



COOKBOOK



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Texas Lady Lawyer
COOKBOOK



Manning Wolfe

Author of the Texas Lady Lawyer Novel Series

THANK YOU!

It is my goal for food and recipes to make several cameos throughout the Texas Lady Lawyer Series. Many of the scenes throughout the series are enhanced by food, wine, celebration, and togetherness - something that a true Texan lives by!

Texas is known for its down-home cooking, and there is nothing urban Texans love more than combining southern cooking with chic cuisine from around the world. As a way to show appreciation for your support and interest, I want to give you some of my favorite recipes that will appear throughout the series.

So, break out a bottle of wine, dig out that pot from your cupboard, and let's get cooking!

Cheers,

Manning Wolfe

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Joy's Drop In Party Salsa

Ingredients:

28 oz can whole peeled tomatoes with juice
2 10 oz cans, diced tomatoes with green chilies
1/4 cup chopped onion
1 clove garlic, chopped
1 jalapeno, quartered and sliced thin
1/2 cup cilantro
Juice from 1/2 a fresh lime
1/4 teaspoon salt
1/4 teaspoon granulated sugar
1/4 teaspoon ground cumin



WINE PAIRING: Pinot Noir

Directions:

This makes a large quantity so use at least an 11-cup food processor, or work in batches.

If you prefer a milder salsa, remove the seeds and membrane from the jalapeno before adding it to the food processor.

Add all ingredients to a food processor. Pulse until you get desired consistency (was about 10 pulses).

Refrigerate for at least one hour (or place in freezer for a few minutes of neighbors drop by), and then serve with your favorite tortilla chips.

Val's Heart Beet Red Salad

Ingredients:

Salad:

Beets - (boiled until a fork easily goes in it, about an hour), peeled, sliced into strips

Fresh arugula, rinsed, patted dry with a paper towel

Goat cheese - chevre

Walnuts – chopped

Dressing ingredients:

Olive oil

Lemon

Dry powdered mustard

Sugar

Salt and pepper



WINE PAIRING: Sauvignon Blanc

Directions:

The amount of ingredients depends on how many people you are serving and how much salad you intend to serve them. The important thing is that this is a good blend of flavors. I didn't try tossing this salad; each plate was composed individually.

Salad Dressing: The dressing for three individual salads was 1/4 cup of olive oil, 1/2 lemon, 1/4 teaspoon of powdered mustard, 3/4 teaspoon of sugar, salt and pepper to taste. Actually, it is all to taste. These are only approximate measurements.

Salad: Assemble the salad according to how much you want. A handful of arugula leaves, a few beet juliennes, some crumbled goat cheese, garnish with chopped walnuts. Use a vinaigrette salad dressing or what I've described above.

Betty's Cheese Grits

Ingredients:

5 cups water
1 teaspoon salt
1 1/4 cups uncooked quick-cooking grits*
1/2 (8-ounce) sharp Cheddar cheese, shredded
(about 1 cup)
1/2 (8-ounce) Monterey Jack cheese, shredded
(about 1 cup)**
1/2 cup half-and-half
1 tablespoon butter
1/4 teaspoon pepper



WINE PAIRING: Sancerre

Directions:

Bring 5 cups water and salt to a boil in a medium saucepan over medium-high heat. Gradually whisk in grits; bring to a boil. Reduce heat to medium-low, and simmer, stirring occasionally, 10 minutes or until thickened. Stir in Cheddar cheese and remaining ingredients until cheese is melted and mixture is blended. Serve immediately.

*Stone-ground grits may be substituted. Increase liquid to 6 cups, and increase cook time to 50 minutes.

**Peppered Monterey Jack may be used for additional zip.

Val's Lovely Mac & Cheese

Ingredients:

1 (8 ounce) package macaroni
(if you use gluten free pasta, do not freeze or overcook)
4 tablespoons butter
4 tablespoons flour
1 cup milk
1 cup cream
1/2 teaspoon salt
fresh ground black pepper, to taste
2 cups cheddar cheese, shredded good quality
1/2 cup breadcrumbs or Panko, buttered



WINE PAIRING: Riesling

Directions:

Preheat oven to 400°F.

Cook and drain macaroni according to package directions; set aside.

In a large saucepan melt butter. Add flour mixed with salt and pepper, using a whisk to stir until well blended. Pour milk and cream in gradually; stirring constantly. Bring to boiling point and boil 2 minutes (stirring constantly).

Reduce heat and cook (stirring constantly) 10 minutes.

Add shredded cheddar little by little and simmer an additional 5 minutes, or until cheese melts.

Turn off flame.

Add macaroni to the saucepan and toss to coat with the cheese sauce. Transfer macaroni to a buttered baking dish. Sprinkle with breadcrumbs or Panko.

Bake 20 minutes until the top is golden brown.

(You can also freeze this recipe in zip-lock bags for later use - once you have mixed the macaroni along with the cheese sauce allow to cool to room temperature before adding to your freezer.)

Ag's Spicy Aggie Chili

Ingredients:

Chili:

- 1 lb ground venison, ground beef or ground turkey
- 2 onions, diced
- 1 green pepper, diced
- 1 tablespoon jalapeno, finely chopped
- 1 (14 ounce) can Mexican-style tomatoes
- 2 (8 ounce) cans tomato sauce
- 2 tablespoons cumin
- 2 tablespoons chili powder
- 1 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon paprika (smoked if you can find it)
- 1 (14 ounce) can kidney beans, drained and rinsed
- 1 (14 ounce) can black beans, drained and rinsed
- 1 cup water

Toppings: sour cream, cheddar cheese, & green onion



WINE PAIRING: Rioja

Directions:

Cook ground meat with onions and peppers in Dutch oven.

Drain excess grease and add tomatoes, seasonings, and water, bring to a boil.

Add beans, cover and simmer 1-2 hours. Serve with toppings.

"A high-speed storyline full of twists and turns upon a stark background of reality as lawyers might really experience it. Manning Wolfe is one of the up and coming legal thriller writers of this generation. Read her and enjoy her, but don't expect much sleep!"

~John Ellsworth, *Thaddeus Murfee Legal Thrillers*

Betty's You're Safe Chicken Soup

Ingredients:

Soup

2 tablespoons extra-virgin olive oil
1 medium onion, chopped
3 garlic cloves, minced
2 medium carrots cut diagonally into 1/2-inch-thick slices
2 celery ribs, halved lengthwise and cut into 1/2-inch-thick slices
4 fresh thyme sprigs
1 bay leaf
2 quarts chicken stock, recipe follows
8 ounces dried wide egg noodles
1 1/2 cups shredded cooked chicken
Kosher salt and freshly ground black pepper
1 handful fresh flat-leaf parsley finely chopped

Directions:

Place a soup pot over medium heat and coat with the oil. Add the onion, garlic, carrots, celery, thyme and bay leaf. Cook and stir for about 6 minutes, until the vegetables are softened but not browned. Pour in the chicken stock and bring liquid to a boil. Add the noodles and simmer for 5 minutes until tender. Fold in the chicken and continue to simmer for another couple of minutes to heat through; season with salt and pepper. Sprinkle with chopped parsley before serving.

Chicken Stock Directions: Place the chicken and vegetables in a large stockpot over medium heat. Pour in only enough to cold water to cover (about 3 quarts); too much will make the broth taste weak. Toss in the thyme, bay leaves, and peppercorns, and allow it to slowly and gently simmer for 1 to 1 1/2 hours, partially covered, until the chicken is done. As it cooks, skim any impurities that rise to the surface; add a little more water if necessary to keep the chicken covered while simmering.

Carefully remove the chicken to a cutting board. When it's cool enough to handle, discard the skin and bones; hand-shred the meat into a storage container.

Carefully strain the stock through a fine sieve into another pot to remove the vegetable solids. Use the stock immediately or if you plan on storing it, place the pot in a sink full of ice water and stir to cool down the stock. Cover and refrigerate for up to one week or freeze.



WINE PAIRING: Chardonnay

Chicken stock: (purchase or make your own)
1 whole free-range chicken (about 3 1/2 pounds)
rinsed discard giblets
2 carrots cut in large chunks
2 large white onions, quartered
1 head of garlic, halved
1 turnip, halved
1/4 bunch fresh thyme
2 bay leaves
1 teaspoon whole black peppercorns

"There were plenty of businesses making lots of money without swindling anyone. She was no goody-two-shoes, as her Auntie called her, but Merit had her own gauge of what was just and unjust."

Ag's Texas Skillet Hash

Ingredients:

4 Idaho potatoes, peeled, diced into 1" chunks
1/2 lb breakfast sausage
8 slices thick cut bacon, diced
3 cloves garlic, diced
1 white onion, diced
2 fresh jalapenos, sliced
2 chipotle peppers, minced
1/2 bunch green onions, sliced
1 teaspoon creole seasoning or seasoning salt
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon black pepper
1/2 teaspoon chili powder
1/4 teaspoon crushed red pepper
1 cup cheddar cheese, grated



WINE PAIRING: Tempranillo

Directions:

In a medium pot add diced potatoes, cover with cold water and boil for 5 minutes. Drain and set aside.

In a medium skillet add 1 tablespoon of olive oil and heat over medium heat. Add bacon and cook until crispy. Drain bacon and set aside.

Reserve 2 tablespoons of bacon grease and add white onion, jalapenos, chipotle peppers and sauté for 5 minutes, add garlic and sauté 1 minute more. Add breakfast sausage and cook until browned about 7 minutes, add potatoes and add all spices.

Mix mixture well and cook for about 5 minutes, stirring occasionally. Heat broiler. Toss in bacon and half of green onions into potato mixture, top with cheese and place under broiler for 3-4 minutes or until cheese melts. Remove from oven and sprinkle remaining green onions on top. Serve with sour cream.

"This book grabbed me in sentence number one and never let go. The story is about bad people doing dastardly deeds and everyday good people standing up for what's right. It was believable, full of heart, and paced exactly right. Move over, John Grisham. There's a lady lawyer in town."

~ Elizabeth Garcia, *Deputy Ricos Tales*

Merit's Boy Toy Feta Omelet

Ingredients:

- 1 cup tightly packed baby spinach leaves
- 2 tablespoons chopped red onions (optional)
- 1/2 teaspoon minced garlic
- 2 tablespoons chopped seeded tomatoes
- 2 eggs
- 2 tablespoons fat-free milk
- 1/4 cup traditional crumbled Feta Cheese, divided



WINE PAIRING: Champagne

Directions:

Cook onions and garlic in small nonstick skillet sprayed with cooking spray on medium heat 4 minutes or until onions are crisp-tender, stirring frequently. Stir in tomatoes.

Whisk eggs and milk until blended. Add to skillet; tilt skillet to evenly coat pan. Pile high the Spinach. Cook 2 to 3 min. or until eggs are almost set, occasionally lifting edge with spatula and tilting skillet to allow uncooked portion to flow underneath. Top with 3 Tbsp. cheese; cook 1 to 2 min. or until eggs are set but top is still slightly moist. Place under broiler for 2 minutes to set egg mixture and wilt Spinach.

Slip spatula underneath omelet, tip skillet to loosen and gently fold omelet in half. Sprinkle with remaining cheese; cut in half.

Merit's Port Aransas Shrimp Boil

Ingredients:

4 quarts water (16 cups)
1 can (12 ounces) beer (optional)
1/4 cup Old Bay Seasoning
One Bag Zatarain's Shrimp Boil
2 tablespoons salt
20 – 24 small red potatoes, cleaned
2 large onions cut into wedges
3 Stalks celery cut into 3 inch lengths
2 pounds lean smoked sausage cut into 2-inch pieces (optional)
8 ears fresh corn shucked and halved crosswise
4 pounds unpeeled jumbo shrimp (21 to 25 count)*



WINE PAIRING: Beaujolais

Directions:

Bring water beer OLD BAY Seasoning, shrimp boil, and salt to boil in 12-quart stockpot on high heat. Add potatoes and onions. Cook 8 minutes. Add smoked sausage. Cook 5 minutes. Add corn. Cook 7 minutes. Stir in shrimp. Cook 2-3 minutes or just until shrimp turn pink.

Drain cooking liquid. Pour contents of pot into mound on paper-covered table. Sprinkle with additional OLD BAY Seasoning if desired.

*Substitute crab for shrimp if desired or use half and half.

"In Dollar Signs, David launches a shot across the bow at Goliath as Manning Wolfe shows that she knows how to zoom the pieces around the chessboard. This novel is smart, funny, moving, and entertaining as hell."

~Jesse Sublett, 1960's Austin Gangsters

Betty's Fried Soft Shell Crabs

Ingredients:

Crab
Vegetable oil for deep-frying
1 tablespoon Old Bay or Greek Seasoning, plus more for sprinkling
1 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
8 soft-shell crabs, cleaned and rinsed gently under cold running water



WINE PAIRING: Pinot Grigio

Directions:

Preheat the oil in a large saucepan or deep fryer to 360 degrees F.

Crab: Rinse crabs and pat dry. Combine the flour with the Old Bay or Greek Seasoning, salt and ground black pepper and stir to combine well. Lightly dredge each crab in the seasoned flour, making sure that the crabs are completely coated.

Using tongs, gently lower the crabs (in batches if necessary) completely into the oil and fry until golden brown, about 2 to 3 minutes. Turn the crabs over and fry an additional 2 to 3 minutes, or until golden brown and crispy all over.

Be careful - crabs will splatter as they are cooking! Carefully transfer crabs to paper-lined plates to drain briefly. Sprinkle with Old Bay when still hot.

Same recipe may be used for Fried Shrimp or Fish.

"He acquired the desired tome, climbed down and straightened his bow tie and purple velvet vest over his khakis, all the while looking as graceful as a ballerina."

Merit's BBQ Potato - Leftovers

Ingredients:

Large baking potato – 1 for each person
1/2 cup leftover BBQ brisket, pot roast, turkey, or pork tenderloin – chunked
1/2 cup BBQ sauce – leftover or bottled
1/4 cup shredded cheese: Cheddar, Monterey Jack, or Pepper variety
1 teaspoon butter (optional)
1 tablespoon sour cream (optional)
Salt and cracked pepper to taste



WINE PAIRING: Cabernet Sauvignon

Directions:

Clean potato thoroughly with Veggie Wash and pat dry. Bake potato in oven or microwave until fork tender.

Place 1/2 cup BBQ sauce and 2 Tablespoons water into a small sauce pan on medium heat. Add the chopped meat and heat through.

Place potato in large bowl and slice through potato, but not lower peel. Squeeze the ends of the potato with a potholder to open.

Salt the potato to taste and add butter if desired.

Mound the meat/sauce mixture into the potato, crack pepper over the meat and sprinkle with cheese. Allow cheese to melt before adding sour cream.

Serve hot with sliced dill pickles and carrot sticks.

This one, my friends, is a non-putter-downer! Mark me down for her next book, 'cause let me tell you, I'm sold."

~ George Wier, *Bill Travis Mysteries*

Ace's Ironing Board Panini

Ingredients:

- 1 large loaf Italian bread (8 ounces)
- 8 ounces fresh mozzarella, thinly sliced
- 4 ounces shaved deli ham
- 2 ounces baby spinach (2 cups, loosely packed)
- Coarse salt and ground pepper
- 1 tablespoon olive oil



WINE PAIRING: Syrah

Directions:

Preheat iron to high heat.

Split bread horizontally. Layer one side with mozzarella, ham, and spinach, beginning and ending with mozzarella, seasoning with salt and pepper as you go. Close sandwich. (Mozzarella being in direct contact with bread on both sides will hold sandwich together as cheese melts.)

Brush a large sheet of foil with some of the oil. Place sandwich on sheet; brush top with remaining oil. Place another sheet of foil on top and press down with iron very firmly. Move iron press, heat over entire surface until cheese is melted.

Ag's Grilled Rib-Eye Steak

Ingredients:

4 choice rib-eye steaks

Rib-eye rub

Olive Oil

Rib-eye Rub:

Salt and ground black pepper

Chili powder

Cayenne pepper



WINE PAIRING: Malbec

Directions:

Preheat grill to high heat

Place rib-eye steaks on a large platter and rub with olive oil. Sprinkle season rub on all sides. Transfer seasoned steaks to the hot grill, and cook for 4 to 6 minutes on each side for medium-rare. Rest for 5 to 10 minutes before serving.

Rib-eye Rub: In a small bowl, combine all ingredients, to taste. Adjust the ratio of spices to your preference.

Joy's Short Cut Tex-Mex Enchiladas

Ingredients:

Meat sauce:

- 2 pounds ground beef
- 3 tablespoons chili powder
- 2 tablespoons paprika
- 1 tablespoon ground cumin
- 1 tablespoon garlic powder
- 1 teaspoon salt
- 1 (8 ounce) can tomato sauce

Enchiladas:

- 4 cups water
- 1/2 cup all-purpose flour, divided
- 1 1/2 teaspoons sugar
- 2 tablespoons cooking oil
- 12 (6 inch) corn tortillas
- 4 cups shredded American cheese



WINE PAIRING: Sangiovese

Directions:

Preheat the oven to 350 degrees F

Heat the ground beef in a large skillet over medium heat. Cook, stirring to crumble, until no longer pink. Drain off grease and season with chili powder, paprika, cumin, garlic powder, and salt. Mix in the tomato sauce and 2 cups of the water. Simmer over low heat. Mix the remaining water with the flour and sugar until flour is dissolved; stir into the simmering meat sauce. Simmer until thickened, about 10 minutes.

While the sauce is cooking, heat oil in another skillet over medium-high heat. Warm tortillas in the hot oil until pliable.

Fill each tortilla with a little bit of cheese, and place in a 9x13 inch baking dish, reserving some of the cheese to sprinkle on top. Pour the meat sauce evenly over the rolled tortillas. Top with remaining cheese. Bake for 25 minutes in the preheated oven, until cheese is melted and lightly browned.

"The sunglasses disappeared and blood poured out of one eye. "I can see you, but you can't see me!" flashed on the screen then the bony head flared into flames. Her armpits prickled in alarm. She took in a sharp breath."

Val's Creamy Asparagus and Artichoke Lasagna

Ingredients:

1 tablespoon olive oil
2 cups thinly sliced leek (about 2 large)
1 lb asparagus, trimmed and cut into 1-inch pieces
2 teaspoons minced garlic
2 teaspoons chopped fresh thyme
7 ounces frozen artichokes, thawed and coarsely chopped (about 2 cups)
1 1/2 cups milk, divided
3 tablespoons all-purpose flour
1 cup vegetable broth
1 1/2 teaspoons grated lemon rind
1/2 teaspoon kosher salt
1/2 teaspoon black pepper
1/8 teaspoon nutmeg
Dash of ground red pepper
4 ounces mozzarella cheese, shredded (about 1 cup)
2 ounces Parmesan cheese, grated (about 1/2 cup)
6 cooked lasagna noodles



WINE PAIRING: Sauvignon Blanc

Directions:

Preheat oven to 375°.

Heat a large skillet over medium heat. Add oil to pan; swirl to coat. Add leek; cook 3 minutes, stirring occasionally. Add asparagus; cook 3 minutes, stirring occasionally. Add garlic and thyme; cook 1 minute. Stir in artichokes; remove from heat.

Combine 1/2 cup milk and flour in a saucepan, stirring with a whisk until smooth. Stir in remaining 1 cup milk and broth. Bring to a simmer over medium heat, stirring frequently. Simmer 1 minute or until thickened. Add rind, kosher salt, black pepper, nutmeg and ground red pepper.

Combine cheeses in a small bowl. Spread 1/2 cup milk mixture in bottom of an 8-inch square glass or ceramic baking dish coated with cooking spray. Cut bottom third off each noodle to form 6 large and 6 small noodles. In a single layer, arrange 2 large and 2 small noodles over milk mixture to fit pan; top with one-third of vegetable mixture, one-third of remaining milk mixture, and one-third of cheese mixture. Repeat layers twice, ending with cheese. Cover with foil coated with cooking spray. Bake at 375° for 25 minutes.

Preheat broiler to high. Uncover lasagna; broil on middle rack of oven for 2 minutes or until cheese is melted.

Betty's Fredericksburg Peach Cobbler

Ingredients:

2 ½ cups flour, reserve additional tablespoon
½ teaspoon salt
¾ cup shortening
1 tablespoon fat-free sour cream
1 non-stick cooking spray
6 cups sliced peaches, fresh or frozen
1 cup heavy whipping cream
2 eggs, large
1 ½ cups light brown sugar
Cinnamon and sugar to sprinkle



WINE PAIRING: Port

Directions:

Preheat the oven to 350 F.

In large bowl, sift flour and salt. Using an electric mixer on low speed, add shortening and mix for 1 minute until mixture looks like coarse meal. Add sour cream to flour mixture and mix with your fingers. Gradually add 1 tablespoon chilled water and continue to mix with your fingers until dough holds together. Form dough into a flat ball, wrap in plastic wrap and chill for 30 minutes.

Spray a 9 x 13-inch baking pan with non-stick cooking spray.

Roll dough out into a rectangle to fit the prepared baking pan. Crimp edges in a decorative design. Save remaining dough for crisscross lattice pastry top. Place peach slices in prepared piecrust.

Combine cream, eggs, additional tablespoon of flour and brown sugar in a large bowl. Beat mixture with an electric mixer on medium speed for 1 minute. Pour mixture over the peaches.

Place pastry strips across the top of the dish. Sprinkle with cinnamon and sugar.

Bake on the center oven rack for 30 to 35 minutes until peaches are done and crust begins to brown.

As Betty would say,
“He’s so crooked, he swallows a nail and spits up a screw!”

Betty's Lemon Squares with Chocolate Drizzle

Ingredients:

Crust:

1/2 pound unsalted butter, room temperature
1/2 cup granulated sugar
2 cups flour
1/8 teaspoon salt

Filling:

6-7 large eggs, room temperature
3 cups granulated sugar
2 tablespoons grated lemon zest (5 - 6 lemons)
1 cup freshly squeezed lemon juice
1 cup flour

Drizzle:

1/2 lb Semi-sweet Chocolate bar cut into chunky pieces or 1/2 lb chocolate baking pieces. You may use white or dark chocolate.
Confectioner's sugar to dust top



WINE PAIRING: Prosecco

Directions:

Preheat oven to 350 degrees F.

Crust: Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment. Combine the flour and salt and, with the mixer on low, add to the butter until just combined. Dump the dough onto a floured board and gather into a ball. Flatten the dough with floured hands and press into a 9 by 13 by 2 inch baking sheet, building up a 1/2-inch edge on four sides. Chill.

Bake the crust for 15 to 20 minutes, until lightly browned. Cool on a wire rack.

Filling: Whisk together eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30 to 35 minutes, until filling is set. Let cool to room temperature.

Drizzle: Place water in the bottom of a double boiler so the top of the water is 1/2 inch below the upper pan. Then place the double boiler over low heat. Place chocolate in the upper pan and stir constantly until it is melted. The water in the bottom of the double boiler should not come to boiling while the chocolate is melting. If in a real hurry melt chocolate or Nutella in the microwave for drizzling.

Cut into squares and dust with confectioners' sugar. Drizzle lightly with chocolate in crisscross pattern. Cool to set. Serve on lace doilies or white plates for added impact.

As Betty would say,
"He thinks the sun comes up just to hear him crow!"

I hope you enjoyed many of the favorite recipes from the Texas Lady Lawyer characters. Please keep in touch by following me on any of my social media channels or subscribing to my newsletter on manningswolfe.com.

