

An Illustrated Guide to Recipes Featured in...

Dead to the Last Drop

A Coffeehouse Mystery
By Cleo Coyle

National Bestseller in Hardcover and Paperback
3 “Best of Year” Lists!

A Mystery Guild “Most Wanted” Selection

For free bonus recipes and the chance to win Cleo’s latest Coffee Pick, visit her virtual coffeehouse at www.CoffeehouseMystery.com

Light & Creamy “Cake Pan” New Yorker Cheesecake (Gluten-free!)

This outstanding cheesecake is one of Clare’s favorite desserts. It bakes up quickly in a simple cake pan and chills fast, too. It also creates its own crust. No flour or graham crackers needed, making it gluten-free, yet the results are impressive. Every light and creamy slice is heaven on a plate, which is why Clare used this very recipe to help save the day—and the menu—at the new Washington branch of her Village Blend coffeehouse.



Black Magic Cake with “Secret Ingredient” Chocolate Frosting

Clare’s new friend, cook Luther Bell, shares his personal tips on baking up a superlative version of this classic recipe. His tweaks give the cake a richer texture and deeper chocolate flavor, and his “secret ingredient” frosting is the icing on the cake, literally. Like Clare’s longtime relationship with decorated NYPD detective Mike Quinn, a slice of this cake is rich and satisfying—with just enough sweetness to make life good again.



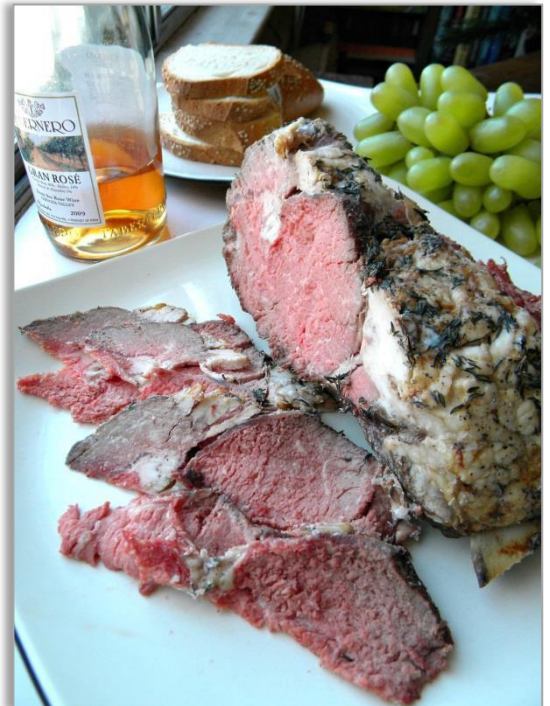


Sticky Chicken Wings Glazed with Carolina Mustard BBQ Sauce

“Start with the basics and then improvise,” says Clare’s new friend, cook Luther Bell—and you can’t get more basic than a Carolina mustard sauce that has been part of the American culinary scene since the 1740s. The tang of yellow mustard mingles with brown sugar to create a dip, a salad dressing, and the perfect glaze for chicken wings, grilled or baked.

Clare Cosi’s Herb-Crusted Prime Rib with American-Style Au Jus

A rib roast is a beautiful thing—delicious, tender, buttery. Clare likes to make small ones as a treat for Quinn. She slices the beef thin, off the bone, and serves it with her **30 Minute Dinner Rolls**. Of course, a prime rib roast creates delectable juices while cooking, but what do you do a day later? While the French have more of a purist tradition for “au jus,” American cuisine has developed its own version, and Clare is happy to share her take on **American-style au jus**.



30-Minute Dinner Rolls

These mouth-watering rolls with golden tops and tender white centers don’t need hours of rising. In just 30 minutes, the dough is in the oven. But there are a few tricks to getting the proper flavor, texture, and rise in a speedy dinner roll recipe. Clare shares them with you, including the secret to getting that shiny, bakery-style browning as the rolls bake.



Bourbon Hot Dog Bites

During a night to remember at the Village Blend, DC, an after-hours crowd grew hungry, but the cupboards were bare. So Clare, her daughter, and Luther imitated their jazz musician friends with an improvisation, using a few simple ingredients they had on hand to create this insanely delicious snack. How delicious? The combo of salty crunch with tangy-sweet sauce was gobbled up in record time.

Luther Bell's Sugar Steak w/ Brown Sugar & Bourbon

The bourbon provides an earthy base, the brown sugar a caramelizing char, yet the steak's center is pink and juicy. It's sweet-savory perfection on a plate. Just one of the *Swingin' Headliners* customers now rave about at the second floor **Jazz Space** above Clare's new Village Blend, DC.



Buttermilk Fried Chicken & Hard Cider Green Beans

In a bit of culinary magic, Luther Bell caramelizes bacon bits, red onions, peppers, and string beans in a sweet-tart glaze with hard cider. The first flavorful bite always sends Clare into a food trance. But the pairing isn't complete without a plate of buttermilk fried chicken wings. The buttermilk bath makes the meat tender and sweet, the frying turns the skin golden and crispy. It's a deceptively simple dish that requires its own magic to prepare properly, and Luther shares his culinary tricks with you.



Cheddar-Corn Spoon Bread (A No-Fail Soufflé)

Spoon bread has its roots in a native American cornmeal porridge called suppawn. English colonists added eggs and milk to enrich the dish. Chef Luther Bell took this traditional idea a step further to create a more modern recipe. Full of cheddar and corn flavor, this no-fail soufflé is easy to cook, yet makes an impressive comfort-food side dish for fall and winter dinners, especially roast chicken or turkey. Clare Cosi finds it hard to stop eating this one. May you, too, eat with Great American Joy!



Clare's Cherry and Port Glazed Pork Tenderloin, Wrapped in Bacon

The cherries in Clare's recipe are dried, making it an easy yet impressive entrée any time of year. The sweet-salty combination of the cherry-port glaze with the "barding" of the tenderloin in strips of bacon truly sends this dish out of this world, which is where Clare sent Detective Quinn the night she served it to him. The roast makes perfect party fare, too, and Clare used it to create elegant, little sliders for the Smithsonian party she catered, impressing Washington with a glaze using George's favorite fruit.



Pennsylvania Dutch Noodle Casserole with Baked Virginia Ham

This creamy, cheesy casserole is a classic, one of America's great comfort foods, which is why Clare served it in pretty, little cups at the party she catered at the Smithsonian's National Museum of American History. Clare's version is wholesome and satisfying, which is why so many guests came back for seconds and thirds, enjoying the cozy noodle goodness to the last bite.



Clare Cosi's Coffee-Glazed Barbecued Chicken, Two Ways

This incredible glaze combines the earthiness of brewed coffee with the caramel sweetness of molasses and brown sugar and the brightness of fresh lemon.



When Clare served this chicken to the President of the United States, he raved, along with the other VIP guests at the Smithsonian's *Coffee in America* party. In fact, the President enjoyed Clare's recipe so much that he asked her to share it with his White House chef. Now Clare will share it with you. You can make her famous chicken in the oven or on the grill, where charcoal contributes a lovely smoky flavor. Clare includes directions for both methods.





Clare Cosi's Best Blueberry Muffins

Why the best? Because this easy, whisk-together recipe produces impressive results with little fuss. These are not cupcakes pretending to be muffins, with more sugary cake than berries. Blueberries are packed into these babies, and they bake up beautifully. No gray batter! The crumb is tender with a taste like pound cake, yet you don't need to drag out your mixer to cream butter into sugar. Clare thinks of this recipe as the best, not because it's her most elaborate, but because it's the kind she uses again and again.



The Village Blend's Charming Chocolate Chip Muffins

"The crumb is tender," Clare told Agent Sharon Cage of the United States Secret Service, "and if you sip your espresso as you eat the muffin, the rich flavor of the coffee mingles with the chocolate in a mind-blowingly sensuous dance." Agent Cage, who'd had a rough morning leading an army of Secret Service personnel, stared in a kind of silent foodie trance at Clare's description. But it was the taste of Clare's "charming" chocolate chip muffins that finally won her over.

Easy, Caramel-Sauced Apple Tarts

During her culinary apprenticeship in Paris, Clare's daughter Joy came up with this elegant mini version of the classic French dessert Tarte Tatin. When plated, the tart appears as if a chef perfectly "sauced" the top with caramel. With Joy's step-by-step recipe, you can make this impressive yet surprisingly easy French dessert in your own kitchen.





The Village Blend's Big, Chewy, Café-Style Oatmeal Cookies

Wonderfully crispy around the edges with satisfyingly chewy centers, these big, beautiful orbs may be the best oatmeal cookies you will ever taste. There are a few tricks to making cafe-quality cookies like these, and Clare shares them with you. In *Dead to the Last Drop*, wounded warrior Stan “Sticks” McGuire enjoyed them, down to the last crumb.

Luther's Best-Ever Pecan Pie Bars

Pecan Pie Bars are a classic American treat, and Luther Bell's version is outstanding. They're sweet but not cloying, rich yet still earthy with a crunchy yet tender texture and beautiful caramel flavor. Clare believes Luther's recipe is the best she's ever tasted for three reasons:



(1) A special ingredient he adds to the easy, press-in crust. (2) His use of chopped pecans instead of whole. (3) His choice and ratio of sweetening ingredients.

*To see this recipe with step-by-step photos
and a free, downloadable PDF,
[click here now.](#)*





With even more recipes, including...

New Orleans-style Beignets

Alabama-Style White Sauce

Luther's Special Pimento Cheese

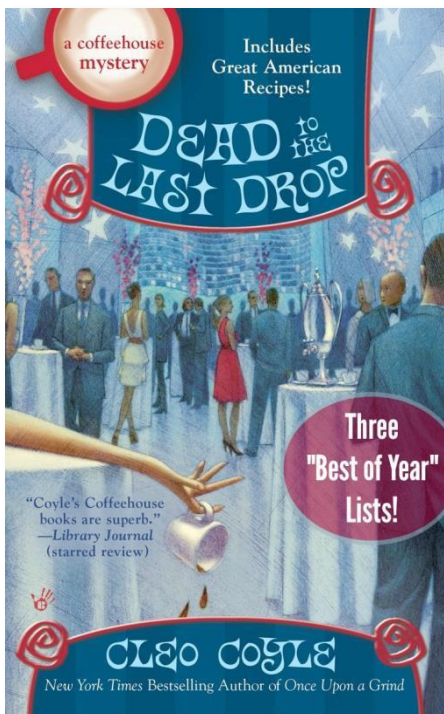
**Clare's Chocolate
Whoopie Pies
with Whipped
Kahlúa-Cream**

Plus a special
bonus feature:



*Coffee and the Presidency: A Peek at the
Caffeine Habits of America's Leaders*

Music, food, and coffee are universal languages. ~ Clare Cosi



Dead to the Last Drop A Coffeehouse Mystery

Buy at Amazon [here](#).

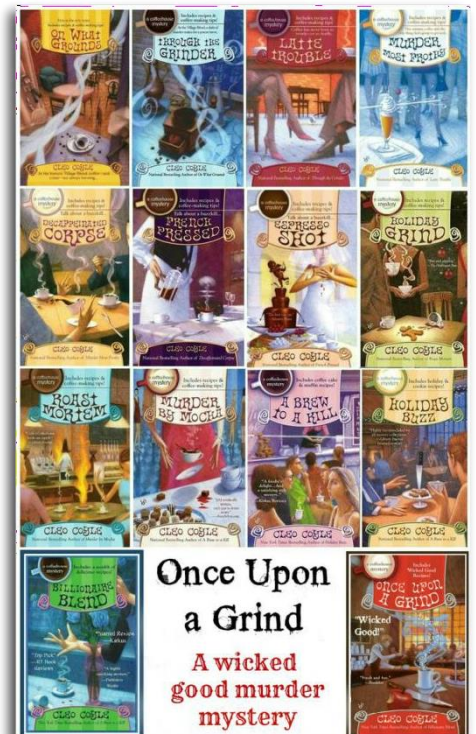
Barnes & Noble [here](#).

Or your favorite bookseller

Visit Cleo's online home for links to
reading guides, recipes, and more...

www.CoffeehouseMystery.com

Download the free Coffeehouse
Mystery Checklist with
summaries of each title by
[clicking here](#).



Sign up for Cleo's free E-newsletter by writing an
Email that says "Sign me up" and sending it to:
CoffeehouseMystery(at)gmail(dot)com