

Enjoy this peek at some
of the recipes featured in...

Once Upon a Grind

A Coffeehouse Mystery

By Cleo Coyle

“Top Pick!” —RT Book Reviews

“Fresh Pick” —Fresh Fiction

“Best of the Year Pick” —Kings River Life

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Cleo’s latest Coffee Pick, visit her virtual coffeehouse
at www.CoffeehouseMystery.com

**Clare Cosi’s
Black Forest Brownies with
(amazing!) Whipped Cream
and Mascarpone Frosting**



Cappuccino Blondies
*Another delectable treat from Clare’s
coffeehouse: vanilla and cinnamon blondies
with a beautiful chocolate-coffee swirl.*



Clare’s Easy Almond Milk Custard
“The proof really is in the pudding,” Detective Mike
Quinn told Clare after flipping for this fabulous custard.
The long night they spend together is fraught with
dangers and difficulties. Even on
the foodie front, Mike is distraught to find
Clare’s cupboards as bare as Mother Hubbard’s.
Good thing Clare is a kitchen witch. After
pointing out a few meager ingredients, she guides
Mike through the easy process of making this
delicious homemade custard. Now she’ll guide you.

Photos by Alice Alfonsi who writes [The Coffeehouse Mysteries](http://TheCoffeehouseMysteries.com)
as Cleo Coyle in collaboration with her husband, Marc Cerasini



The Village Blend's Silver Dollar Chocolate Chip Cookies

Crispy edges, chewy centers, in an adorable silver dollar size with rich flavor notes of buttery caramel and sea salt make for a light yet blissfully satisfying snack.

Clare Cosi's Insanely Easy Peanut Butter Chews

"Dangerously addictive," that's what these babies are, taking



the typical peanut butter cookie to a whole new level of sophistication with a secret ingredient, yet they're easy to make, using just one bowl and a single fork. Clare will show you how.

"Fryer" Tuck's Ale-Battered Onion Rings

While everyone has heard of "beer-battered" onion rings, these are made with ale, a difference that brings great flavor. You'll learn more tricks to making perfect, hot and crunchy fried onion rings in this easy recipe.



Babka's Shrimp Kiev

This incredible dish was invented at the legendary Four Seasons restaurant. There are a few tricks to achieving perfect results; this recipe shares them.



Clare Cosi's Poor Man's Caviar

This traditional Russian dish contains no caviar or fish. So why is it called Poor Man's Caviar? According to legend, the fishermen who harvested caviar sturgeon in Georgia, the Ukraine, and Russia were too poor to eat their catch, so they peddled the fish and concocted a savory topping for their bread using the ingredients at hand. What are they? Find out in this recipe.

Dr. Pepper Glazed Chicken

An easy yet impressive way to make sweet, savory, and wonderfully good oven-glazed chicken.



Spicy, Creamy Buffalo Chicken Salad with Creamy Gorgonzola Dressing

This is a wonderfully light and healthy way to enjoy the classic taste of Buffalo chicken. The boneless breasts are skinless, the marinade imparts great flavor, and the Italian blue cheese is *bellissimo* in the creamy dressing.



New York “Hot Dog” Onions

For decades, these sweet-and-savory onions (delicious on hot dogs and burgers) have been part of the city’s street-food tradition. At one time, almost every vendor had his own recipe. This is the one Clare makes at home, and it’s very close to the taste found at New York’s hot dog carts and stands, including the still-thriving Papaya King’s hot dog “palace” on Manhattan’s Upper East Side.

The Village Blend’s Corn Muffins with Caramelized Bacon

The coffeehouse Clare manages routinely sells out of these by midmorning, and it’s no wonder. They make a fast, tasty breakfast for workers on the go. They’re great with coffee, and the muffin batter can be stirred together quickly in one bowl for a wicked good breakfast treat.



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**Clare Cosi's Cinderella
Pumpkin Cake (Dairy-Free)**

**Iced Gingerbread Cookie Sticks (Edible
Coffee Stirrers) with Vanilla Glaze**

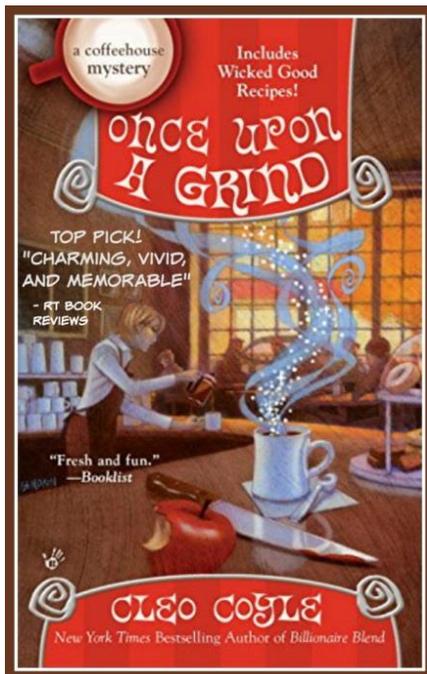
During holiday parties, the Village Blend coffeehouse dresses these edible cookie sticks by rolling the newly glazed (or chocolate-dipped) gingerbread in a variety of garnishes, including marshmallow bits, crushed candy canes, red-and-green colored sprinkles, coarse finishing sugar, or even a bit of crystallized ginger.

With even more recipes, including...

Snow White Chocolate Mocha

"The Great Pumpkin" Spice Latte

**Turkish Coffee, and... "Madame Tesla's Guide to Tasseography"
(Reading Coffee Grinds) with a glossary of common symbols and their meanings**



*Life is a combination of magic
and pasta. ~ Federico Fellini*

Eat with joy! ~ Cleo Coyle

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A Coffeehouse Mystery**

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Produced in audiobook form by Blackstone Audio
www.CoffeehouseMystery.com

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