

New cookbook features meals in a flash

They've done it again, and I am not at all surprised.

When two neighbors in Delaware, Ohio, started chatting over the backyard fence almost 30 years ago, they probably never realized that today they would be co-owners of the very successful "Gooseberry Patch" business.

It started out as a way to make money doing what they loved, while being able to stay home with their kids. JoAnn Martin and Vickie Hutchins put together their first catalog in 1984. After receiving positive feedback from their customers, they decided to publish their first cookbook in 1992.

Today, the business covers much more than cookbooks, although the cookbooks is where my interest lies. I read cookbooks like others read novels, and I am never disappointed in the Gooseberry Patch cookbooks. I always look forward to their next national best-seller.

The cookbooks are compiled from some of JoAnn and Vickie's own favorite recipes, as well as recipes sent to them from cooks all over the country.

Their latest, "Rush-Hour Recipes," has become one of my favorites. I like quick and easy recipes that can be prepared using ingredients that you keep in the kitchen pantry.

I also enjoy the helpful hints throughout the book. How about: "Extra cooked pasta doesn't need to go to waste. Toss with oil, wrap tightly and refrigerate up to four days. To serve, place in a metal colander, dip into boiling water for one minute and drain ... as good as fresh cooked!"

Another super idea: "It's easy to save leftover fresh herbs for later use. Spoon chopped herbs into an ice cube tray, one tablespoon per cube. Cover with water and freeze. Frozen cubes can be dropped right into hot soups or stews."

In this great new cookbook, you will find Five-ingredient Favorites, One-Dish Dinners, Slow Cookers to the Rescue, Soup's On!, Make-A-Meal Sides and Speedy Potluck & Party Foods.

The hard part is deciding which recipe to share with you. Perhaps you will enjoy the following Tasty Cheesy Bake, which can easily be modified to whatever



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The Gourmet Touch

er you have on hand. The Amish Goulash is also a good choice, because it calls for only five ingredients.

TASTY CHEESY BAKE

- ½ cup margarine
- 5 slices bread, toasted
- 1 pound ground beef, browned and drained
- ½ cup onion, chopped
- 1 tablespoon prepared mustard
- ½ cup milk
- 3 eggs, lightly beaten
- 1 tablespoon dry mustard
- 2 cups shredded Cheddar cheese

Spread margarine on both sides of toast slices; set aside. Combine beef, onion and prepared mustard. In a separate bowl, whisk together milk, eggs and dry mustard; set aside. In a lightly greased 8x8-inch baking pan, layer half of the toast, half of the beef mixture and half of the cheese. Repeat layers; pour milk mixture over top. Bake, uncovered, at 350 degrees for 30 minutes, or until top is golden and cheese is bubbly. Serves 4 to 6.

AMISH GOULASH

- 5 to 8 potatoes, peeled and diced
- 10 ounce package frozen peas
- 1 pound ground beef
- 10 ¾ ounce can cream of celery soup
- 8 ounce package favorite shredded cheese, divided

Place potatoes in a stockpot filled with boiling water. Cook over medium high heat until potatoes are almost tender, about 15 minutes; add peas. Meanwhile, brown beef in a skillet over medium heat; drain. Add soup and cheese to beef, reserving some cheese for topping. Stir until well-blended and cheese is melted. Drain potatoes and peas; add to beef mixture. Stir together; top with reserved cheese. Serves 6 to 8.

