



# Daughters Of the Bride

## Book Club Discussion Questions and Menu Suggestions

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for information on how to set up a phone call or  
a Skype chat with Susan Mallery and your book club!*



1. Perhaps the strongest theme in *Daughters of the Bride* was that of being brave. How did each of the story lines illustrate this theme? Did you recognize any other themes in the book?
2. Which character experienced the greatest transformation? What were the turning points that led to this transformation?
3. How did the sisters' relationship with each other, and with their mother, change? What events led to these changes?
4. The first time Maggie got married, she didn't get the wedding of her dreams because her mother made all the decisions. This time around, Maggie is determined to get the wedding she dreamed of when she was a teenager. What choices would you have made if you were planning the wedding of your teenage dreams?
5. Who were the point-of-view characters in this book? Why do you think Mallery chose to tell the story through those characters? Were there any other characters through whose eyes you'd like to have seen parts of the story?
6. What did you think about the way that Courtney dealt with the mean girl at Quinn's party? Have you ever had to deal with a mean girl? Or have you ever been a mean girl yourself?
7. Rachel is trying to do it all alone—like a lot of mothers. Do you find it hard to ask for help? Did asking for help make Rachel weaker or stronger? Why?

8. Why do you think Sienna accepted David's proposal in the first place?
9. Quinn didn't just accept Courtney for who she was—he desired her and admired her for it. How do you think this changed how Courtney viewed herself? And how did Courtney's view of herself impact the way her sisters and her mom saw her?
10. Rachel and Greg's happy ending took place in the linen closet at the Los Lobos Hotel. (Yes, a “happy ending” in both senses of the phrase.) Where is the most unusual place where you've made love?



# Menu Suggestions

ROASTED ACORN SQUASH BISQUE

HONEY-LIME SALMON

STEAMED GREEN BEANS

DRUNKEN HONEYBEE CUPCAKES

## Recipes

In honor of the Drunken Red-nosed Honeybee that played a pivotal role in *Daughters of the Bride*, Susan Mallery presents three delicious recipes using honey. For downloadable recipes including full-color photographs, visit [DaughtersoftheBride.com](http://DaughtersoftheBride.com).



## ROASTED ACORN SQUASH BISQUE



1 acorn squash	1 teaspoon fresh ginger, minced (optional)
2 tablespoons butter	
½ cup diced onion	¼ cup honey
2 carrots, diced	4 cups vegetable broth or chicken broth
1 stalk of celery, diced	½ teaspoon salt
1 clove garlic, minced	

1. Preheat the oven to 425°F. Halve the acorn squash. Scoop out and set aside the seeds. Place the cut sides of the squash down in a 13x9-inch pan with about one inch of water. Roast until the skin is pierced easily with a fork, about 40 minutes. Allow to cool, then remove the skin and roughly chop the squash.
2. While the squash is roasting, rinse the seeds and get rid of the excess squashy bits. Pat dry with paper towels. Spread out on a rimmed baking sheet. Drizzle with oil and sprinkle with salt. Stir to coat all of the seeds. After you take the squash out of the oven, let the oven cool to 325°F. Roast the seeds until golden brown, stirring every 5–10 minutes. Set aside.
3. Melt the butter in a soup pot over low heat. Sauté the onion, carrots and celery for about five minutes. Add the garlic and ginger and sauté another 30 seconds. Add the honey, broth, salt and squash. Raise to a boil, then lower the heat and simmer for 10 minutes. Blend the bisque in a blender or in the pot with an immersion blender.
4. Serve warm, sprinkled with a few of the roasted squash seeds.



## HONEY-LIME SALMON



1½–2 lbs center-cut  
salmon fillet, cut into  
individual portions

Juice and zest of 1 lime


1 tablespoon honey

1 tablespoon soy sauce


1 clove garlic, minced

Hot pepper sauce to  
taste (4 drops for a tiny  
kick)

1. Mix together the marinade ingredients. About an hour before you plan to eat, brush each salmon portion with marinade and return to the refrigerator. Heat the oven to 425°F. Bake salmon in an oven-safe dish until the fish flakes easily with a fork, about 15 minutes.



DRUNKEN RED-NOSED HONEYBEE  
CUPCAKES WITH BOURBON-HONEY  
CREAM CHEESE FROSTING



½ cup butter, room temperature	1 teaspoon bourbon or vanilla
½ cup sugar	1¾ cups all-purpose flour
1 egg, plus 2 yolks, room temperature	1 teaspoon baking powder
½ cup buttermilk	½ teaspoon salt
¾ cup honey	

1. Preheat oven to 350°F. Line 12 cupcake tins with paper liners.
2. Cream together the butter and sugar until light and fluffy. Add egg and egg yolks one at a time.
3. Mix in the buttermilk, honey and bourbon.
4. In a separate bowl, sift together the flour, baking powder and salt. Make a well in the center and add the wet ingredients. Stir by hand until there are no large lumps.
5. Divide the dough evenly among the 12 cupcake liners, about ⅔ full. Bake until golden brown, about 18 minutes, turning the pan once. Toothpick inserted into the center of a cupcake should come out clean. Allow to cool completely before frosting.




## BOURBON-HONEY CREAM CHEESE FROSTING




½ cup butter, softened	3 tablespoons bourbon
8 oz cream cheese, softened	4–5 cups powdered sugar
¼ cup honey	Yellow food coloring

1. Cream together the butter and cream cheese. Add honey and bourbon, mix well. Add the powdered sugar 1 cup at a time and food coloring 1–2 drops at a time until the frosting is bright yellow and the consistency of creamy peanut butter.
2. Put the frosting into a Ziploc freezer bag (they're sturdier than the sandwich bags) and cut off one corner in a small quarter-circle shape. Start very small, test it out and make the cut larger if necessary. Spin the cupcake to pipe the frosting in concentric circles, building up into the shape of a beehive. Top with a marzipan honeybee.





## MARZIPAN DRUNKEN RED-NOSED HONEYBEES



1 box of marzipan  
dough (7 oz)

1 teaspoon powdered  
cocoa

Yellow, black and red  
food coloring

Sliced almonds for  
wings

1. For the bee bodies, knead a couple of drops of yellow food coloring into about  $\frac{1}{3}$  of the marzipan. Form two small balls and stick together.
2. For the stripes and eyes, knead the powdered cocoa and a couple of drops of black food coloring into  $\frac{1}{4}$  of the marzipan. Roll small chunks into stripes and eyes and add to the bee bodies.
3. For the nose, knead red food coloring into a small amount of marzipan. Roll into noses and smooch onto the bees. Carefully press two almond slices to form each bee's wings.

Visit [DaughtersoftheBride.com](http://DaughtersoftheBride.com) to see color photographs of the Marzipan Drunken Red-nosed Honeybees.