

STRANDED DISCUSSION QUESTIONS

1. Have you ever been on a cruise? If so, where did you go? What was one of your trip highlights? If you've never been on a cruise, what is one of your favorite vacations to take?
2. Darcy left undercover reporting because it conflicted with her faith and beliefs. Have you ever had to walk away from something you loved because it was the right thing to do? How difficult was that decision? Looking back, do you see any blessings God has brought about as a result of your obedience in a challenging situation?
3. Darcy had Proverbs 17:17 inscribed on her friend's necklace. "*A friend loves at all times, and a brother is born for a time of adversity.*" Do you believe this is true? Do you have a friend like this? What are some of the ways they have been by your side during both good times and trials?
4. How far would you be willing to go to help a friend in trouble? Do you think we can really know what our reaction will be before we are in a situation?
5. The McKennas' company, *Last Frontier Adventures*, combines kayaking and camping on their overnight shore excursions. Have you ever been kayaking? Would you like to try? Do you camp? If so, where are some of your favorite camping spots? What are some of your favorite campfire foods or treats?
6. How does Darcy react when she first sees Gage's tattoo? Have you met people whose tattoos are linked to a significant personal experience? How might getting a tattoo be a helpful remembrance for such experiences?
7. For many years, Gage viewed the Bible as nothing more than a collection of stories. Have you ever felt that way, or heard people make similar remarks? How does God use His Word to reach Gage?
8. Which character in *Stranded* did you most relate to or enjoy? Why?
9. Kayden has doubted Jake's character throughout this series. When his past is revealed, how does this affect her? Is there a time in your life when your initial impression or assessment of someone was very different from the real them? How did that situation unfold?
10. Were you surprised by Jake's past? If so, which part surprised you most?
11. While writing Gage and Darcy's story, I was surprised to learn there are no snakes in Alaska. Did you learn anything new about the Aleutian Islands or Alaska while reading *Stranded*?

STRANDED

CHOCOLATE VANILLA MACCHIATO



Ingredients:

½ cup fresh espresso
8 ounces milk, steamed with foam
3 Tablespoons chocolate syrup (Trader Joe's Midnight Moo is my personal favorite)
1 Tablespoon vanilla syrup (store bought or you can make your own with ¼ cup water, 1 cup granulated sugar and 1 tsp. vanilla extract)

Directions:

To make your macchiato, add 3 Tablespoons chocolate syrup and one Tablespoon vanilla syrup to the bottom of a 16-ounce glass.

Add a ½ cup fresh brewed espresso followed by 8 ounces of steamed milk.

Stir before drinking.

DARCY'S POTATO SKINS



Ingredients:

4 large baking potatoes, baked
3 Tablespoons Canola Oil
2 Tablespoons Taco Seasoning
2 cups shredded Mexican blend cheese
½ cup salsa
½ cup sour cream (optional)
½ lb. hamburger meat, cooked
Fresh cilantro (optional)
A handful of tortilla chips, crumbled

Directions:

Heat oven to 475° F

Cut baked potatoes in half lengthwise; scoop out inside leaving a ¼ inch shell.

Place on greased baking sheet.

Brush with oil.

Bake at 475° for about 7 minutes and turn over.

Bake another 7 minutes and then turn right side up.

Meanwhile keep cooked hamburger meat warm and mix in Taco Seasoning.

Sprinkle shells with taco meat and Mexican cheese and bake 2 minutes longer or until cheese is melted.

Top with crumbled tortilla chips, salsa, sour cream, and cilantro.

Enjoy!

BAILEY'S CHOCOLATE SOUFFLÉ



Ingredients:

3 tablespoons butter
2 tablespoons unsweetened cocoa
3 ounces semisweet chocolate
½ teaspoon vanilla extract
2 egg yolks
2 egg whites

2 tablespoons sugar
Dash of salt
Dash of cream of tartar
Whip cream
Dash of cinnamon

Directions:

Heat oven to 375° F. Use 1 tablespoon of the butter to grease two 8-ounce ramekins. Coat the ramekins with the cocoa, tapping out the excess.

In a large bowl, over a pan of simmering water, melt the chocolate and remaining butter. Stir occasionally until smooth. Remove from heat and add the vanilla. Whisk in the eggs yolks one at a time until smooth. Set aside.

In a clean bowl, beat the egg whites with the sugar, salt, and cream of tartar until stiff (but not dry) peaks form (may take up to 10 minutes). Gently fold the egg-white mixture into the chocolate. Spoon into the ramekins.

Bake until puffed and set, approximately 20 minutes.

Serve immediately with whip cream dusted with cinnamon.

CAMPFIRE MEDITERRANEAN QUESADILLAS



Ingredients:

4 Flour tortillas
1 bag of shredded mozzarella cheese
1 tomato sliced thinly
4 sprigs of fresh basil (pluck leaves off the stem)

Directions:

Lay out four pieces of foil and place a tortilla on top each piece. Divide the ingredients evenly among the tortillas. Fold the two sides of the tortilla toward the center and then wrap the quesadilla in foil, sealing the edges to make a packet.

Place the packets on a cooking grate and cook for a few minutes on each side, until the cheese is melted and the tortilla crisp.