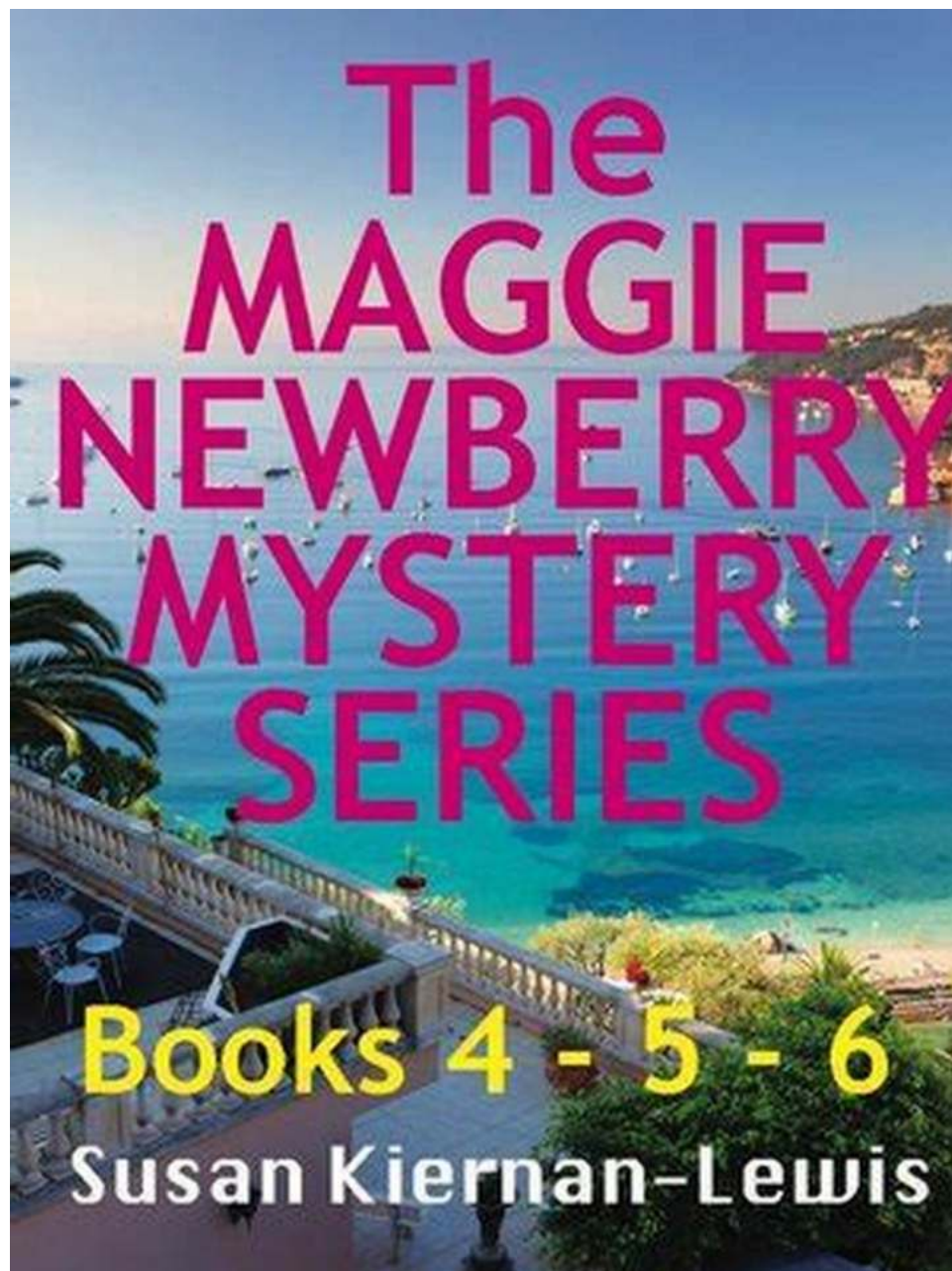


## The Mouthwatering Mystery: Recipes From The Maggie Newberry Mysteries

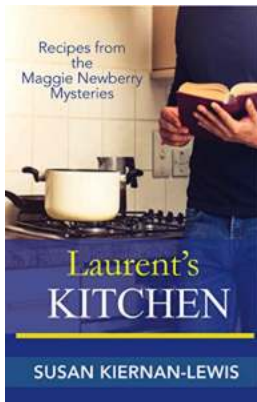


If you are a fan of thrilling mysteries that keep you on the edge of your seat, your reading experience just got even better. The popular Maggie Newberry Mysteries series, created by author Susan Kiernan-Lewis, not only keeps you hooked with its captivating plots and intriguing characters but also tantalizes your taste buds

with its mouthwatering recipes that are woven into the stories. In this article, we will explore the delectable world of recipes from the Maggie Newberry Mysteries, uncovering the secrets behind their creation and sharing some of the most irresistible ones.

## The Perfect Blend of Crime and Cuisine

For those unfamiliar with the Maggie Newberry Mysteries series, it follows the adventures of the eponymous amateur sleuth as she solves puzzling crimes in the charming backdrop of Provence, France. But what sets this series apart from others in the genre is its unique incorporation of delicious recipes that are seamlessly integrated into the plotlines.



### Laurent's Kitchen: Recipes from the Maggie Newberry Mysteries by Michele Ross (Kindle Edition)

★★★★☆ 4.2 out of 5

Language	: English
Item Weight	: 1.94 pounds
File size	: 993 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 46 pages



Author Susan Kiernan-Lewis drew inspiration from her own love for cooking and the culinary traditions of Provence. She masterfully crafted each recipe to perfectly complement the themes and events in the books, adding an extra layer of depth and sensory delight to the reading experience. Whether Maggie is investigating a suspicious death at a quaint café or unraveling a web of secrets

during a lavish dinner party, the recipes featured in the novels bring a touch of authenticity and mouthwatering allure to the scenes.

## **Unveiling the Culinary Treasures**

Now, let's delve into some of the scrumptious recipes that have become synonymous with the Maggie Newberry Mysteries. These dishes not only enhance the storytelling but also leave readers longing to recreate them in their own kitchens.

### **1. Provençal Ratatouille**



This classic French dish is a staple in the Maggie Newberry Mysteries, often served at cozy dinners in rustic villas overlooking the picturesque landscapes of

Provence. Made with an assortment of fresh vegetables such as eggplant, zucchini, and bell peppers, simmered in a fragrant tomato sauce, this ratatouille is a harmonious medley of flavors and colors. Whether you are an expert chef or a culinary novice, this recipe is guaranteed to transport you to the sun-kissed charm of the French countryside.

## 2. Crème Brûlée



A classic French dessert, Crème Brûlée makes a memorable appearance in the Maggie Newberry Mysteries. With its velvety smooth custard base and a caramelized sugar crust that shatters with each spoonful, this decadent treat is an embodiment of understated elegance. Savoring a Crème Brûlée while unraveling the mysteries alongside Maggie adds an extra layer of indulgence to the reading experience. Follow the recipe provided and prepare to indulge in this heavenly dessert that will surely leave you craving for more.

### 3. Coq au Vin

#### **Tartiflette**

3 ts butter  
8 oz slab bacon, cut into 1" strips  
1 medium onion, thinly sliced  
 $\frac{1}{2}$  cup white wine  
2 lb potatoes, peeled and thinly sliced  
Salt and freshly ground black pepper, to taste  
1 lb reblochon cheese sliced  $\frac{1}{4}$ " thick

Heat oven to 375°. Grease a 2  $\frac{1}{2}$ -qt. casserole dish with butter. Heat remaining butter and the bacon in a skillet. Cook until bacon is slightly crisp. Transfer bacon to paper towels to drain. Cook onion in skillet until slightly caramelized. Add wine; bring to a boil. Reduce heat and until reduced by half. Stir in potatoes, salt, and pepper; cook until tender.

Spread half the potato mixture in prepared dish; top with half each the reserved bacon and the cheese. Repeat with remaining potato mixture, bacon, and cheese; bake until top is browned and filling is bubbling, about 25 minutes.

A dish steeped in tradition and history, Coq au Vin is a culinary masterpiece that takes center stage in the Maggie Newberry Mysteries. This classic French recipe, featuring tender chicken slowly cooked in red wine with aromatic herbs and mushrooms, is the epitome of rustic elegance. As the flavors meld together and the intoxicating aroma fills your kitchen, you will find yourself transported to the cozy French villages where secrets are unveiled and mysteries solved.

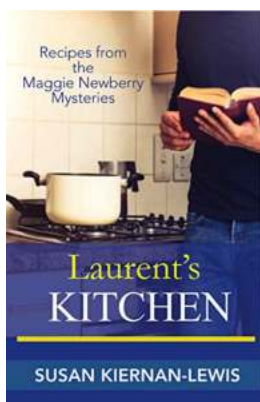
#### **Bring the Mysteries into Your Kitchen**

With these tantalizing recipes in hand, you can now embark on a culinary adventure inspired by the Maggie Newberry Mysteries series. As you recreate these mouthwatering dishes, you will be able to experience firsthand the sensory

delights that imbue the novels, forging a deeper connection with the characters and their vibrant world.

Don't just read about the captivating escape to Provence – live it! Gather your ingredients, don your imaginary detective hat, and get ready to savor the mouthwatering mysteries of the Maggie Newberry Mysteries, one delectable recipe at a time.

With its captivating storylines, charming characters, and an added touch of culinary magic, the Maggie Newberry Mysteries series offers readers a unique reading experience. By incorporating delectable recipes into the novels, author Susan Kiernan-Lewis has created a world that not only engages the mind but also tantalizes the taste buds. So, the next time you find yourself engrossed in the thrilling adventures of Maggie Newberry, don't forget to whip up one of these recipes and immerse yourself in the delightful flavors of Provence.



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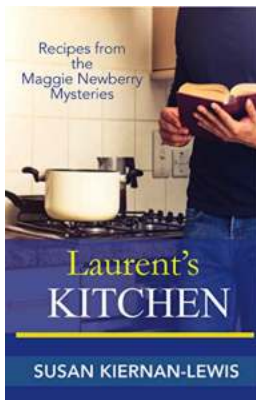
Over the years I cannot tell you how many readers have written me to say how hungry they get reading the books in the Maggie Newberry Mysteries! That's not

at all hard to believe since amazing food is such a dominant feature in the stories —and that’s not surprising because, as Lumière says in the famous song from Beauty and the Beast, “after all this is France!”

So many readers have asked me to put the recipes located at the back of each mystery all in one place to make it easier for them to duplicate Laurent’s favorites meals.

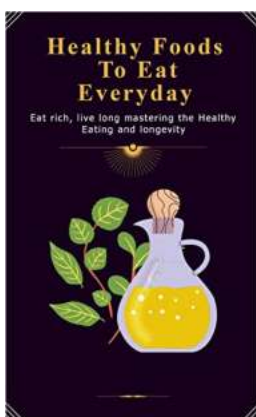
And so, voila! Here are some of Laurent’s favorite recipes. I hope you enjoy these tastes of the region and that these dishes become favorite staples in your kitchen just as they are in mine—and of course in Laurent’s.

Bon appétit!



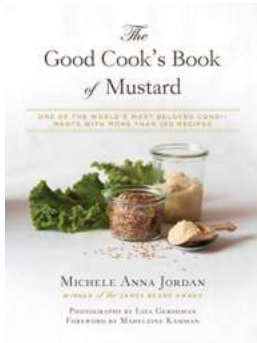
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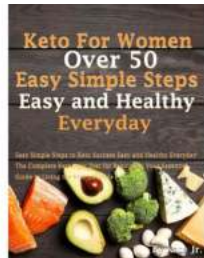
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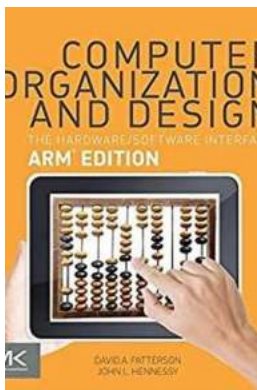
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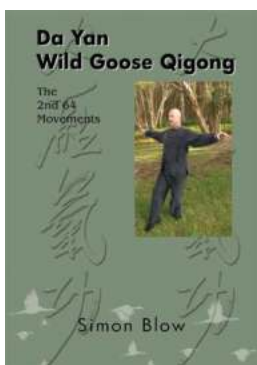
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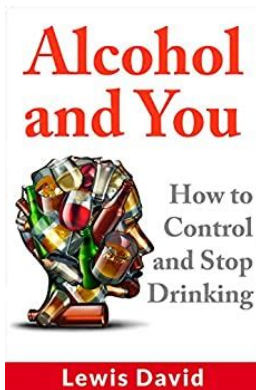
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