

\*Links indicated in archived newsletters are no longer active.\*

Happy November!

It's becoming a novel November around here, which only adds to the excitement of the holiday season. I've put the finishing touches on the prequel and first novel in the new Knight Traveler time-travel romance series and now I'm diving into the first book for Harlequin Romantic Suspense which is scheduled for a November 2016 release. Exciting times!

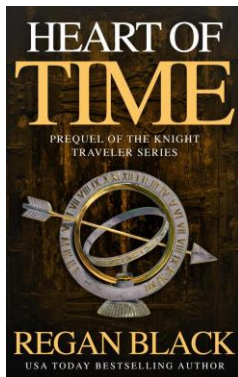
### **Knight Traveler Series**

Thanks to everyone who requested an advance review copy of the prequel, Heart of Time! (It included a sneak peek at Timeless Vision) That should have arrived by now - if it hasn't, or if you'd like in on the early access, shoot me an email.

Timeless Vision is scheduled for release on December 15th. If you'd like an advanced review copy for this action-packed time-travel romance and can post your review when the book is released, just send an email and I'll get that out to you by the first week of December.

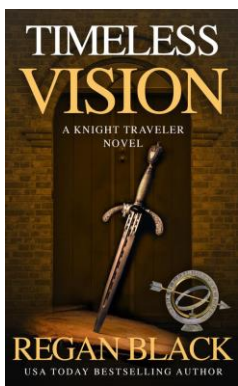
Thanks to your feedback in October, this series will release first on Amazon for 90 days so everyone can take advantage of the Kindle Unlimited benefits.

For those of you who wanted the pre-order links, I've got those set up. Just click on the cover or the book title and you'll be able to read those books as soon as they are available. And you can always add them to your Wish List so family members will know what to get you for a holiday gift.



### **Heart of Time** (12/1/15):

King Arthur has learned of a terrible threat - an evil cult is on the verge of destroying Camelot and determined to enslave humanity in the present, even if that means venturing into the future. In desperate need of help, Arthur assembles a trio of knights uniquely equipped to assist him in his quest to protect the innocent.



### [Timeless Vision](#) (12/15/15):

In the sixth century, Sir Gawain volunteered without hesitation when King Arthur asked him to contain a witch with terrible power. Now, his quest has pitched him through time to 21st century New York City and he must fulfill his original pledge to his king to stop an evil cult bent on enslaving humanity.

Recently promoted, Tara O'Malley is responsible for the family pub in Brooklyn, the family finances, and the safety of a medieval dagger that has been handed down for generations. When the dagger is stolen, she soon discovers her best hope to recover it rests on the broad shoulders of a golden stranger who seems to have stepped right out of a renaissance fair.

Together Gawain and Tara must overcome the myths of the past to safeguard humanity and any chance they might have for a future.

### **Harlequin Intrigue**

I'm sending out BIG thanks and gratitude for all the fantastic reviews of HER UNDERCOVER DEFENDER (November 1, Harlequin Intrigue). Debra Webb and I are thrilled by the warm reception on what quickly became one of our favorite books.

### **Tradition... Tradition!!**

At our house we have traditional recipes that family and friends expect to see on the holidays. Here is a breakfast casserole I prep the night before so people can dig in whenever they wake up on Thanksgiving or Christmas morning. (It's great with mimosas too, by the way). I got the recipe from my best friend years ago and I'm ever so thankful she shared it with me!

#### Simply Delicious Breakfast Casserole

2 1/4 cups seasoned croutons  
1 1/4 pounds bulk sausage (I substitute 5 pre-cooked maple flavored sausage patties)  
4 eggs, beaten  
2 1/4 cups milk  
1 (10 3/4 oz) can cream of mushroom soup  
1 (4 ounce) can sliced mushrooms, drained  
3/4 teaspoon dry mustard  
2 cups shredded cheddar cheese  
Cherry tomato halves (optional garnish)  
Parsley sprigs (optional garnish)

Line a 13x9 casserole dish with croutons and set aside. Cook sausage until browned and crumbled, drain. (Or microwave the sausage patties for a minute or two and dice) Sprinkle sausage over croutons.

Combine eggs, milk, soup, mushrooms, and mustard and pour over sausage and croutons. Cover with foil and refrigerate at least 8 hours or overnight.

Remove from refrigerator and let stand 30 minutes. Bake, uncovered, at 325 for 50-55 minutes.

Sprinkle cheese over the top and bake another 5 minutes or until cheese melts. Garnish with cherry tomatoes and parsley if you like. Enjoy!

The recipe claims 8 servings, but we always seem to serve more than that.

Congratulations to Janet B! She's won the \$10 newsletter gift card drawing!

Again, I want to say a special thank you to all of you for being part of the adventure. I'm sending you all best wishes for health and happiness as we head into the holiday season!

Live the adventure,  
~Regan

P.S. I'm in a retail therapy mood and planning prizes for 2016... what would you like to see in those monthly packages? Just click reply on the email and let me know.