

Laught 2 Bride

Book Club Discussion Questions and Menu Suggestions

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- 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



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.

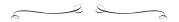


ROASTED ACORN SQUASH BISQUE

1 acorn squash1 teas2 tablespoons buttermince $\frac{1}{2}$ cup diced onion $\frac{1}{4}$ cup2 carrots, diced4 cup1 stalk of celery, dicedor chi1 clove garlic, minced $\frac{1}{2}$ tea

 teaspoon fresh ginger, minced (optional)
¹/₄ cup honey
4 cups vegetable broth or chicken broth
¹/₂ teaspoon salt

- 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

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1¹/₂-2 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)

 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.

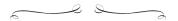
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Drunken Red-Nosed Honeybee Cupcakes with Bourbon-Honey Cream Cheese Frosting

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1/2 cup butter, room
temperature1 teaspoon bourbon or
vanilla1/2 cup sugar13/4 cups all-purpose1 egg, plus 2 yolks,
room temperatureflour1 teaspoon baking1
powder1/2 cup buttermilkpowder3/4 cup honey1/2 teaspoon salt

- 1. Preheat oven to 350°F. Line 12 cupcake tins with paper liners.
- 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 ²/₃ 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

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$^{1/_{2}}$ cup butter, softened	3 tablespoons bourbon
8 oz cream cheese,	4-5 cups powdered
softened	sugar
¹ / ₄ 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

- For the bee bodies, knead a couple of drops of yellow food coloring into about ½ 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 ¼ 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 smoosh onto the bees. Carefully press two almond slices to form each bee's wings.
- Visit DaughtersoftheBride.com to see color photographs of the Marzipan Drunken Red-nosed Honeybees.