

The Gates of AURONA



TREAT RECIPES:
SPINWATCH

Treat Recipes

Spinwatch,

Book Three of The Gates of Aurona Series

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WHEN THE TRUTH SOUNDS LIKE A LIE...

Dad's home! Their dad, Antonio, is the key to understanding this mythical mystery. But how will Hannah and Cameron ever make him believe the impossible story they are caught up in?

And then a dragon starts circling the night skies of Hillsboro, a glowing red jewel clutched in his claws...

*"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!

Join the neighbors for a driveway barbeque: Apsara and Ravi have prepared some Indian flatbread and kabobs; Gwen and Trevor brought their famous potato salad; Jemma and Odessa threw together some guacamole and batch of cowboy cookies at the last minute.

And a grouchy lake dragon brought a fire worthy of s'mores!

Ravi's Lamb Kebabs with Cucumber Mint Raita



A neighborhood barbeque is just what Hannah and Cameron need to reset their world to normal after the exhausting battle with the vultures.

"I SAW RAVI AND APSARA OUTSIDE. THEY ARE PREPARING A BBQ TONIGHT. WILL YOU SLEEP THROUGH THIS AS WELL?"

INGREDIENTS, RAITA

1 cups greek yogurt

½ lime, juice

½ English cucumber, seeded & diced

¼ cup mint

1 tsp cumin

Optional: ¼ cayenne pepper

1 ½ tsp ground cumin

2 tsp garam masala

1 tsp dried fenugreek leaves

2 TSP cilantro, minced

Optional: 1 green chilli, minced & ½ tsp red chilli powder

INGREDIENTS, KEBABS

1 lb ground lamb

1 med onion, pureed and drained

4 cloves garlic, minced

½ TBSP ginger, grated



1 tsp salt

INSTRUCTIONS, RAITA

The night before, combine the ingredients in a bowl and seal. Place in refrigerator for the flavors to mix.

INSTRUCTIONS, KEBABS

When you are ready to cook, preheat broiler. Line a cookie sheet with foil, place a rack on top and spray rack with oil.



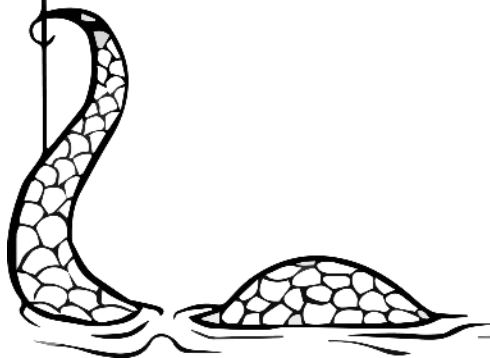
Ravi's Lamb Kebabs with Cucumber Mint Raita, continued...

Mix all of the kebab ingredients in a bowl. Using well-oiled hands, shape the meat into sausage shapes 3 inch long, 1 inch thick. Make sure not to leave any crack and make the surface as smooth as possible.

Broil the kebabs, turning every two minutes until cooked through (approximately 20 minutes).

Have a grill? You can also shape the kebab meat in the same thickness around a skewer and grill them!

Served the kebabs with the raita sauce. You can also serve the meat and sauce with lettuce stuffed inside pita bread!



Trevor's Slow-Cooked Pulled Pork



Hannah, Cameron, Diana, and Clark are enjoying an epic water fight when they finally decided, it might be time to dry out a little and go see what tasty treats everyone brought. Hannah escapes a conversation about Blue Bathrobe Man to find a seat by the fire and Trevor teases her:

“WE PROMISE NOT TO TALK ABOUT TAXES AND FUNERAL ARRANGEMENTS WHILE YOU’RE HERE!”

INGREDIENTS

- 1 cup chicken broth
- 1 tsp salt
- 1 tsp garlic powder
- 1 tsp cinnamon
- 1 tsp black pepper
- 1 tsp nutmeg
- 1 tsp marjoram
- 3 lb boneless pork butt

INSTRUCTIONS

Pour chicken broth into slow cooker.

Combine seasonings in a small bowl.

Trim any particularly large pieces of fat from the meat. Press seasonings into meat, coating thoroughly. Place meat in slow cooker. Cook on low for 8 hours or overnight.

Remove meat from the slow cooker and place on a cutting board. Using two forks, shred the meat, discarding excess fat.

Place the shredded meat in bowl and add broth from the slow cooker by the spoonful until you achieve your desired level of moisture.

Enjoy in a bun with toppings, on a heap of rice with furikake, or with your favorite veggie hash!

Jemma's Water gate Jello Fluff



The s'mores making portion of the BBQ gets interrupted by a strange fast-flying star/overly large heron winging its way toward Hillsboro. When Antonio tells a story of the lake dragons of the Dolomites, Jemma jokes,
"THAT DRAGON'S GOING TO HAVE A TOUGH TIME FINDING A LAKE AROUND HERE."

INGREDIENTS

- 1 pint whipping cream
- 2 tsp sugar
- 1 box instant pistacchio pudding mix
- 3 cups mini marshmallows
- 1 20 oz can crushed pineapple, undrained
- ½ cup walnuts, chopped

INSTRUCTIONS

- With an electric mixer or a stand mixer fitting with a whip attachment, whip cream until stiff. Add sugar; then add pudding mix.
- Remove bowl from mixer. With a spatula, gently mix in marshmallows and pineapple.
- Transfer fluff to serving bowl and sprinkle with nuts. Serve!

The Cole Family's Top Secret Potato Salad Recipe



Trevor and Gwen, made the creamiest, little bit sweet, little bit sour potato salad in the universe, according to Hannah. Gwen laughs as she sees the giant serving Hannah took.
"I SEE YOU FOUND THE POTATO SALAD!"

INGREDIENTS, DRESSING

½ cup Miracle Whip™ salad dressing
1 tsp yellow mustard
1 tsp sugar
1 TBSP sweet pickle juice
¼ tsp celery salt
Salt & pepper

INGREDIENTS, SALAD

2 lbs of red potatoes, peeled and cubed
4 hard boiled eggs, chopped
2 TBSP onion, minced

INSTRUCTIONS

In a large bowl, combine dressing ingredients. Whisk. Taste test.

Gently boil cubed potatoes until tender, drain, and cool. If you don't care for raw onion, you may also saute your minced onion.

Mix potatoes, onion, and egg into dressing. Some of the egg yolks will become part of the dressing at this point. Taste test again.

Done!

Optional: Sometimes Gwen adds a bit of minced sweet pickle to the mix!

Bridget's I-Don't- Have-Time-for-This Apple Salad



Cameron and Hannah beg to go to the BBQ when Antonio wakes them with the invitation. Mom the Morning Person grudgingly agrees, sounding rather like she just accepted an invitation to a funeral, "SURE THING. WE'LL HAVE TO COME UP WITH SOMETHING TO MAKE."

INGREDIENTS, DRESSING

- ½ cup mayo
- 1 Tbsp lemon juice
- 1 Tbsp milk

INSTRUCTIONS

- In a large bowl, whisk together the dressing ingredients. Add apples and celery and mix until coated.
- Sprinkle with nuts and goat cheese.
- Dash over to the party!

INGREDIENTS, SALAD

- 4 large apples, peeled, cored, cut into chunks
- 2 stalks of celery, chopped
- 1/3 cup pecans, coarsely chopped
- 1 tube of goat cheese, crumbled

Odessa's Emergency Social Vegan Food a.k.a: Guacamole & Chips



Everyone is cleaning up after the party when Bridget get the text asking her if she wants to report on the theft of the Alma Rose rhodacrosite or the draining of the duck pond at Rood Bridge Park. Antonio confuses the name of the famous rock with a legendary mountain from his home. Odessa remarks that the Alma Rose is equally legendary for Hillsboro's beloved rock and mineral museum, "BUT, ANTONIO'S MOUNTAIN IS THEIR CROWN JEWEL, ISN'T IT?"

INGREDIENTS

2 ripe avocados, peeled, pitted, and mashed

1 lime, juiced

Garlic salt

1 can slice olives

1 roma tomato, diced

1 bag tortilla chips

INSTRUCTIONS

In a bowl, add the lime juice to the mashed avocado a little at a time until you reach your desired consistency and flavor. Sprinkle with garlic salt-taste test. Add more if needed.

Sprinkle with olives and tomatoes.

Serve with chips.

Tada!

(And you can pretend the chopped tomatoes are little chunks of rhodochrosite!)

Diana's Palak Paneer with Naan Bread



Hannah and Cameron don't realize it, but Diana has spent most of the afternoon in the kitchen preparing her own BBQ favorite! When it is waterfight time, she has just one word for Hannah, "READY?"

INGREDIENTS, NAAN BREAD


2/3 cup warm water
1 tsp yeast
1 tsp sugar
2 cups flour
1 tsp salt
1/8 cup ghee or butter
2 TBSP plain Greek yogurt

INGREDIENTS, PANEER CHEESE


8 cups whole milk
1/4 cup lemon juice

INGREDIENTS, PALAK PANEER

2 6 oz bags baby spinach
1 bunch fenugreek or 2 TBSP dried fenugreek
1 batch of paneer, 1 inch cubed
2 tsp ginger, grated
6 cloves garlic, minced
1 onion, diced
1 tomato, diced
1 tsp turmeric
1/2 tsp coriander
2 tsp cumin
1/2 cup cream or coconut milk
2 tsp garam masala
salt to taste
Optional: 1/2 tsp cayenne, green chili



Diana's Palak Paneer with Naan Bread, continued...



INSTRUCTIONS, NAAN BREAD

Dissolve yeast and sugar in warm water. Let stand for 10 minutes.

In a bowl, mix together flour, salt, yeast, ghee, and yogurt. Knead on floured surface until smooth.

Grease a bowl and place the dough inside. Cover and let stand in a warm place for 1 ½ hours until doubled in size.

Punch dough down and knead again until elastic. Divide dough into 6 equal pieces. Using a well-floured rolling pin, roll dough pieces into 8 inch rounds.

Place one naan on a foil-lined cookie sheet and brush with ghee. Broil for approximately 2 minutes. Watch carefully. Flip, brush with ghee, and broil again for 2 minutes until puffed and brown.

Repeat until all naan are cooked!

INSTRUCTIONS, PANEER CHEESE

In a large saucepan, bring whole milk to a boil, stirring to keep the bottom from burning. Reduce heat and whisk in lemon juice. The milk will separate into curds and whey.

Place a cheese cloth-lined strainer over the sink and pour in your curds and whey. When the curds are cool enough to handle, gather the corners of the cheese cloth and twist, gathering the

curds into a ball and straining out the remaining whey. On a flat surface, loosen the twist just a bit and press the curds into a flat, 1 inch-thick disk.

Place your strainer over a bowl. Place your curd disk in the strainer. Place a flat-bottomed container over your cheese. Weight the container with water or a couple of cans of food to smash the last of the whey out of your cheese. Leave for ½ an hour.

Unwrap your cheese. Done!

INSTRUCTIONS, PALAK PANEER

Bring a large pot of water to boil. Blanch spinach (and fenugreek, if fresh) for 2 minutes. Drain and place in blender or food processor

In a frying pan, heat oil or ghee. Fry paneer until brown. Set aside.

Add more oil to frying pan and fry ginger, garlic, and chili (if using). Add onions, sautéing until light brown. Then add tomato until soft. Set mixture aside and let cool.

Add mixture to spinach & fenugreek, blend until smooth, adding water, if too thick.

In frying pan, heat oil and fry turmeric, coriander, and cumin powder for 30 seconds. Add spinach mixture, fry for 2 minutes. Add cream/coconut milk until you reach your desired consistency. Add paneer, garam masala and salt. Taste test. Cook an additional 2 minutes.

Serve with warm, fresh naan!

Sienna's Famous Cowgirl Cookies



Hannah is just settling into with her plate of goodies, when she is positive that she sees a flash of blue flannel behind the bush across the street. Her babysitter, Sienna leans over and asks, "WHAT'S THE MATTER, HANNAH?"

INGREDIENTS

- ½ cup shortening or butter
- ½ cup sugar
- ½ cup brown sugar
- 1 egg
- ½ tsp vanilla
- 1 cup flour
- ½ tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- 1 cup instant/quick oats
- 1 cup Wheaties™ cereal
- ½ cup shredded coconut
- 1 cup chocolate chips

INSTRUCTIONS

Heat oven to 375°. Cream shortening, sugar, brown sugar, egg, and vanilla. Stir in remaining ingredients.

Scoop by the tablespoon on an ungreased cookie sheet. Bake for 8 ½ minutes.

The Hare Wood Neighborhood Sacred S'Mores



The mysterious glowing sky monster is gone. Hannah turns her attention back to the fire, her skewer, and the bag of marshmallows.

“THE PERFECT MARSHMALLOW. SHE COULD DO IT. EVEN IF SHE HAD TO ROAST IT BY DRAGON FIRE.”

INGREDIENTS

- 1 large marshmallow
- 1 handful of chocolate chips or 2 rectangles of chocolate
- 1 graham cracker, broken into 2 pieces

INSTRUCTIONS

No fire pit? No problem.

Option #1:

Place your chocolate on one half of the graham cracker. Skewer your marshmallow with your weapon of choice.

Light a large candle. Roast your marshmallow above the flame. (Not in it unless you like a little candle wax in your food.)

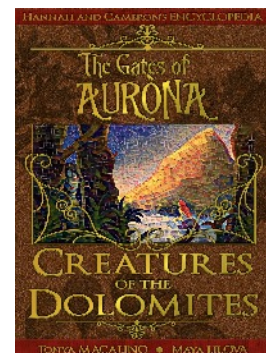
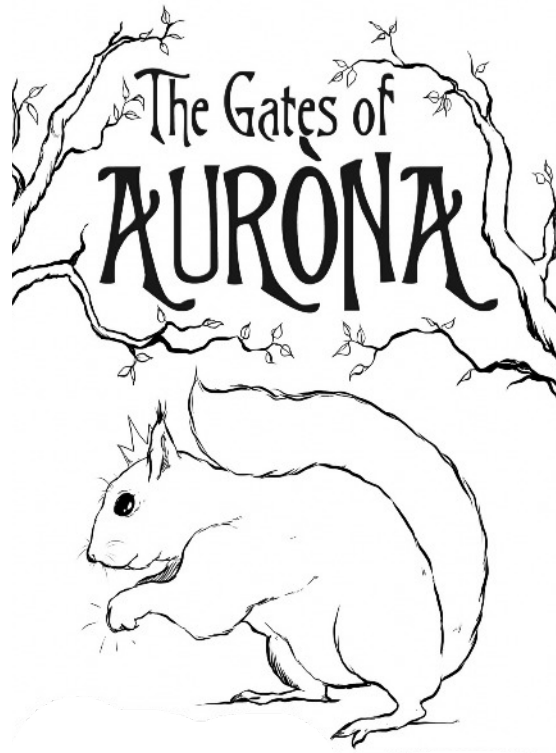
Place your perfectly roasted marshmallow on the chocolate. Top with remaining graham cracker.

Option #2:

On a cookie sheet, place your two pieces of graham cracker. Top one piece with chocolate. Top the other piece with marshmallow. In the oven, broil to perfection!

Press two sides together. Enjoy!

Collect all 10 Books!



Check www.TonyaMacalino.com for release dates.

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