

Recipes of Knox Countians in cookbook

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MOUNT VERNON — Gooseberry Patch cookbooks are beloved by many cooks, and its newest offering, "Church Suppers," has three Knox County women excited. Grace-Marie Moore Hackwell of Gambier; her daughter, Diana Pike of Mount Vernon; and Rhoda Rine, also of Mount Vernon, submitted recipes that were accepted for inclusion in the cookbook.

The Delaware company publishes community-style themed books — each hand-illustrated with whimsical drawings — of tried-and-true recipes collected from readers. "Church Suppers" categories include Ladies' Lunch, Summertime Socials, Election Day Dinners and Ice Cream Socials and Bake Sales.

Gooseberry Patch also sells kitchenware, quilts, candles, gourmet foods, calendars and enamelware. Founders Vickie Hutchins and Jo Ann Martin started a mail-order business in 1984 that grew into the successful business it is today, with 100 employees and a 52,000-square-foot building.

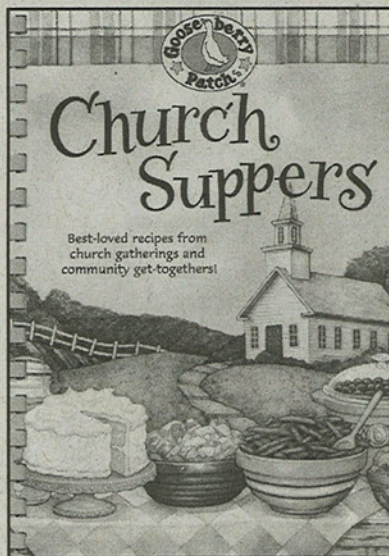
Hackwell is enthusiastic about Gooseberry Patch cookbooks.

"I have, my goodness, nine of them," she said. "I like them because the recipes are from real people. They haven't been tested except in their kitchen. Gooseberry has wonderful cookbooks."

Her Casserole Onion Bread takes about two hours to make.

"You don't knead it," said Hackwell. "You stir it down, and that's a lot easier than kneading. It's rustic, and has a strong flavor. It makes wonderful toast and sandwiches. We love it hot out of the oven. It's nice and crusty on the outside and soft on the inside. Baked in a round casserole, it's 5 or 6 inches tall, and just lovely."

Hackwell's daughter, Diana Pike, submitted an old family recipe for Grandma Kansas' Cinnamon Rolls. It came from her husband's grandmother, who the fami-



The Delaware publisher Gooseberry Patch ordered a second printing of their popular "Church Suppers" cookbook after only two months of sales. The community-style cookbook includes the cherished recipes of three Knox County women. (Photo submitted)

ly referred to as Grandma Kansas because she lived in that state.

"These cinnamon rolls are a big part of our memories of her," said Pike.

Because grandma never measured ingredients, Pike watched her make a batch of rolls and wrote everything down. Her recipe substitutes frozen bread dough for the from-scratch yeast dough grandma used.

"The secret is that the recipe makes a real gooey, syrupy, caramel-colored goo that's delicious," she said of the unusual step of pouring two cans of evaporated milk over the rolls before baking. "When they're done, you invert the pan and all that goo sort of caramelizes on top. We've enjoyed these rolls for four generations."

Pike purchased copies of the book for all of Grandma Kansas' descendants so they could make the rolls they remember so well.

Rhoda Rine's Tuscan Soup recipe came from an Italian friend.

The hearty flavors of sausage, onion, bacon and garlic are balanced with kale and whipping cream.

"The cream just gives it a flavor," said Rine. "It's not a thick cream soup. It's very easy to make, and the kale wilts a bit and adds flavor. I've been known to make it and let it set overnight in the refrigerator. You can also put it in a [slow cooker]. Just add the cream right before serving. We love making this soup."

TUSCAN SOUP

- 1 pound ground pork sausage
- 3/4 cup onion, diced
- 1 slice bacon, diced
- 1 1/4 teaspoon garlic, minced
- 2 tablespoons chicken bouillon granules
- 4 cups water
- 2 potatoes, halved lengthwise and cut into 1/4-inch strips
- 2 cups kale, thinly sliced
- 3/4 cup whipping cream

Brown sausage in a large pot over medium heat; drain and set aside. Add onion and bacon to pot; cook over medium heat until onion is almost translucent. Add garlic; cook for one minute. Add bouillon, water and potatoes; simmer 15 minutes, until potatoes are tender. Stir in kale, sausage and whipping cream; heat through over low heat without boiling. Serves 6 to 8.

CASSEROLE ONION BREAD

- 1 cup milk
- 3 tablespoon sugar
- 1 1/2 tablespoon butter
- 3/4 cup water
- 1 envelope active dry yeast
- 1 1/2 ounce package onion soup mix (Hackwell prefers a 2-ounce package)
- 4 cups all-purpose flour

Heat milk in a saucepan over medium heat just until boiling. Pour into a medium bowl; add sugar and butter. Cool slightly. Heat water until very warm, 110

to 115 degrees; add yeast and stir until dissolved. Add yeast mixture to milk mixture; add soup mix and flour. Stir to blend for 2 minutes. Cover bowl with a clean tea towel; let rise 45 minutes, until doubled in bulk. Stir dough down; beat vigorously for 30 seconds. Turn into a greased 1 1/2-quart casserole dish. Bake, uncovered, at 375 degrees for 45 to 55 minutes. Tent with aluminum foil if top browns too fast. Cool in pan on wire rack 5 minutes; turn upside-down to remove. Serves 8 to 10.

GRANDMA KANSAS' CINNAMON ROLLS

- 2 loaves frozen bread dough, thawed
- 1 cup butter, softened and divided
- 1 1/2 cups sugar, divided
- 1/4 cup cinnamon, divided
- 1 1/2 cup brown sugar, packed and divided
- 2 12-ounce cans evaporated milk

Place each dough loaf in a large greased bowl; let rise until double in bulk. Punch each down. Roll out each loaf into a 12-inch-by-20-inch rectangle on a well-floured surface. Spread half the butter on each rectangle; sprinkle each with half the sugar. Sprinkle half each of the cinnamon and brown sugar over sugar. Roll up each rectangle jelly-roll style, starting at the long end. Slice each roll into 12 slices. Arrange rolls in 2 greased 13-inch-by-9-inch baking pans. Cover with plastic wrap; let rise in a warm place 45 minutes, until doubled in bulk. Pour one can evaporated milk over each pan of rolls. Bake at 400 degrees 25 to 30 minutes, until golden; ingredients may bubble over pan sides as rolls are baking. Remove from oven; let stand 5 minutes. Invert each pan onto a baking sheet; serve warm. Makes 2 dozen.

All recipes from *Church Suppers*.