



*Harlequin
Mills & Boon author*

Susan

Stephens

presents...



*Romancing
the
Greek*



enjoy the journey... dive into the romance!

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Introduction

Dear Reader,

I love writing for Harlequin Mills and Boon. Nothing gives me more pleasure than being able to weave stories packed with intense emotion and sizzling passion. There's a certain thrill in diving into a new book because my stories always lead me to research new places, explore new cities and learn more about other cultures. Undoubtedly, when I research a new novel, I always end up exploring traditions, festivals and ethnic foods.



Over the years, I've collected quite a bit of interesting information that doesn't always make it into my books. I thought I'd take you behind the scenes with me to visit some of the places I've written about and been totally fascinated by.

In the following pages, you'll find little bits and pieces of culture, history and food. It's proved to be invaluable to me and I hope it brings you some measure of entertainment to.

With my warmest wishes to you,

Susan Stephens

Greece

a wonderland of history and romance.

Officially called the Hellenic Republic, sun-drenched Greece is inhabited by over 10 million fortunate people in an area of over 133,000 square kilometers.

Situated in the southernmost part of the Balkan Peninsula, the country is bound by the Ionian, Aegean, and Mediterranean seas. The northern border, from the west to east is shared with Albania, Yugoslavia, Bulgaria and Turkey.



Most of the land is mountainous with the legendary home of the gods, Mount Olympus, being the highest peak of all at 9,570 feet.



And here's a real bonus- wherever you were in mainland Greece you'd only be 70 or so miles from the coast!

And oh, those beaches! But to truly indulge in Presents style we must spread our net wider, to the islands...

The climate in the Mediterranean brings hot, dry summers and cold, rainy winters... Greece is a land of extremes; a land of passion and myth, as well as great culture. Writing about Greece provides the author with a rich bank of both fact and fiction to draw upon, as well as a wide choice of beautiful settings.

Most of my books are set in the magical islands, strewn like jewels in the seas around Greece. Color predominates in my mind when I start to write... the intense blue of the sky, and the sea, and the bright white of immaculately kept homes, many with traditional blue shutters, and most of them with vivid cerise bougainvillea tumbling out of window boxes, or cascading down the walls.

I close my eyes and inhale the scent of flowers... there's warm stone beneath my feet, and I can smell mouth-watering aromas coming from the local bakery.



This is Greece, this assault on my senses- no wonder I picture so many of my heroes calling Greece their home!

My mouth waters as I think about the wonderful food I've enjoyed in Greece... the fish fresh from the sea, or perhaps a rich and spicy ragout. Or maybe I'm thinking about tangy goat's cheese with a crisp green salad...

Whatever takes your fancy is available- and don't even think about resisting those wickedly indulgent chocolate cakes if you visit Greece- or, perhaps you would prefer one of the delicious little honey soaked pastries... I can't resist any of them, and I don't intend to try.

Greece and all it offers should be enjoyed and appreciated, and I hope you find pleasure in sharing this Greek adventure with me.



Greek Heroes – the proud alpha male



Greek heroes will always inspire me, because in my mind they come complete with a race history of challenge, myth and mystery, as well as courage above and beyond the norm.

I can see my Greek hero now in my mind's eye... he's tall and bronzed and muscular. He's a deep thinker, wedded to the restless ocean that's never far from the coastline of his home, whether that home be on mainland Greece, or on one of the many beautiful Greek islands...

He's principled and a little old fashioned. He's deeply caring, but driven, and though sensitive, to outsiders he appears unyielding. It takes a very special woman to find a place in his heart, but when she does it's always forever...

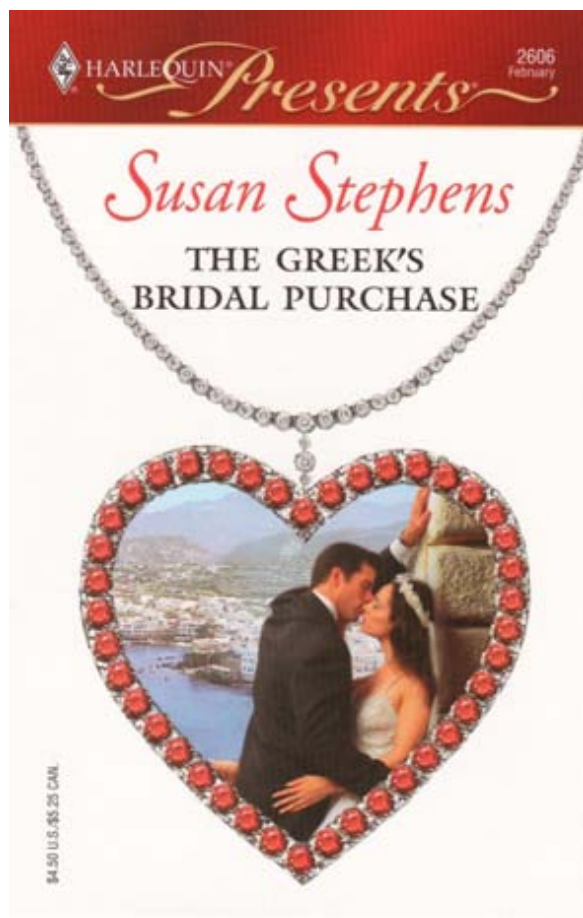
Which leads me on to my latest delicious Greek hero- Theo Savakis, who bestrides my latest Presents novel, *The Greek's Bridal Purchase*.

On the face of it Theo appears the antithesis of everything I like to think makes up the character of my ideal Greek hero, but as we're drawn into the story we see that Theo is torn between his need to save the livelihoods of the people who work for him, and his own personal happiness. Theo simply cannot conceive of a life devoted to his own pleasure, and therefore he risks losing the love of Miranda, because this is the sacrifice Theo believes he must make for the greater good.

I love Theo because he has flaws. He's not perfect, far from it, but he stays true to his principals. He's a deep thinker and a true protector. He's a man who expects to take on the burdens of the world, though as the story develops and Miranda steps forward Theo's vision grows to include not just the wider world, but the woman standing in front of him.



Theo is a hero who always puts others before himself, and it isn't until Miranda enters



his life that he sees the possibility of an alternative way, something he's never considered before. He learns he can bend a little and still be strong; he finds he can save his company and allow himself to be happy too...

Oh, yes, I love this man, and I hope that you do too. Share Theo's story with me in The Greek's Bridal Purchase.



Greek Food

Spinach and Feta Salad / *Spanako me Feta Salata*

Ingredients:

- 2 pounds fresh spinach
- 1/2 cup olive oil
- 2 tablespoons white wine vinegar
- 2 tablespoons lemon juice
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon dry mustard
- Salt and freshly ground pepper to taste
- 1 cucumber, sliced
- 1 cup cherry tomatoes, halved
- 1/4 pound feta cheese, crumbled
- 2 green onions, chopped

Method:

1. Remove stems from spinach.
2. Wash and drain leaves, cut into 1-inch wide strips, and place in a salad bowl.
3. Shake together the oil, vinegar, lemon juice, cinnamon, mustard, salt, and pepper; pour half the dressing over the spinach and mix well.
4. Thinly slice cucumbers and arrange in a ring across the top with the cherry tomatoes.
5. Sprinkle with cheese and onions.
6. Pour remaining dressing over the salad.



Lamb on Skewers / *Arni Souvlakia*

Ingredients:

- 3 pounds boneless leg of lamb, cut into 1-1/2 inch cubes
- 1/3 cup lemon juice
- 3 tablespoons olive oil
- Salt and freshly ground pepper to taste
- 1 tablespoon fresh oregano or 1 teaspoon dried oregano
- 3 garlic cloves, minced
- 1 small onion, grated
- 2 red peppers, cut in 1-1/2 inch pieces
- 1 large white sweet onion, cut into eighths



Method:

1. Place the meat in a bowl. Mix together the lemon juice, oil, salt, pepper, oregano, garlic, and grated onion, and pour over the meat.
2. Cover and chill several hours or preferably overnight, turning several times.
3. Thread the meat on skewers, alternating on each one about 4 to 5 lamb cubes, 2 pieces of pepper, and 1 piece of onion.
4. Barbecue over medium-hot coals, basting often with marinade and turning to brown on all sides, allowing about 15 minutes for medium-rare meat.

Vegetables Kebabs

Ingredients:

- 1 large eggplant
- 1 medium onion
- 2 green bell peppers
- 3 large carrots
- 3 medium zucchini
- 9 small potatoes
- 18 whole large mushrooms

Marinade sauce:

- 1 cup oil
- 1/3 cup wine vinegar
- 3 garlic cloves crushed
- 1 1/2 teaspoon hot mustard (Dijon)
- 1 teaspoon oregano
- 1 teaspoon dry basil
- 1/2 teaspoon dry marjoram
- 1/2 teaspoon dry rosemary
- salt & pepper

Method:

1. Wash all vegetables but do not peel. Cube as for meat kebabs.
2. Cut the onion in fourths and separate layers. Leave mushrooms whole unless very large. Then cut in half.
3. Boil eggplant cubes in very little water for 2 minutes and drain.
4. Boil carrots and zucchini in the same manner for 6 minutes, and the potatoes for about 15 minutes.
5. Let potatoes cool and cut in half.
6. Place all vegetables (raw and cooked) in large bowl.
7. Combine all ingredients for marinade and pour over vegetables.



8. Cover and refrigerate for at least 3 hours or until next day.
9. Drain and reserve marinade.
10. Thread vegetables carefully onto skewers making sure there is a variety of vegetables on skewer.
11. Cook on grill for about 15 minutes turning frequently and basting with marinade.
12. Sprinkle with salt before serving with rice or pilaf.

Kalitsounia - Small, half moon shaped, fried pies, stuffed with soft white cheese and mint.

Ingredients:

For the dough:

- 1/2 cup (125 ml) extra virgin olive oil
- 2 cups all purpose flour
- 3-4 s of lemon juice
- 1/2 tsp salt
- 3/4 cup (180 ml) lukewarm water
- 2 cups olive oil for frying
- sugar to sprinkle

For the filling:

- 3 cups soft white cheese, cut in small cubes
- 1 tsp fresh mint, finely chopped
- 1 egg yolk
- 1 Tbs sugar
- 1/2 tsp powder cinnamon

Method:

Dough:

1. Mix flour, lemon juice, oil and warm water, in a mixer bowl with a medium speed for approximately 4 minutes, until well combined to a soft mixture.
2. Add water or flour if needed. Place dough on floured surface, cover with a cloth for 10 minutes.

Filling:

3. Mix cheese, mint, sugar, cinnamon and egg yolk together.
4. Divide dough in half. Roll out to about 1/2 cm thick. Cut rounds, 5-6 cm diameter each.
5. Place 1 tsp of filling in the middle.
6. Fold over to half moon shape and press edges together, making sure they are completely closed.
7. Deep fry in hot oil. Serve immediately, sprinkled with sugar.



Greek Roast Chicken

Ingredients:

- 1 roasting chicken (2-3 pounds / 1 1/2 kg), whole
- 3-4 cloves garlic, slivered, plus at least one head, cloves left whole
- 2-3 bay leaves
- freshly ground black pepper to taste
- salt to taste
- 2 lemons
- 1 small onion, halved
- 1-2 tablespoons oregano
- 1-2 tablespoons olive oil
- 1 pound (1/2 kg) potatoes
- 1 cup (120 ml) water



Method:

1. You can roast this chicken in a covered pot or in the oven. If the latter, preheat the oven to 325° F (165° C).
2. First, prepare a mixture of salt, pepper, crumbled bay leaf, and garlic slivers.
3. Work this mixture under the skin of the breast, legs and thighs.
4. Make slits with a sharp knife in any parts you can reach and slip a piece of bay leaf and a sliver of garlic into it.
5. Rub chicken all over with lemon juice and insert half an onion and half a lemon into the stomach cavity.
6. Crumble some oregano over the chicken and drizzle a bit of olive oil over it as well.
7. Surround the chicken in the roasting pan with potato quarters –parboiled first for 10 minutes, if desired- whole garlic cloves (don't be stingy, there's nothing more succulent than roast garlic), and another lemon, quartered.
8. Add a cup of water and roast for 2-3 hours until the meat is tender and the skin crispy.
9. Turn once to brown the underside of the chicken and to make sure the potatoes cook evenly.
10. The chicken emerges crispy, fragrant with herbs, lemon and garlic, and accompanied by a lemony gravy, made effortlessly. Even the lemon sections taste good.

Butter Biscuits - Koulourakia

Ingredients:

- 175 gms 6oz butter
- 140 gms 5oz Caster sugar
- 1 egg
- 280gms 10 oz self-raising flour
- finely grated rind of one lemon

20gms 3/4 oz flaked almonds (optional)

Method:

1. Put the butter and the sugar in a bowl and whisk until light and fluffy. Whisk in the egg and then fold in the flour and lemon rind.
2. Turn out the dough on a lightly floured surface and knead gently until smooth. Form the mixture into rolls the thickness of a finger and then cut into 10cm/4 inch lengths.
3. Shape each roll into an 'S' shape and place on greased and floured baking trays, allowing room for spreading. If liked, stud with a few flaked almonds.
4. Bake the biscuits in a preheated oven 180C / 350F / Gas mark 4, for about 15 minutes until lightly browned. Cool on a wire rack. Store the biscuits in an airtight tin.



Tsoureki / Greek Easter Bread

Ingredients:

- 10 cakes / 150g yeast (if using active dry yeast follow manufacturer's instructions)
- 13 cups / 1.5kg all-purpose flour
- 1 pinch of salt
- 2oz / 50g cinnamon sticks
- tsp mastic, powdered
- 8 eggs
- 1 3/4 cups / 400g sugar
- 1 generous cup / 250 ml milk
- 1 1/3 cups / 300g butter
- 1 egg yolk
- 1 hard-cooked egg, dyed red
- Sesame seeds or flaked almonds, according to preference

Method:

1. Dissolve the yeast in a little lukewarm milk.
2. Add 5 tablespoons of flour, stir well and leave to stand in a warm place for one hour.
3. Meanwhile, melt the butter, heat the milk, and leave the both to cool.
4. Place the cinnamon sticks in a small saucepan, adding enough water to cover them, then bring to a boil and simmer for 10 minutes. Pour off the liquid and set it aside.
5. Pour in the melted butter, milk, and cinnamon water.
6. Beat the eggs and sugar together until frothy and add to the other ingredients.



7. Mix together thoroughly. Knead the dough until it is completely smooth, then cover and leave to rise in a warm place for about two hours.
8. Preheat the oven to 350F (180C).
9. Once the dough has doubled in size, punch it down and knead again thoroughly.
10. Roll out the dough into three long sausage shapes and plait them into a large bun.
11. Place the dough onto a well greased baking sheet and brush with egg yolk.
12. Press the red egg into the middle of the plait, sprinkle a few flaked almonds over the top and bake in a preheated oven for about 35-45 minutes until the bread is golden brown.

Aubergine Preserve / Melitzanki Glyko

Ingredients:

- 2 1/4 lbs tiny about 50 Aubergines
- 3 Lemons
- 50 blanched Almonds
- 6 cups Sugar
- 3 cups Water
- 1/2 cup Honey
- 1 piece Cinnamon
- 6 pieces Cloves

Method:

1. Peel aubergines and score them once with a sharp knife.
2. Cover with cold water, add the juice of 2 lemons and leave for an hour.
3. Drain and boil for about 15 minutes or until almost soft. Drain and cover with cold water.
4. Leave for 2-3 hours changing the water once or twice.
5. Drain again and put on a napkin. Insert an almond in each aubergine.
6. Bring sugar and water to boil, add aubergines and simmer for 10 minutes. Leave in the syrup overnight.
7. Next day boil them for a few minutes; add honey, the juice of 1 lemon, cinnamon and cloves. Simmer until syrup is thick.
8. Taste the syrup by dropping a little onto a saucer. If the drops do not spread, setting point is reached.



Springtime Stuffed Artichokes

Ingredients:

- 12 large Artichokes
- Juice of 1 lemon, plus 1 cut lemon
- 6 tbsp extra virgin Olive Oil
- 4 scallions, finely chopped, including as much of the upper green top as possible
- 1 small fennel bulb, trimmed and finely chopped (about 1 cup)
- 1 small carrot, pared, trimmed, and finely chopped (about 1/2 cup)
- 1/3 cup Carolina rice



1 fresh or defrosted frozen cod fillet, from any other white fleshed fish, shredded or finely chopped and bones completely removed
3/4 cup white wine
Salt and freshly ground black pepper to taste
1 cup mixed finely chopped fresh herbs: mint leaves, dill, parsley, and wild fennel
1 tlbs. unsalted butter
1 tlbs. Flour
1 cup vegetable broth or stock
1/2 tsp. saffron threads
1/2 cup warm water
1/3 cup fresh orange juice
Juice of 1 lemon
Salt and freshly ground black pepper

Method:

1. To clean the artichokes, fill a large bowl with cold water and squeeze the juice of 1 lemon in it. This is the acidulated water necessary to keep the artichokes from turning brown.
2. Using a sharp, serrated knife, cut off the stem of each artichoke at the base, so that it can stand upright.
3. Lay the artichoke on its side, hold it from the stem end, and cut through at about 1 1/2 inches from the base.
4. Discard all the upper leaves. Using the same knife, and holding the artichoke the same way, trim the crusts off bread.
5. Immediately take a teaspoon and scrape out the hairy choke. Rub the artichoke with the cut lemon and drop the artichoke into the acidulated water.
6. Repeat with the remaining artichokes.
7. Heat a large pot of lightly salted water.
8. When it comes to a rolling boil, add the artichokes and blanch to soften, about 8 minutes. Remove and drain.
9. Heat 3 tablespoons of the olive oil and sauté all the vegetables together until soft.
10. Rinse and drain the rice and add to the vegetables.
11. Turn to coat in the oil.
12. Add the fish, white wine and 3/4 cup water.
13. Season with salt and pepper.
14. Cover and simmer over low heat until most of the water has been absorbed by the rice.
15. The mixture should not be completely dry. Remove.
16. Mix in the herbs.
17. Preheat the oven to 350°F.
18. Lightly oil an ovenproof glass or earthenware baking dish large enough to hold all the artichokes.
19. Fill the artichokes with the rice mixture and place in the pan.
20. Add enough water to come about one-third inch up the artichokes.
21. Cover and bake for 20 to 25 minutes, or until the rice is completely cooked and the artichokes tender.
22. Make the sauce by melting the butter over low heat in a medium saucepan.



23. When the butter melts and bubbling subsides, add the flour.
24. Stir with wire whisk or a wooden spoon until the flour is smooth and pasty and has turned a light golden color.
25. Pour in the vegetable broth or stock, saffron, water, and citrus juices.
26. Season with salt and pepper.
27. Raise the heat to medium and stir until the sauce has thickened to the consistency of a loose gravy. Remove.
28. To serve, place one or two artichokes on each serving plate and spoon the sauce over and around them.

Chicken Stewed in Wine, Garlic, and Cinnamon

Ingredients:

- 1 chicken (2 1/2 - 3 lbs)
- 1 teaspoon ground cinnamon
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 5 cloves garlic
- 2 tablespoons extra-virgin olive oil
- 4 cups coarsely chopped yellow onions
- 1/2 cup dry white wine
- 2 cups water
- One 6-ounce tomato paste
- 1/2 cup grated Myzithra cheese

Method:

1. Pat the chicken pieces dry with paper towels so they don't spatter in the pan.
2. Mix the cinnamon, salt, and pepper together in a small bowl and rub the chicken pieces on all sides with the mixture.
3. Mince 3 of the garlic cloves and set aside.
4. Heat the olive oil in a large, deep, nonaluminum skillet over high heat.
5. A 12-inch skillet with sides about 3 inches high will allow you to brown all the chicken pieces at once. If you don't have a skillet large enough, brown the chicken in 2 batches, using 1 tablespoon of oil for each batch. Don't crowd the pieces in the pan or the chicken will steam rather than brown.
6. Add the chicken to the skillet and brown for 4 to 5 minutes on each side, shifting the pieces with a metal spatula so the chicken doesn't stick to the skillet.
7. When the pieces are nicely browned on all sides, remove from the pan and set aside.
8. Reduce the heat to medium-high and add the onions and minced garlic.
9. Cook for about 3 minutes, stirring constantly, until the onions have softened and are a rich golden brown.
10. Add the wine and scrape the bottom of the pan with a spatula or spoon to deglaze, loosening any browned bits.
11. When the wine has evaporated, add the water, tomato paste, and remaining 2 whole garlic cloves.
12. Return the chicken to the pan. The liquid should cover about three quarters of the chicken.



13. Reduce the heat to low, cover skillet with a lid, and simmer for about 1 hour, or until the chicken is tender and thoroughly cooked. (If the sauce becomes too thick, thin it with a little more water.)
14. Taste and adjust the seasoning.

Baked Orzo with Vegetables

Ingredients:

- 1 generous cup / 250ml Greek extra virgin olive oil
- 1 large onion, finely chopped
- 3 tomatoes, skinned and finely diced
- 1 stick celery, finely sliced
- 2 cloves of garlic, finely sliced
- 1 red bell pepper, seeded and finely chopped
- 4 cups / 500g kritharaki
- 8 - 12 keftedakia
- 1 3/4 cups / 200g crumbled sheep's milk cheese
- Salt
- Freshly ground pepper



Method:

1. Pre heat the oven to 350F (180C).
2. Heat the olive oil in a pan and fry the onions and garlic until softened.
3. Add the tomatoes, celery, and bell pepper, then season with salt and pepper.
4. Reduce the heat and cook the vegetables for 5 minutes. Remove from the heat and stir in the orzo.
5. Half fill a high-sided flameproof dish with the vegetable and noodle mixture, top up with hot water, and stir.
6. Bake in a preheated oven for about 1 hour.
7. Shortly before the end of the cooking time, top with the keftedes and the crumbled sheep's milk cheese and leave in the oven for a few minutes to brown.
8. Serve straight from the dish while still hot.

Midopilafo / Mussels with rice

Ingredients:

- 2lbs/1kg fresh mussels
- 1 scant cup/200ml Greek extra virgin olive oil
- 1 large onion, finely chopped
- 1 scant cup/200 ml dry white wine
- 2 cloves garlic, minced
- 3 tomatoes, peeled and diced small
- 2 1/4 cups / 450g rice
- 1 tbsp flat-leaved parsley, finely chopped
- 1 tbsp dill, finely chopped
- salt and freshly ground black pepper



Method:

1. Wash the mussels, scrub them thoroughly, and discard any that are already open.
2. Heat the olive oil in a pan and sauté the onions.
3. Add the mussels and a little water and bring to a boil.
4. Discard the mussels that do not open.
5. Pour in the white wine, add the tomatoes, and season with salt and pepper.
6. Pour in enough water so the mussels are well covered, and simmer for about 15 minutes.
7. Then add the rice, and cook until tender and the stock has been absorbed (add hot water if necessary).
8. Arrange on a serving dish and garnish with parsley and dill.

Eggs with Tomatoes / Avgha Me Tomatoes

Ingredients:

- 1/2 cup Olive Oil
- 1 medium-sized and diced Onion
- 1 1/2lbs. Ripe, peeled and sliced Tomatoes
- Salt
- Pepper
- 1 teaspoon Sugar
- 6 whole or beaten Eggs



Method:

1. Heat oil in a large frying pan.
2. Add the onion and cook until soft.
3. Add tomatoes, salt, pepper and sugar.
4. Simmer for 30 minutes or until tomatoes are soft.
5. Add the eggs, whole, or beaten.
6. Cover and cook for about 3 to 4 minutes.

Taramosalata

Ingredients:

- 115g/4oz smoked mullet roe
- 2 garlic cloves, crushed
- 30ml/2tbsp grated onion
- 60ml/4tbsp grated olive oil
- 4 slices of white bread, crusts removed
- juices of 2 lemons
- 30ml/2tbsp milk or water
- freshly ground black pepper
- warm pita bread to serve

Method:

1. Place the smoked fish roe, garlic, grated onion, oil, bread and lemon juice in a blender or food processor and process until smooth.
2. Scrape down the edges of the food processor to ensure that all the ingredients are properly incorporated. Blend quickly again.
3. Add the milk or water and process again for a few seconds. (This will give the taramosalata a creamier texture.)
4. Pour the taramosalata into a serving bowl, cover with clear film (plastic wrap) and chill for 1-2 hours before serving.
5. Sprinkle the dip with black pepper and serve with warm pita bread.



Classic Greek Bean Soup

Ingredients:

- 1/3 cup extra-virgin Olive Oil
- 3 medium onions halved and cut into thin slices
- 1 seeded and chopped Chili Pepper
- 2 celery ribs, trimmed and chopped (with leaves)
- 2 peeled, cut in half lengthwise, and then into 1/4 - inch half-moon slices Carrots
- 1/2 lb medium-sized white beans, such as cannellini, soaked overnight or according to package directions
- 6 cups Water
- 1 large Bay Leaf
- 3 plum tomatoes, peeled, seeded, and coarsely chopped
- 1/3 cup finely chopped flat-leaf parsley
- Salt
- Freshly ground Pepper
- 3-4 tbsp strained fresh lemon juice or sherry vinegar

Method:

1. Heat 3 tablespoons of the olive oil in a large soup pot and sauté the onions and chopped chili pepper over medium-low heat, stirring with a wooden spoon, until the onions begin to caramelize, 10 to 12 minutes.
2. Add the celery and carrots and continue to cook for another 10 to 15 minutes, stirring occasionally.
3. Add the beans to the pot, toss to coat, and pour in the water and the bay leaf. Bring to a boil over high heat, reduce flame, and simmer, partially covered, for 1 1/2 to 2 hours, until the beans are completely soft.
4. About 1 hour after the beans begins to simmer; add the tomatoes.
5. Ten minutes before removing from heat, add the parsley and season with salt and pepper.
6. When the beans are done, pour in the remaining olive oil and lemon juice or vinegar. Serve hot.



Shrimp and Caper Salad

Ingredients:

- 2 pounds medium shrimp, peeled, deveined, and tails cut off
- 1 clove garlic, minced
- 3 tablespoons fresh lemon juice
- 1 teaspoon red pepper flakes
- 2 scallions, white and tender green parts, finely chopped
- 1 cup finely chopped red onion
- 2 tablespoons capers, drained
- 1 celery stalk, finely chopped
- 30 cherry tomatoes, halved (optional)
- 2 teaspoons finely chopped fresh oregano
- 3 tablespoons extra-virgin olive oil
- 1/2 teaspoon kosher salt
- Freshly ground black pepper to taste
- 1 tablespoon red wine vinegar
- 2 teaspoons finely chopped fresh Italian (flat-leaf) parsley
- 1 tablespoon fresh lemon juice



Method:

1. Bring a large saucepan three-fourths full of salted water to a boil over high heat.
2. Add the shrimp and simmer until pink, about 5 minutes.
3. Drain the shrimp and rinse quickly under cold water.
4. Meanwhile, in a bowl, combine the garlic, lemon juice, and red pepper flakes.
5. Add the hot shrimp to the garlic mixture and marinate for 10 minutes.
6. In a large bowl, toss together the shrimp with the marinade, the scallions, red onion, capers, celery, and tomatoes.
7. To make the dressing, in a small bowl, whisk together the oregano, olive oil, salt, pepper, lemon juice, and vinegar.
8. Pour over the shrimp and vegetables, add the parsley, and toss to incorporate.
9. Cover and refrigerate until ready to eat. Serve chilled.

Easy Lemon Ice Cream

Ingredients:

- 500gms 1lb 2 oz authentic Greek yoghurt
- 150 ml 1/4 pint double cream
- 115gms/ 4oz caster sugar
- 6 tbs lemon juice



Method:

1. Put Yoghurt, cream, lemon and sugar in a bowl and mix well.
2. Pour the mixture into an ice cream maker and freeze according to the manufacturer's instructions.
3. Or, place in covered bowl in the freezer, removing ever 2-3 hours to mix on about 3 occasions. If this method is used remove the ice cream from the freezer about half an hour before serving.

Dolmades / Stuffed Vine Leaves with Rice

Ingredients:

- 1/2 kg spring onions, finely cut
- 2 teacups olive oil
- 200 gr rice
- 1/2 kg vineleaves
- salt
- pepper
- Sprigs of dill
- Sprigs of parsley
- spearmint
- Juice of 2 lemons



Method:

1. Drain the vineleaves.
2. Sautee the onions in half the oil until they get a golden color. Add the rice, salt, pepper, parsley, dill and spearmint and half a glass of water. Cook until the water is absorbed.
3. Use a tea spoon to count the portion of the rice mixture required for each leaf. Place on each leaf the appropriate portion of rice and then fold each leaf to make a little parcel.
4. In a large sauce pan place the vineleaves one close to each other. Put a plate on top of them in order to prevent them from opening. It is better to cover the surface of the saucepan with some vineleaves to avoid burning of the dolmades during cooking.
5. Add the remaining oil, 2 cups boiling water and the lemon juice. Cook in low heat.
6. The vineleaves are served cold with strained yoghurt.

Spanakopita / Spinach Pie

Ingredients:

- 5 leeks
- 4-5 eggs
- 2 kg [4.4 lb] fresh spinach
- 1/2 kg [1 lb] feta cheese
- 1/2 kg [1 lb] spring onions
- Puff pastry or phyllo pastry
- 1 cup dill
- 1/4 cup rice

1 cup olive oil
1 cube beef stock

Method:

1. Clean and wash the spinach. Sprinkle with salt and let it lay to remove as much water as possible.
2. Cut the onions, leeks and dill and set aside.
3. In a large pot cook the onion in the oil. When the onions are pale and translucent add the spinach and leeks to the pot and simmer stirring constantly until the spinach is wilted.
4. Add the dill. Add the rice. Season with salt and pepper and cook for a little longer.
5. Add the feta cheese and the eggs and mix well.
6. Arrange the puff pastry or phyllo pastry in an oiled baking pan and pour in the spinach mixture.
7. Cover with the remaining pastry sheets.
8. Butter a baking pan and pour in the mixture.
9. Bake in a moderate oven 180C [350 F] for about 30 minutes.





Greek Vocabulary

There are no long and short vowels in Greek. The pronunciation never changes. The accent is a stress mark, showing where the stress is placed in pronunciation.

Yes

No

Impossible

Good Morning or Good day

Good Evening or Good Night

Goodbye

Mister

Madam

Miss

Please

Excuse me

How are you?

Pleased to meet you

Málista or Né

Òchi

Adínato

Kaliméra

Kalispéra, Kaliníhta

Yá sas

Kírie

Kiría

Despiní

Parakaló

Me sinchórite or signómi

Ti kánete or pós íste

Chéro polí

I don't understand
To your health!
Thank you
Do you speak English?

one
two
three
four
five
six
seven
eight
nine
ten
twenty
thirty
forty
fifty
sixty
seventy
eighty
ninety
one hundred
two hundred
three hundred
one thousand
two thousand
three thousand

Dén katalavéno
Giá sas!
Efcharistó
Miláte angliká?

éna
dío
tría
téssera
pénde
éxi
eptá
októ
enéa
déka
íkossi
triánda
saránda
penínda
exínda
evdomínda
ogdónda
enenínda
ekató
diakóssia
triakóssia
hília
dió hiliádes
tris hiliádes



Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

Deftéra
Tríti
Tetárti
Pémpiti
Paraskeví
Sávato
Kyriakí

January
February
March
April
May
June
July
August
September
October
November
December

Ianouários
Fevrouários
Mártios
Aprílios
Maíos
Ióunios
Ióulios
Ávgoustos
Septémvrios
Októvrios
Noémvrios
Dekémvrios



And for fun, in case our hero's boat isn't available...

We'd like a room for two...

Parakalo, ena dhomatío yia dhyo atoma?

Some more essentials might be...

How?

Pós?

When?

Póte?

Why?

Yiati?

Which?

Pío?

Where?

Póu?

Ladies

Ginekón

Men

Andrón

Entrance

Issodos

Exit

Exodos

A good way to start off a conversation...

What's your name?

Pos se lene?

My name is Theo

Me lene, Theo... (our luck's in!)

Let's hope he ends up by saying:

See you tomorrow!

Kali andhamosi

Of course, there could be a bit of....

What's going on here?

Ti yinete?

But let's hope it all ends up happily with a huge diamond ring and a big platter of....

Dough fritters in honey syrup & sesame seeds,

Loukoumadhes

as well as a side serving of....

Ice cream!

Pagoto

Susan's Greek Tycoons...

THE GREEK'S BRIDAL PURCHASE

February 2007

The Greek tycoon's convenient wife!

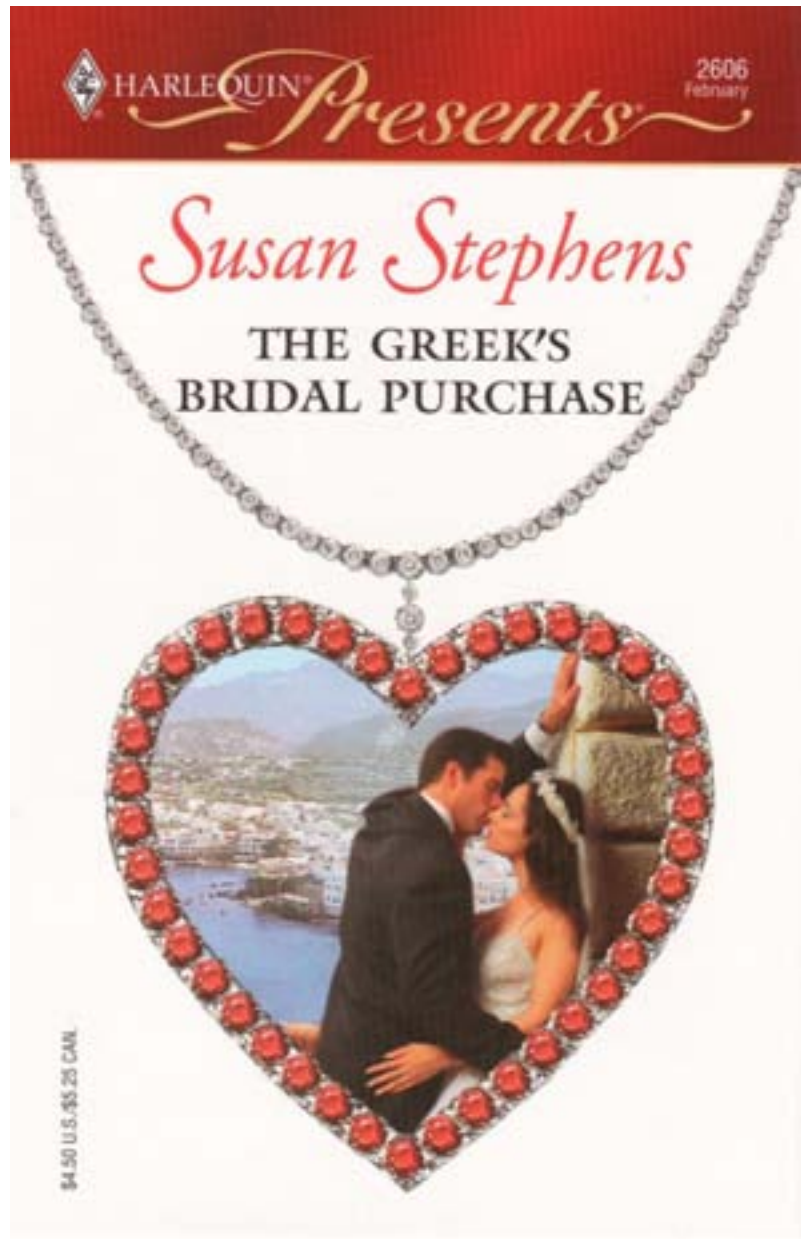
Miranda Weston's retreat to a Greek island turns into a fairytale when billionaire Theo Savakis stuns her with a whirlwind courtship. Miranda just can't believe that such a passionate, powerful man could simply fall in love with her...!

And he hasn't. Theo needs a wife — fast or he'll forfeit his inheritance. Lovely, vulnerable Miranda is the perfect convenient choice. But Theo hasn't counted on Miranda's will-power... or the unfamiliar feelings he begins to have for her... or on her learning the truth about becoming his convenient bride!

Miranda's pulse gathered speed as she gazed around Theo's fabulous stateroom. It was about three times the size of the one she had been allocated. But she had to ask herself—what was she doing alone with him?

"I'm going to call and see what progress has been made," he said. "And in the meantime..." He gazed at her as he punched in some numbers on the phone. "I can only apologize for the inconvenience you have experienced so far this evening."

"Thank you. You're a very considerate host."



"And you're too kind." He pulled a wry smile, and then turned to fire off some words in Greek. "Now we wait. Don't look so worried. I can assure you I don't bite. Won't you sit down?"

She headed for a straight-backed chair, stiff and uncomfortable.

"You'd be better on the sofa."

"I'm fine here," she assured him, perching on the edge of her seat.

"We didn't get off to the best of starts," he commented ruefully. "I had hoped that this evening would make up for it."

"Don't worry, it can only get better." Now why had she felt the need to reassure him?

They both turned at a knock on the door. But rather than her clothes it was a waiter, with a tray of champagne and some scrumptious-looking canapés.

"The evening hasn't been much fun for you up to now," Theo explained, "and I didn't see why you should have to miss the party. Champagne?"

She hesitated, wondering if he had planned it this way. "How long do you think my clothes will take?"

"As long as it takes you to drink one glass of champagne."

His smile was infectious. "And if I drink it quickly?"

"Two."

Theo was looking at her in a way that made it impossible to think the worst of him. "Okay, I'd love a glass."

Feel free to remove your apron."

"What? Oh!" She laughed easily for the first time. Life looked so much better through a cloud of champagne bubbles.

"Another glass?" Theo suggested, before she got round to the apron.

Why not? She wasn't used to drinking, and was still a bit edgy. Time was ticking by with no sign of her clothes. She had downed the first glass of champagne in a thirsty gulp, and the second slipped down just as easily. She was a little unsteady on her feet by the time she stood up to sort out the ties at her back. "Is this boat moving?"

Theo was at her side in an instant, with a steadying hand beneath her arm. "I'll order some orange juice," he said, deftly freeing the knot at the back of her waist.

"Perhaps black coffee would be better..." Theo's face seemed very close as she stared up at him. "Lots of it, and strong." She wasn't prepared for him capturing a tendril of her hair to wind around his finger. "Theo..."

"Miranda..."

He said her name in a teasing way, and she wasn't sure if Theo drew her closer or if she swayed towards him. She only knew that their mouths were almost touching, and that her lips were tingling, and that she was happy to drown in the scent of sandalwood and clean warm man. "What's happening to me?"

"I would have thought that was obvious..."

She frowned and pulled back a step. "Why are you whispering? Why am I? She shook her head. "And why am I flirting with you?"

"I don't know, but you're very good at it. Shall I kiss you, Miranda? Would you like that?"

Her body certainly seemed to think he should.

“Let me put it another way—would you rather I didn’t?”

“Oh, no, no—that would be fine.” She closed her eyes and waited.

Nothing.

She opened her eyes again indignantly. “Do you enjoy teasing me?” she demanded, firming her mouth as far as her traitorous lips would allow.

“Very much,” he admitted softly.

“Did you plan this?”

“Hand on my heart, no.” Just a fortunate coincidence, Theo reflected, trying to remember the last time he had owed any thanks to a short-lived storm.

“All right, I forgive you.” Miranda’s jade-green gaze flicked up.

Theo drew her into his arms and kissed her chastely on the lips.

Chastely, yes, but he knew exactly what he was doing, Miranda realized as her body yearned towards him.

“Better?” he murmured.

She heard the humour in his voice and ignored it. “Absolutely not.”

Had she really believed the accident had drained all the passion from her life? Nothing had ever fired her like her lost talent for making music—nothing until just now, when Theo had kissed her. So was this wild frenzy in her mind, this all-pervading sense of rightness, of love? Or was she going crazy? Her body was melting, craving, aching. Had she really put all thoughts of sex out of her life after one failed attempt? Right now she could think of nothing else...

When Theo kissed her again he made it slow, seductively slipping his tongue between her teeth to taste her and then pulling back the moment she softened against him.

Nipping the full swell of her bottom lip, he smiled against her mouth.

“Is this what you want, Miranda?” he murmured, rasping the stubble on his chin against the most sensitive part of her neck.

“No, I don’t...” But her sigh told him otherwise, and as she gazed into his eyes—such dark, beautiful eyes—she wanted nothing more than for Theo to hold her.

“Well, this is exactly what I want,” he said.

And then she could only quiver beneath his touch as he feathered strokes down her spine.

THE GREEK’S BRIDAL PURCHASE is in stores now! If you enjoyed this excerpt, I hope you’ll pick up a copy at your local bookstore to read Theo and Miranda’s story. I’d love to hear your thoughts on it!

And if you didn't previously get acquainted with my other Greek Tycoons, don't forget to look for their books too ~

VIRGIN FOR SALE

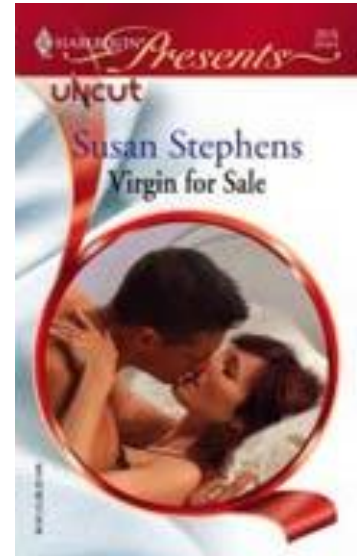
January 2006

A virgin for the taking!

Constantine Zagorakis has left poverty behind to become a billionaire known for his ruthless tactics...

Lisa Bond has defied her past, too; now she's independent and successful.

Their deal: One week on Constantine's private island to talk business—and he'll show her the pleasure of being with a real man... But when the week is over, and their working deal sealed, both may pay a price on which they hadn't bargained...



THE GREEK'S SEVEN-DAY SEDUCTION

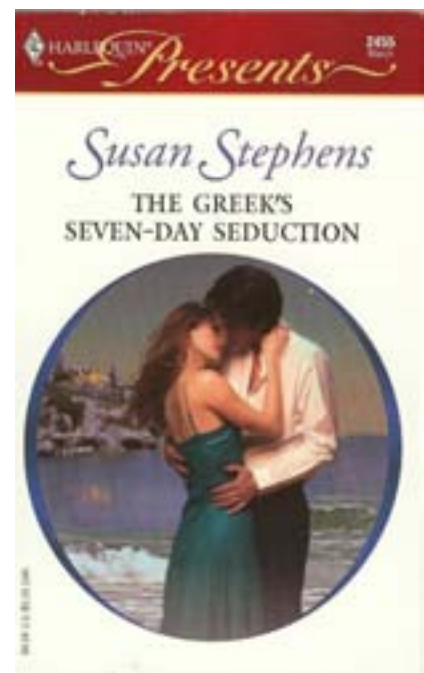
March 2005

A swift seduction...

While staying on the Greek island of Iskos, Charlotte decides to join in a dance traditionally performed only by med... and inflames Iannis Kiriakos's passions!

...and the pleasurable revenge!

But Charlotte's playing and sleeping with fire. She has no idea who Iannis really is, and when he finds out that she's a journalist, he can only assume that she's out to destroy his closely guarded privacy... So he decides to take slow, *pleasurable* revenge...



Susan Stephens



Susan Stephens was a professional singer before meeting her husband on the tiny Mediterranean island of Malta. In true 'Modern' style they met on Monday, became engaged on Friday and were married three months after that. Almost thirty years and three children later, they are still in love. (Susan does not advise her children to return home one day with a similar story, as she may not take the news with the same fortitude as her own mother!)

Susan had written several non-fiction books when fate took a hand. At a charity costume ball there was an after-dinner auction. One of the lots, 'Spend a Day with an Author', had been donated by Mills & Boon author, Penny Jordan. Susan's husband bought this lot, and Penny was to become not just a great friend but a wonderful mentor, who encouraged Susan to write romance.

Susan loves her family, her pets, her friends and her writing. She enjoys entertaining, travel and going to the theatre. She

reads, cooks and plays the piano to relax, and can occasionally be found throwing herself off mountains on a pair of skis or galloping through the countryside. www.susanstephens.net

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