

The Gates of
AURONA

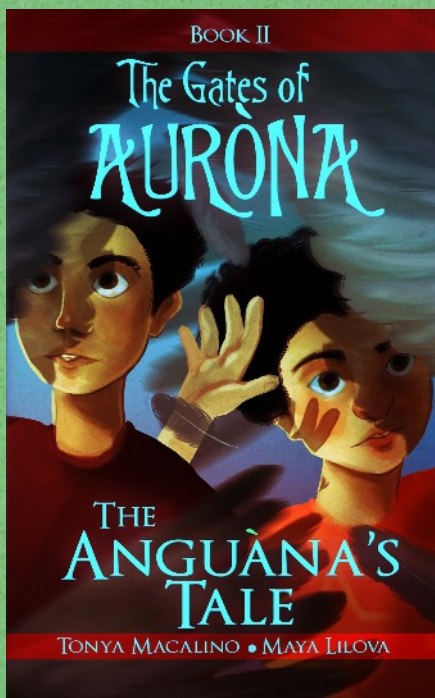
TREAT RECIPES:
THE ANGUANA'S TALE

Treat Recipes

The Anguàna's Tale,

Book Two of The Gates of Auróna Series

written by Tonya Macalino illustrated by Maya Lilova



MAGIC ONCE MET...

Spina de Mùl vanished into the night, leaving only the ashes of magical poppies; the Congress of Marmots disappeared from the Between woods, leaving only the echo of their sad story. But Hannah and Cameron understand now that the world is much more magical—and dangerous—than they ever knew.

When a flock of turkey vultures blacks out the sun, Hannah and Cam realize the ancient saga of their father's people is beginning anew!

*"CLANG, CLANG, CLANG:
THE SWORD AGAINST THE GOLDEN GATE.
THE TREASURE WAITS WITHIN."*

Step into our kitchen, dear reader.

You may not be able to step through the pages into our kitchen, but through these pages, we can bring our kitchen to you!

Stare out the window, one last bite of creamy mac & cheese hovering on your tongue, as Big Ben slips through the arms of his brothers and sisters at last. Sip the sweet and sour of lavender lemonade as you watch the squirrels' and the turkey vultures' great battle on Main Street.

And tear into a celebratory pizza after escaping Rood Bridge Park. Victory is ours!

At least for now...

Bridget's Famous Mac & Cheese



When the Troyers say goodbye to Big Ben, they are dining on mac & cheese from a box. But before the newspaper cut back hours and Antonio lost his job, Bridget would have served her most excellent homemade mac & cheese to warm a worried and thoughtful belly while Cam realized, "I GUESS SPINNING MULE GOT SOMEBODY LAST NIGHT AFTER ALL."

INGREDIENTS

- 1 lb macaroni noodles
- 4 cups milk (whole milk for ultimate creaminess)
- 6 Tbsp butter
- ½ cp flour
- 12 oz Gruyere cheese, grated
- 8 oz Cheddar (extra-sharp is a favorite)
- 1/2 tsp pepper
- 1 Tbsp salt
- 1/2 tsp nutmeg
- 4 heirloom tomatoes, sliced.

INSTRUCTIONS

Boil noodles with a splash of olive oil in salted water for 6 minutes

Microwave milk 3 minutes until hot.

In an ovenproof stockpot or Dutch oven melt the butter over medium-low heat. Whisk in flour and simmer for 2 minutes.

Slowly add hot milk, whisking constantly until smooth. Turn off heat. Add cheese and spices. Mix until smooth. Add noodles.

Arrange sliced tomatoes on top.

Bake at 375° for 30 minutes.

*If you like a crust, combine 1 ½ cup bread crumbs or Panko with 2 Tbsp melted butter. Add chopped parsley or rosemary as you like. Sprinkle over tomatoes.

Walking Home Lavender Lemonade



At Let's Play Toy Store, Hannah and Cameron decide to combine their toy money, so they will have enough left to get a lavender lemonade at The Artfull Garden for the walk home. But when they can't make it to The Artfull Garden for the real thing, this little recipe does the trick!

"WE DECIDED TO SAVE MONEY FOR A TREAT!"

INGREDIENTS

2 Tbsp culinary grade lavender flowers**

1 cup sugar

2 cups boiling water

$\frac{3}{4}$ cup lemon juice

$\frac{1}{4}$ cup lime juice

4 cups water

4 cups ice

*Water and honey for adjusting flavor as preferred.

**Be sure your lavender is meant for cooking and does not have bug or weed spray on it.

INSTRUCTIONS

Place lavender flowers in a tea ball(s). (Don't have a tea ball? You can also place the flowers directly into the boiling water and strain them out at the end.) Add with sugar to boiling water. Whisk until sugar dissolves. Let steep between 10 to 30 minutes depending on the strength of lavender flavor you prefer.

Place the ice in a large pitcher. When the lavender-sugar water is done steeping, remove the lavender and pour the water into pitcher.

Add lemon and lime juices and water to pitcher. It should turn a lovely pink color! Now you have your lemonade base. Fill your glass approximately half full. Adjust the sweet/sour flavor with water and honey. Enjoy!



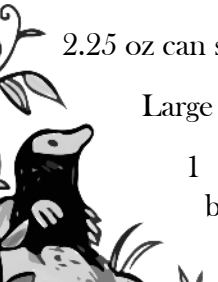
The Hannah & Cameron Special



After a strange and terrifying battle with the Fire Eagles / turkey vultures, the Troyers head home to celebrate their victory and take a little break from spooky mysteries and magic. And from fears of what it will mean to be a warrior in this strange new legend-life of theirs.

“AND NOW WE ARE GOING TO GO HOME AND SIT ON THE COUCH AND EAT PIZZA AND WATCH A MOVIE LIKE TOTALLY NORMAL PEOPLE.”

INGREDIENTS

- 1 cup warm water
 - 2 Tbsp olive oil
 - 1 pkg yeast
 - 2 cups flour
 - 1 tsp salt
 - 2 tsp sugar
 - 14 oz can fire roasted diced tomatoes, undrained
 - ½ lb bulk chicken Italian sausage
 - 6 slices Canadian bacon
 - 2.25 oz can sliced olives
 - Large spear of pineapple, sliced
 - 1 bag shredded 6 Italian cheeses blend
 - oregano
- 

INSTRUCTIONS

Combine olive oil, warm water, and yeast. Set aside. Whisk together flour, salt, and sugar. Spray cookie sheet thoroughly. Combine yeast mixture with flour mixture. Cover and set in warm space for 30 minutes while preparing toppings.

Puree diced tomatoes in blender. Fry and crumble Italian sausage until no longer pink. Quarter Canadian bacon. Drain olives. Thinly slice pineapple spear.

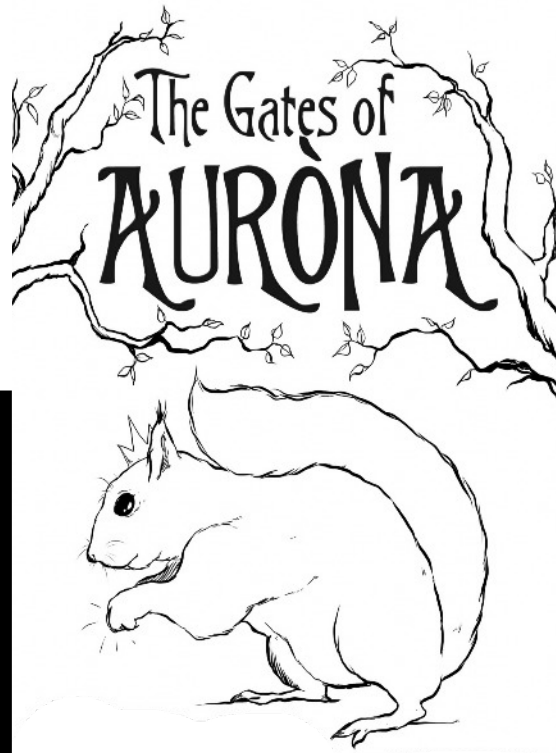
Roll crust dough out on heavily floured surface. Press to fill cookie sheet.

Spread with pureed tomatoes. Cover one half with sausage and olives. Cover the other half with bacon and pineapple. Sprinkle with cheese. Sprinkle with oregano.

Bake at 350° for 18 minutes.



Collect all 10 Books!



#3
Spinwatch

#4
Spirits
of the
Silver Screen

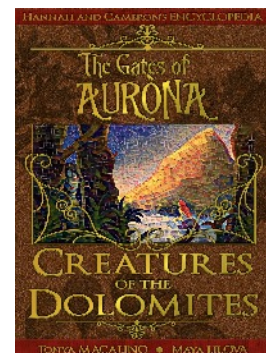
#5
The
Curse of the
Children

#6
The
Gates of
Aurona

#7
The
Battle at
Five Oaks

#8
Heroes and
Legends of
Hillsboro

#9
The
Kingdom of
The Fanes



Check www.TonyaMacalino.com for release dates.

THE GATES OF AURÓNA TREAT RECIPES: THE ANGUÀNA'S TALE

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For information, address Crystal Mosaic Books, PO Box 1276 Hillsboro, OR 97213
or tonya@tonyamacalino.com