

2011 Summer Issue

tots to TEENS

Summer
Celebrations

ROCK
YOUR
4TH
OF JULY
OUTFITS

Family Travel
Destinations

Fun In The Sun
In the Pool
On the Beach

LAST MINUTE
PROM LOOKS





Summer Grub



Teriyaki Chicken Skewers

Shared by Christine Gabriel, Hay Market, VA

- 1/4 c. soy sauce
- 1/4 c. brown sugar, packed
- 2 t. apricot jam
- 1/2 t. ground ginger
- 2 cloves garlic, pressed
- 2 boneless, skinless chicken breasts, cut into 1-inch cubes
- 8 green onions, cut into 1-inch lengths
- 4 to 6 8-inch skewers, soaked in water

Whisk together soy sauce, brown sugar, jam, ginger and garlic in a shallow bowl. Add chicken to sauce; toss to coat. Cover and refrigerate for one to 8 hours, stirring occasionally. Alternate chicken and onions on skewers, reserving marinade. Broil for 10 minutes, or until chicken is cooked through, turning several times and basting with reserved marinade. Discard any remaining marinade. Makes 4 to 6 servings.

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Summer Sparkle Cooler

Shared by Eleanor Bamford, Boonton, NJ

- 48-oz. bottle ruby red grapefruit juice
- 12-oz. can frozen orange juice concentrate, thawed
- 6-oz. can frozen lemonade concentrate, thawed
- 2-ltr. bottle lemon-lime soda, chilled
- Optional: lemon slices, fresh mint sprigs

Stir together grapefruit juice, orange juice concentrate and lemonade concentrate in a gallon pitcher; refrigerate until chilled. At serving time, stir in soda; garnish as desired. Makes 16 to 20 servings.

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Kid Friendly Meals



Mac & Cheese Nuggets

Shared by Liz Plotnick-Snay, Gooseberry Patch

1/4 c. grated Parmesan cheese, divided
 1-1/2 T. butter
 2 T. all-purpose flour
 3/4 c. milk
 1-1/4 c. shredded Cheddar cheese
 1/4 lb. American cheese slices, chopped
 1 egg yolk, beaten
 1/4 t. paprika
 8-oz. pkg. elbow macaroni, cooked

Lightly grease mini muffin cups. Sprinkle with 2 tablespoons Parmesan cheese, tapping out excess. Melt butter in a large saucepan over medium heat. Stir in flour; cook for 2 minutes. Whisk in milk until boiling, about 5 minutes. Add Cheddar and American cheeses; remove from heat and stir until smooth. Whisk in egg yolk and paprika; fold in macaroni until well coated. Spoon rounded tablespoons of mixture into prepared tins; sprinkle with remaining Parmesan. Bake at 425 degrees until hot and golden, about 10 minutes. Cool for 5 minutes; carefully transfer to a serving plate. Makes 4 dozen.

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Incredible Mini Burger Bites

Shared by Megan Besch, Omaha, NE

2 lbs. lean ground beef
 1-1/2 oz. pkg. onion soup mix
 2 eggs, beaten
 1/2 c. dry bread crumbs
 3 T. water
 1/2 t. garlic salt
 1 t. pepper
 24 dinner rolls, split
 6 slices American cheese, quartered

Garnish: catsup, mustard, shredded lettuce, thinly sliced onion, dill pickles

Mix first 7 ingredients in a bowl; refrigerate for an hour. Spread meat mixture over a greased large baking sheet. Cover with plastic wrap and roll out evenly with a rolling pin. Discard plastic wrap; bake at 400 degrees for 12 minutes. Slice into 24 squares with a pizza cutter. Top each roll with a burger square, a cheese slice and desired garnishes. Makes 24 mini sandwiches.

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