Spread the cannoli cream over the top of the cheesecake. Place vanilla wafers around the top outer edge.

*He gave her a smile that would have melted a frozen planet.*

Italian-*ish* Recipes Inspired by the Book





## Lemon-Honey Panna Cotta

2 ½ cups half-and-half, divided  
1 packet unflavored gelatin (2 ½ tsp)  
¼ cup honey  
Juice of 1 lemon  
1 tsp vanilla  
½ tsp lemon zest

### Instructions

Spray 6 small ramekins or coffee cups very lightly with cooking spray, then spread the cooking spray around with a clean finger to make sure the whole dish is coated.

Put 1 ½ cups of half-and-half in a saucepan. Sprinkle the gelatin powder over it and let sit for 5-10 minutes. The top of the milk will look wrinkled.

Heat the pan over very low heat, whisking constantly, until gelatin has dissolved. Don't let the half-and-half boil. Add the honey, lemon juice, and vanilla. Continue heating and whisking until combined. Turn off the heat, add the remaining half-and-half and stir.

Pour the liquid into prepared dishes. Refrigerate at least 2 hours. If you're planning to unmold them, refrigerate at least 4 hours. Unmolding is optional. Serve as-is or with fresh seasonal fruit.

To unmold, run a very thin knife along the top edge of the panna cotta. Put the bottom part of the ramekin in very warm water for about 10 seconds. Place a small plate on top of the ramekin and then flip over. Pull the ramekin away. If it doesn't work, repeat the warm water dip.



*We're going to deal with our heartaches the way God intended—with liquor, sugar, a movie and people we love.*



Italian-*ish* Recipes Inspired by the Book