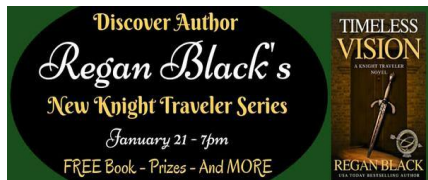


Happy New Year!

Our 2016 has been full of family time with the kids home for a long break from college. We've had fun with board games, video games, and great movie marathons.

As I put the finishing touches on my first Harlequin Romantic Suspense book this month, I've started brainstorming the upcoming Knight Traveler tales.

Splitting my creative energy between contemporary romantic suspense and the time-traveler stories is keeping me on my toes. I hope you're loving the various adventures as much as I am!



Special Event Knight Traveler Series

Mark your calendar! Join me Thursday January 21 at 7 pm EST on Facebook for a special Knight Traveler discovery event! You can sign up [here](#) We'll have games, prizes, and more!

Harlequin Romantic Suspense

Harlequin Romantic Suspense has given me a new title for my first book, *Safe in His Sight*, and I believe it will be a September 2016 release! Stay tuned for more details - I hope to have cover art to share soon.

Exclusive O'Malley's Irish Stew

Thanks to Regan Black for letting me, Siobhán O'Malley share some of our customers' favorite recipes.

Aunt Bridgie's tasty Guinness Irish stew is a cold weather favorite. I've cut her restaurant size recipe down to one that feeds 6 (or fewer with growing teens.)

At home this will take about two and one half hours between preparation and cooking time. It reheats easily.

Ingredients:

- 3 tablespoons olive oil
- 1 large onion, chopped
- 2 tablespoons of flour
- 3 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 pounds beef stew meat, cubed
- 3 cups Guinness stout beer (you'll need 2 12oz bottles)
- 4 potatoes, peeled and quartered
- salt and ground black pepper to taste

Prep

1. Trim your cubes of beef making sure the meat have no gristle or fat on them. Then toss the cubes in a medium bowl with 1 tablespoon of olive oil. You want the cubes lightly coated so the seasoned flour from the next step will stick to the beef.
2. Add 2 tablespoons of flour to a medium bowl. Season with salt and pepper. Toss each meat cube in the seasoned flour. This step will make nice thick gravy for your stew.
3. Coarsely chop up your onion and set aside.
4. Mince your garlic and set aside.

Cooking

5. Heat the remaining 2 tablespoons of olive oil in a large pot over medium heat. Stir in the beef and brown the cubes on all sides. This will take about 5 minutes or so.



Note: sometimes when I have lots of time, I'll take the beef out and cook the onions separately until they become translucent. But most days, I'll just toss the onions in a little bit later. My husband swears it makes a difference, but that's just his opinion. Just remember if you take the beef out, to add it back after you have added the beer.

6. Next add the beer stirring to loosen the little bits of meat that have stuck to the bottom of the pot.
7. Add the onion, potatoes, garlic, salt and pepper.
8. Raise the temperature to high and bring to a boil. Stir to make sure nothing sticks as it heats.
9. Once the stew has boiled, stir the pot to make sure nothing is sticking to the bottom of the pot and reduce the heat to medium low.
10. Cover the pot and simmer till the beef is tender. This will take about 2 hours.

Don't forget to adjust the seasoning with more salt and pepper according to your family's taste. Serve with a hearty bread.

Let me know what your family thinks of the recipe. Maybe Regan will let me share some of the other O'Malley recipes like: Aunt Babe's Cheddar Potato soup, Aunt Maggie's Irish soda bread, or Louisa's Corned Beef and Cabbage.

Congratulations to Kimberly, winner of this month's newsletter gift card drawing!