



A SNEAK PEEK AT RECIPES FEATURED IN...

CLEO COYLE'S *ROAST MORTEM* A COFFEEHOUSE MYSTERY

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Madame's Osso Buco

An elegant and beloved Italian dish of veal shank braised in wine and herbs and topped with gremolata.

Clare Cosi's

Jim Beam Bourbon Steak

This brilliant blend of earthy beef with "spirited" brightness makes for a superb gastronomic experience.

Clare Cosi's Crab Cakes

There are two secrets to making good crab cakes. In this recipe, Clare shares them with you.



Clare Cosi's Korean-style

Sweet and Sticky Soy-Garlic Chicken Wings

An emerging foodie trend these days in New York City is the enjoyment of Korean fried chicken (Yangnyeom Dak), which landed on the U.S. East Coast circa 2007 and began to spread. Clare has created a very simple version of Korean fried chicken for the American kitchen, using a technique she honed making Buffalo chicken wings.

Caramelized Bacon Bits

An outrageously delicious sweet-salty topping, especially for cheesy casseroles (like the one below).

Triple-Threat Firehouse Penne Mac 'n' Cheese

This is the best recipe for macaroni and cheese I've ever tasted. It's a "triple threat" of cheeses that work together in delectable harmony to serenade your palate. This one's truly a keeper—and an absolute joy to eat.

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with her husband, Marc Cerasini



**Clare Cosi's
Doughnut Muffins**

Tender and sweet, these muffins taste like a classic cake doughnut—the kind you might order at an old-fashioned diner counter with a fresh cuppa joe.

**Clare Cosi's Magnificent
Melt-in-Your-Mouth Mocha Brownies**

When Clare needs a quick chocolate fix, this is her go-to recipe. She whipped up a pan of these babies when she realized someone close to her was keeping secrets. On the subject of pastry chef secrets, Clare has two on making amazing brownies. She shares them with you in this recipe.

Poor Girl's Crème Brûlée

What makes this a “poor girl’s” crème brûlée? The lack of a pricey kitchen torch to caramelize the sugar. Instead, Clare suggests you do what French housewives have done for years. She tells you in this recipe.

**Clare Cosi's
Blueberries 'n' Cream
Coffee Cake Pie**

This supremely easy batter filling gives you a delightful cross between a dense coffee cake and a fruit pie.

**Joy Allegro's
Cake-Mix Biscotti**

“Hey, Mom, I just added butter and eggs to a cake mix and made a kind of biscotti dough out of it. What do you think?” Joy came up with this one when she was twelve. With motherly pride, Clare printed it in one of her “In the Kitchen with Clare” columns.



*With a contented stomach, your heart is forgiving.
With an empty stomach, you forgive nothing. ~ Italian proverb*

Eat with joy! ~ Cleo Coyle

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