



PULLED PORK BBQ SANDWICHES

Keep some of our dry rub mix on hand for roasted or grilled dishes...it adds plenty of flavor to any recipe.

- 3 to 5 lb. boneless pork roast
- 1 to 2 T. olive oil
- barbecue sauce to taste
- 8 to 12 sandwich buns

■ Rub surface of pork with Dry Rub. Mix to taste, reserving the rest for another use. Heat oil over medium heat in a large skillet; brown pork on all sides. Place pork in a roasting pan. Bake at 325 degrees until very tender, 3 to 3½ hours. When done, use 2 forks to shred meat. Add barbecue sauce to taste and serve on buns. Makes 8 to 12 sandwiches.

Dry Rub Mix:

- ½ cup paprika
- ¼ cup salt
- ¼ cup pepper
- ¼ cup brown sugar, packed
- ¼ cup chili powder
- ¼ cup cumin
- 1 T. cayenne pepper
- 1 tsp. onion powder
- 1 tsp. garlic powder

■ Combine all ingredients in a mixing bowl; blend well. Makes 1¾ cups.



CHAMPIONSHIP ARTICHOKE DIP

Try this dip on veggies, toasted bread or pita chips... whatever the dipper, it's sure to disappear in a flash.

- 2 cup grated Parmesan cheese
- 2 cup shredded Mozzarella cheese
- 1 cup mayonnaise
- 2 cloves garlic, minced
- 16-oz. can artichoke hearts, drained and finely chopped
- ½ cup green onion, chopped
- assorted crackers

■ Combine all ingredients except onion and crackers in an 8-inch by 8-inch baking dish; mix thoroughly. Bake at 375 degrees for 45 minutes. Sprinkle with green onion; serve with crackers. Makes 7 cups.

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Tailgate Party

New cookbook
great way to
satisfy your team
before or after
the game



PEANUT BUTTER SWIRL BROWNIES

Peanut butter and chocolate are always an unbeatable team!

- 1 ½ cup all-purpose flour
- ¼ tsp. baking powder
- ½ tsp. salt
- ½ cup butter
- 4 1-oz. sqs. unsweetened baking chocolate
- 4 1-oz. sqs. semi-sweet baking chocolate
- 1 ½ cup sugar
- 2 tsp. vanilla extract
- 4 eggs, beaten

■ Combine first 3 ingredients; set aside. Melt butter and chocolate in a heavy saucepan over low heat, stirring frequently. Remove from heat; stir in remaining ingredients. Stir in flour mixture until well mixed.

■ Spread 2 cups of chocolate mixture in a greased 13-inch by 9-inch baking pan; top with half of Peanut Butter Swirl in 6 large spoonfuls. Spoon remaining chocolate mixture over and between peanut butter mixture in 6 large spoonfuls. With a knife tip, swirl through both mixtures.

■ Bake at 350 degrees for 30 to 35 minutes, until a toothpick inserted 2 inches from edge comes out nearly clean. Cool in pan on wire rack. Makes 2 dozen.

For the Peanut Butter Swirl:

- 1 cup creamy peanut butter
- ½ cup sugar
- 4 T. butter, softened
- 2 T. all-purpose flour
- 1 tsp. vanilla extract
- 1 egg

■ Beat together with an electric mixer on medium speed.



HONEY-GLAZED WINGS

Try this easy saute on boneless, skinless chicken breasts for a tasty main dish.

- 2 lbs. chicken wings
- pepper to taste
- 1 cup honey
- ½ cup soy sauce
- 2 T. oil
- 2 T. catsup
- 1 clove garlic, crushed

■ Sprinkle wings generously with pepper; arrange in a 13-inch by 9-inch baking dish and set aside. Combine remaining ingredients; mix well and pour over wings.

■ Bake at 350 degrees for 45 minutes, until chicken juices run clear and sauce has thickened. Makes 1-½ to 2 dozen.



ON THE NET

■ All recipes and photographs are from the cookbook "Get-Togethers with Gooseberry Patch: Food to Bring Family & Friends to the Table." It is available online at www.gooseberrypatch.com and in bookstores on Thursday.

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