

SMART ASSY EXY *Susan Carlisle*

NEWSLETTER - SPRING 2017

Time for flowers, time for weddings, and time for romance! Spring is here and there is so much going on! Whether you are getting excited about spending time by the pool, lake, beach, or even on vacation with your family be sure to do it with some relaxing romance reading!!

NOVELLA COMING OUT ON APRIL 22ND - PRE-ORDER NOW

"SOUTHERN SECRETS"

Keeping secrets can shatter hearts...

Against her better judgment, Carrie Rodgers pretends she's her twin sister while being escorted to a children's hospital gala by Rick Marshall, an up and coming real estate developer in Atlanta. What she didn't count on, as her sister's substitute, is a night of passion.

Rick doesn't tolerate liars but he's willing to imply his and Carrie's relationship is more than it is to close a career defining deal. Having the right



woman on his arm could tip the scales in his favor, but he's not prepared for his heart getting caught in the balance as well.



"MAGNOLIAS AND MOONSHINE"

IT'S TIME TO WIN

As a thank you to my newsletter subscribers, I'd like to take 3 of you to lunch during RT 2017 in Atlanta (Goodie Bags included!). All you have to do is contact me through one of the avenues below and simply say "I'M IN". Your name will then go into the drawing. I look forward to meeting you!

Friend me on Facebook and Twitter - all contact info below.

Harlequin book coming out in June



Hush Puppies

Recipe found in the Southern Secrets book

Ingredients

- 1 cup yellow cornmeal
- 1/4 cup all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg, lightly beaten
- 3/4 cup milk
- 1 small onion, finely chopped
- Oil for deep-fat frying

Directions

1. In a large bowl, combine the cornmeal, flour, baking powder and salt. Whisk the egg, milk and onion; add to dry ingredients just until combined.
2. In a deep-fat fryer or electric skillet, heat oil to 365°. Drop batter by teaspoonfuls into oil. Fry 2 to 2-1/2 minutes or until golden brown. Drain on paper towels. Serve warm. Yield: 4-6 servings.

Susan May

www.SusanCarlisle.com

www.SusanCMay.com

www.Facebook.com/SusanCarlisle

<http://www.twitter.com/SusanCarlisle1>

SHARE

TWEET

FORWARD