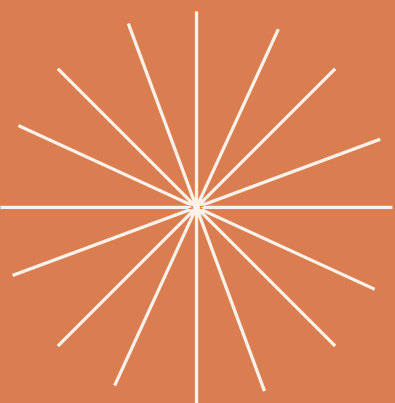




# SOMEONE TO HAVE

*Curated Recipes*

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# A TASTE OF SKYLARK

When I was writing *Someone To Have*, I knew that food would be Eric's love language for Taylor, his way of caring for someone who'd forgotten what it felt like to be cherished. Every meal was a quiet declaration: You matter. You are special to me. Let me take care of you.

In these pages, you'll find the recipes that inspired those tender moments between a shy librarian learning to be brave and a grumpy hockey player whose gentle heart revealed itself one home cooked meal at a time. They're the comfort foods that make a small mountain town feel like home, shared around tables where chosen family gathers.



I hope these recipes help you feel like you're pulling up a chair in Skylark's coziest kitchen. Because sometimes the most important ingredient isn't in the recipe. It's the love that goes into every bite.

So tie on an apron and let's cook up some smalltown magic together.

*Happy cooking and happy reading!*

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# CLASSIC LASAGNA

## Directions

- 1** Make the Sauce
  - In a large skillet or pot, brown the beef and sausage. Add onion and garlic; cook until soft.
  - Stir in tomatoes, sauce, paste, Italian seasoning, salt, and pepper. Simmer 20 minutes.
- 2** Cook the Noodles (if needed)
  - Boil noodles according to package instructions. Drain and set aside.
  - FWIW: Eric cooked the noodles. I like no-bake. lol
- 3** Mix the Cheese
  - In a bowl, stir together ricotta, egg, Parmesan, parsley, salt, and pepper.
- 4** Assemble the Lasagna
  - In a greased 9x13" pan, spread a thin layer of sauce.
  - Layer noodles, half the ricotta mix, sauce, and mozzarella.
  - Repeat layers. End with noodles, sauce, and a generous sprinkle of mozzarella and Parmesan.
- 5** Bake
  - Cover with foil and bake at 375°F for 25 minutes.
  - Uncover and bake 20 more minutes until bubbly and golden.
  - Cool 15 minutes before slicing. Serve and enjoy!

## Ingredients

### Meat Sauce

- 1 lb ground beef
- ½ lb Italian sausage (optional)
- 1 small onion, chopped
- 3 cloves garlic, minced
- 1 (28 oz) can crushed tomatoes
- 1 (15 oz) can tomato sauce
- 2 Tbsp tomato paste
- 1 tsp Italian seasoning
- Salt & pepper to taste

### Cheese Mixture

- 15 oz ricotta cheese
- 1 egg
- ½ cup grated Parmesan
- 2 Tbsp chopped parsley (or 1 tsp dried)
- Salt & pepper

### Other

- 9–12 lasagna noodles (regular or no-boil)
- 3 cups shredded mozzarella
- Extra Parmesan for topping
- Olive oil or cooking spray



# BOLOGNESE SAUCE

## Directions

- 1 Sauté the Veggies**
  - Heat olive oil in a large pan over medium heat.
  - Add onion, carrot, and celery. Cook until soft, about 5–7 minutes.
  - Stir in garlic and cook 1 minute more.
- 2 Cook the Meat**
  - Add ground beef (and pork if using). Break it up with a spoon and cook until browned.
  - Season with salt and pepper.
- 3 Add Milk**
  - Pour in the milk and simmer gently until mostly absorbed. (This softens the meat and adds richness.)
- 4 Deglaze with Wine**
  - Add the wine or broth. Let it simmer for 2–3 minutes.
- 5 Simmer with Tomatoes**
  - Stir in the crushed tomatoes and oregano. Add a pinch of sugar if your tomatoes are acidic.
  - Lower the heat and simmer uncovered for 1½ to 2 hours, stirring occasionally. Add a splash of water if it gets too thick.
  - Toss with your favorite pasta (tagliatelle, spaghetti, or rigatoni) and top with Parmesan and basil if desired.

## Ingredients

- 1 Tbsp olive oil
- 1 small onion, finely chopped
- 1 carrot, finely chopped
- 1 celery stalk, finely chopped
- 2 cloves garlic, minced
- 1 lb ground beef (or half beef, half pork)
- ½ cup milk
- ½ cup dry white wine (or beef broth)
- 1 (28 oz) can crushed tomatoes
- 1 tsp dried oregano (or Italian seasoning)
- Salt & pepper to taste
- Pinch of sugar (optional)
- Grated Parmesan & fresh basil (optional for serving)

“Trust me, I don’t want to try your Bolognese.”

His smile is slow and...let’s face it...panty melting. “Trust me, Tinkerbell, I don’t need sauce to get into a woman’s pants.”

# CHICKEN MARSALA



## Ingredients

- 4 boneless, skinless chicken breasts (or cutlets)
- Salt & pepper
- ½ cup all-purpose flour (for dredging)
- 2 Tbsp olive oil
- 2 Tbsp butter
- 8 oz sliced mushrooms (white or cremini)
- ¾ cup Marsala wine (sweet or dry)
- ¾ cup chicken broth
- 2 Tbsp heavy cream (optional, for richness)
- Fresh parsley for garnish (optional)

“Chicken marsala. And if the lasagna made you want to marry me, this one...” My eyebrow wobble is rewarded with a laugh that spills over me like sunshine.

## Directions

- 1** Prep the Chicken
  - Pound chicken to even thickness if needed. Season with salt and pepper.
  - Dredge lightly in flour, shaking off excess.
- 2** Cook the Chicken
  - In a large skillet, heat olive oil over medium heat.
  - Cook chicken 4–5 minutes per side until golden and cooked through. Remove and set aside.
- 3** Sauté the Mushrooms
  - Add butter to the same pan. Sauté mushrooms until browned and softened, about 5–6 minutes
- 4** Make the Sauce
  - Pour in Marsala wine and chicken broth. Scrape up any browned bits.
  - Simmer 8–10 minutes until reduced by half.
  - Stir in cream if using.
- 5** Finish & Serve
  - Return chicken to the pan and simmer 2–3 more minutes.
  - Spoon sauce over chicken. Garnish with parsley and serve with mashed potatoes, pasta, or rice.



# CARNE ASADA

## Directions

- 1** Make the Marinade
  - In a bowl or zip-top bag, combine olive oil, lime juice, orange juice, garlic, cumin, chili powder, paprika, salt, pepper, and cilantro if using.
- 2** Marinate the Steak
  - Add the steak and coat well.
  - Cover and refrigerate for at least 1 hour (4–6 hours is ideal). Flip halfway through if possible.
- 3** Grill the Steak
  - Preheat a grill or grill pan to medium-high heat.
  - Remove steak from marinade and pat dry.
  - Grill 4–6 minutes per side for medium-rare, depending on thickness.
- 4** Rest & Slice
  - Let steak rest 5 minutes before slicing.
  - Slice thinly against the grain for tender pieces.

## Ingredients

- 2 lb flank or skirt steak
- ¼ cup olive oil
- ¼ cup fresh lime juice (about 2 limes)
- ¼ cup orange juice
- 3 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp chili powder
- 1 tsp smoked paprika (or regular)
- Salt & pepper to taste
- ¼ cup chopped fresh cilantro (optional)

*Eric: Carne asada tacos with mango salsa. Be ready to get your feed on.*



# CHOCOLATE CHIP COOKIES

## *Directions*

- 1** Preheat Oven
  - Heat to 350°F (175°C). Line baking sheets with parchment paper.
- 2** Mix Wet Ingredients
  - In a large bowl, beat butter, brown sugar, and white sugar until creamy.
  - Add eggs and vanilla; mix until smooth.
- 3** Add Dry Ingredients
  - Stir in flour, baking soda, and salt until combined.
  - Fold in chocolate chips.
- 4** Scoop & Bake
  - Drop dough by rounded tablespoons (or use a cookie scoop) onto baking sheets.
  - Bake for 10–12 minutes, until edges are golden but centers are soft.
- 5** Cool & Enjoy
  - Let cookies rest 2 minutes on the pan, then transfer to a wire rack.
  - Enjoy warm or store in an airtight container for up to 5 days.

## *Ingredients*

- 1 cup (2 sticks) unsalted butter, softened
- $\frac{3}{4}$  cup brown sugar, packed
- $\frac{1}{2}$  cup white sugar
- 2 large eggs
- 2 tsp vanilla extract
- $2\frac{1}{4}$  cups all-purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$  tsp salt
- 2 cups chocolate chips (semi-sweet or your favorite)

“You want my cookies, sweetheart?”

# POP TARTS

## Directions

- 1** Make the Dough
  - In a bowl, whisk flour, sugar, and salt.
  - Cut in butter using a pastry cutter or fingers until crumbly.
  - In a small bowl, whisk egg with 2 Tbsp cold milk, then mix into the flour until dough forms. Add 1 more Tbsp milk if needed.
  - Divide in half, flatten into disks, wrap, and chill for at least 30 minutes..
- 2** Roll & Fill
  - Roll out dough on a floured surface to about 1/8 inch thick. Cut into rectangles (about 3x4 inches).
  - Place half the rectangles on a baking sheet.
  - Spoon 1–2 tsp of filling in the center, leaving a border.
  - Brush edges with egg wash, then top with another rectangle.
  - Press edges with a fork to seal. Poke the top with a fork to vent.
- 3** Bake
  - Brush tops with egg wash.
  - Bake at 375°F (190°C) for 20–25 minutes, until golden brown. Cool completely.
- 4** Add Glaze (optional)
  - Mix powdered sugar and milk. Drizzle over cooled tarts and top with sprinkles.



## Ingredients

### For the Dough

- 2 cups all-purpose flour
- 1 Tbsp sugar
- 1 tsp salt
- 1 cup (2 sticks) cold unsalted butter, cubed
- 1 large egg
- 2–3 Tbsp cold milk or water

### For the Filling

- 1/2 cup fruit jam or preserves (any flavor)
- OR
- 1/4 cup brown sugar + 1 tsp cinnamon (cinnamon sugar filling)
- Optional: Mini chocolate chips, peanut butter, Nutella

### For Assembly

- 1 egg (for egg wash)
- Optional glaze: 1/2 cup powdered sugar + 1 Tbsp milk + sprinkles

*happy eating*

The Skylark Series

AVAILABLE NOW

Someone To Love

Someone To Tempt

Someone To Have

COMING SOON

Someone To Hold