

JEOPARDY FALLS  1

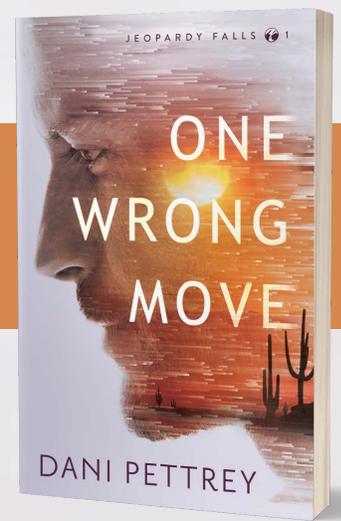
ONE
WRONG
MOVE

DANI PETTREY

BOOK CLUB GUIDE



FROM THE AUTHOR



Dear Book Club Leader,

Thank you so much for taking the time to organize and run a book club. I know it takes a lot of time and commitment, so I applaud you for doing so. Thank you also for allowing me to introduce the first book in my fifth series with Bethany House. *One Wrong Move* kicks off my Jeopardy Falls series which introduces the MacLeod family. Unlike my previous series which are situated by water, *One Wrong Move* takes place in the beautiful desert of New Mexico. I had the pleasure of living there for seven years, and I can truly say that their tagline is correct. It really is the Land of Enchantment.

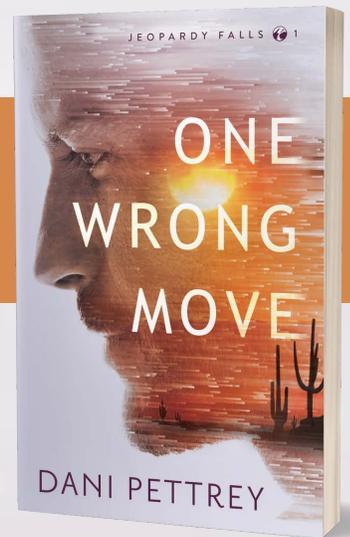
Do you enjoy a fast-paced heist story? What about two people yearning for redemption and falling in love in the process? Then I think you'd enjoy *One Wrong Move*.

**TAUNTING RIDDLES.
A SHOCKING STRING OF HEISTS.
TWO BROKEN HEARTS TRAPPED IN A KILLER'S GAME.**

Christian MacLeod was pulled into a life of crime at a young age by his con-artist parents. Now making amends for his corrupt past, he has become one of the country's foremost security experts.

When a string of Southwestern art heists captures the FBI's attention, Christian is paired up with a gifted insurance investigator who has her own checkered past.





Andi Forester was a brilliant FBI forensic analyst until her career was destroyed. She now puts those skills to work investigating insurance fraud, and this latest high-stakes case will test her gift to the limit.

Drawn deep into a dangerous game with an opponent bent on revenge, Christian and Andi are in a race against the clock to catch him, but the perpetrator's game is far from finished, and one wrong move could be the death of them both.

Thank you for allowing me to introduce you to Christian and Andi. I'd be so honored if you chose *One Wrong Move* for your book club pick. Thank you for your time and consideration. Happy reading!

Best,

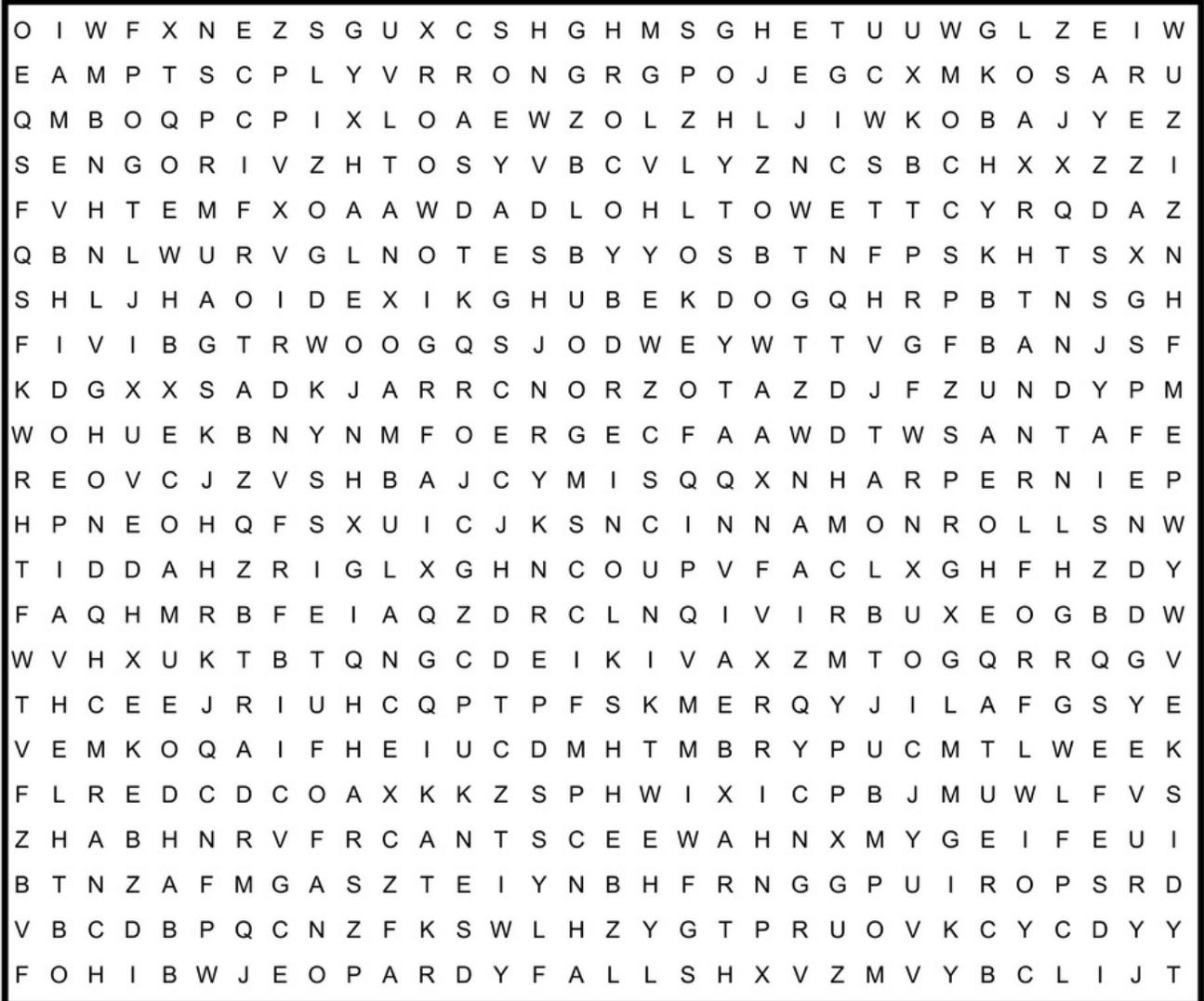
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One Wrong Move

WORD SEARCH

Word Placement: Forward, Diagonal, Up and Down Words



AMBULANCE
CHASE
COWBOY
FBI
HEISTS
KILLER
RILEY

ANDI
CHRISTIAN
COYOTES
GALLERY
HORSES
NEW MEXICO
ROCK CLIMBING

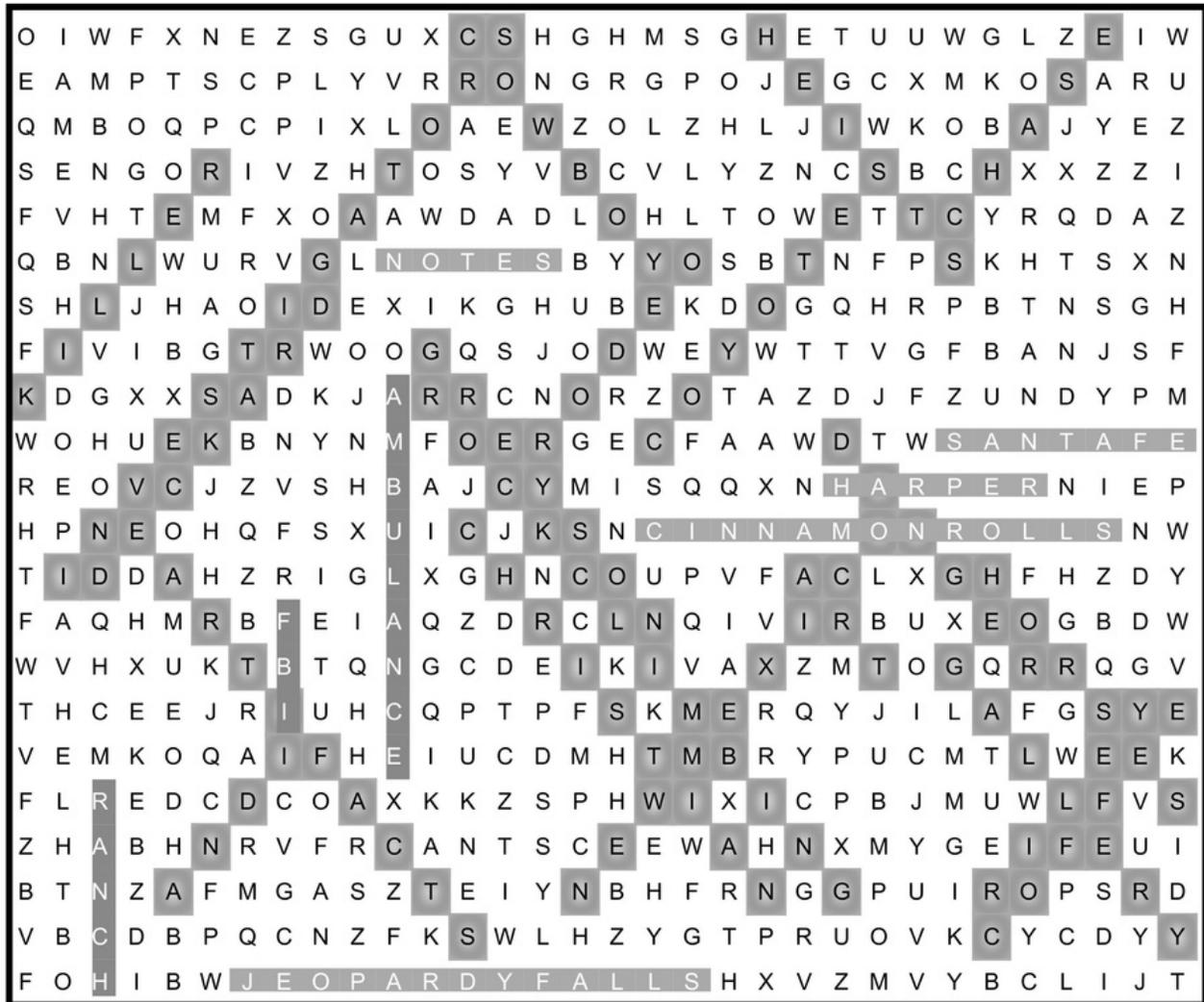
ART
CINNAMON ROLLS
DANGER
GREYSON
INVESTIGATORS
NOTES
RODEO

ARTIFACTS
COFFEE
DECKARD
HARPER
JEOPARDY FALLS
RANCH
SANTA FE

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SOPAPILLAS

They are traditionally eaten as bread with your meal, not after the meal as a dessert. We drizzle the honey on and dip them in our posole or chili.

Ingredients:

- 4 cups flour (sifted)
- 1 tbsp. baking powder
- 1 tsp. salt
- 1 Tbsp. sugar
- 1 Tbsp. shortening
- 1 1/2 cup warm water
- Vegetable oil for frying



Instructions:

1. In a medium bowl, whisk together the flour, baking powder, sugar, and salt.
2. Using a pastry cutter or a fork, cut in the shortening until it is in fine pea-size crumbs.
3. Make a well in the center of dry ingredients and pour in the warm water.
4. Stir with a large spatula until the dough comes together to form a ball.
5. Turn the dough onto a floured surface and knead for 2 minutes.
6. Place back in the bowl, cover and refrigerate for 25 minutes.
7. Meanwhile, heat the oil to 375 degrees F.
8. Roll the dough to 1/8-inch thickness and cut into 3-inch squares with a cutter or knife.
9. Cook 2 sopapillas at a time. Place the dough into the hot oil and fry for a minute, until golden brown on the bottom. Flip over and cook an additional 30–60 seconds.
10. Remove the cooked sopapillas to a paper towel-lined plate and continue cooking the remainder two at a time.
11. Serve with honey while warm.

POSOLE

This posole recipe was my mom's, and I know she'd get a kick out of seeing it in one of my stories. Hope you enjoy!

Ingredients:

2 cups hominy
Water to cover hominy in pot
2 cloves minced garlic
2 tsp. red chile
1/2 tsp. oregano
1/2 tsp. cumin
1/2 cup chopped onions



Instructions:

1. Put all ingredients in a pan on the stove.
2. Bring to a boil.
3. Reduce heat and cover.
4. Cook 2-3 hours.



BISCOCHITOS

They are New Mexico's state cookie!

Ingredients:

3 cups all-purpose flour	1 large egg
1 1/2 tsp. baking powder	1 tsp. pure vanilla extract
1/2 tsp. salt	2 Tbsp. apple juice
1 1/2 tsp. ground anise	Topping:
1 1/4 cups lard, softened	1 cup sugar
3/4 cup sugar	2 tsp. cinnamon



Instructions:

1. In a medium bowl, sift together flour, baking powder, and salt. Whisk in the ground anise.
2. In a separate large bowl, combine the sugar and lard. Then, using an electric mixer, beat the lard and sugar until light and fluffy—about 3 minutes. Add the egg, vanilla, and juice and beat to combine. Gradually beat in the flour mixture and stop as soon as mixture is combined. Dough will be crumbly and more like pie crust dough than traditional cookie dough.
3. Using your hands, work the dough into a ball, like you would a pie crust. Then, wrap in plastic and refrigerate dough for a half hour.
4. Preheat oven to 350 degrees Fahrenheit. Line baking sheet with parchment paper. In a small bowl, combine the sugar and cinnamon for topping.
5. Take the chilled dough and separate it into 3 balls, roughly the same size. Take one dough ball at a time and work it in your hands, kneading it until it is soft and smooth. If it feels crumbly when you try to roll it out, just knead it a little more until it comes together—the lard needs a little extra help. On a lightly floured surface, roll out dough to 1/4 inch thickness. Cut out cookies with a star cutter.
6. Place cookies on lined baking sheet and bake until just barely golden and set, about 10 to 12 minutes (be careful not to overcook!). Let cookies cool for 19 minutes on the pan (they will crumble if you take them off any sooner). While they are on the pan, sprinkle them with some cinnamon and sugar on top. When they've cooled for 10 minutes, you can then carefully dunk them into the sugar mixture. Place on cookie rack until completely cooled and enjoy!



DISCUSSION QUESTIONS

- 1) Do you have a favorite character? If so, why do they stand out to you?
- 2) Have you ever been to the Southwest before? If so, did reading Christian and Andi's story bring back any good memories for you? If you haven't been before, what would you most like to see on a visit there?
- 3) Jeopardy Falls is a fictional town set in a real place in the mountains northwest of Santa Fe, New Mexico. What surprised you about the town, and what did you enjoy most about it?
- 4) Have you eaten New Mexican food before? Are you looking forward to trying the accompanying recipes?
- 5) Which MacLeod sibling are you hoping the next book in the series is about and why?





6) The heists occur at a variety of locations including a variety of galleries with items ranging from Mexican opal necklaces to Mayan artifacts to extremely expensive wine. If you could visit one of the galleries, which one would it be and why?

7) Christian and Andi are both seeking redemption but are going about it in two very different ways. Which character, and the way they deal with their past, do you most identify with?

8) Riley MacLeod is a barrel racer in the local rodeo. Have you ever seen a rodeo or ridden a horse? If not, would you like to? If so, what was your favorite thing about riding?

Author's note:

My husband always says riding is the closest thing on earth to flying (outside of actually flying)—when you let the horse have the reins and you're just along for the ride. He also was in the rodeo and owned horses, several with the same names. I may have taken a good bit of inspiration from him and our years of living in New Mexico.



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