



**By day, Jane is a mild-mannered  
English professor, but by night...**

## **Marcus Sloan's Pierogies & Cream Sauce**

### **Pierogies**

2 c flour

$\frac{3}{4}$  - 1 cup milk

2 cups mashed potatoes

2 tbsp milk

$\frac{1}{2}$  tsp baking soda

$\frac{1}{4}$  tsp salt

2 tbsp butter

1 medium onion, diced

Mix flour, soda & salt & moisten with milk. Divide into 9 or 10 balls. Roll balls into flat circles & fill with potato filling (mashed potato, butter, milk & onion). Fold in half and press to seal edges. Drop in boiling water. When they come to the top, remove with slotted spoon & drain. Fry in small amount of butter until golden brown.

*She writes hot erotic novels.*

What happens when her two worlds collide?



### **Dill Sauce**

1 small onion, minced

2 garlic cloves, minced

$\frac{3}{4}$  cup plain yogurt

1  $\frac{1}{2}$  tbsp chopped fresh dill

3 tbsp butter

1 lemon

$\frac{1}{4}$  cup sour cream or crème fraiche

Heat onion & garlic in melted butter until softened. Mix 2 tbsp lemon juice & a tbsp of lemon zest into yogurt & sour cream & dill. Add pierogies to melted butter/onion/garlic with yogurt & sour cream mixture. Stir gently over medium heat until all pierogies are evenly coated.

***PhDs, Pornography, and Premeditated Murder***

**J L Wilson**

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*For details, go to <http://www.jayellwilson.com>*