

# Sweet treats from the Gooseberry Patch

Bring family and friends to the table with some tasty recipes for Memorial Day.

Readers of this column know that I frequently share recipes from cookbooks of interest. Before those recipes can be published, however, permission must first be obtained from the publisher.

Mostly, publishers of cookbooks are easy to work with, friendly and extremely communicative, many of them also offering to send along photographs from their cookbooks. The good folks at Gooseberry Patch are publishers just like that.

People who are familiar with the Delaware, Ohio-based Gooseberry Patch company know that its roots can be traced back to 1984 when neighbors Jo Ann Martin (a first-grade teacher) and Vickie Hutchins (a flight attendant and legal secretary) decided to give the mail-order business a go so they could work from home to be with their families.

Their first catalog was filled with the country-style things they loved like quilts, baskets, homemade cookie cutters, candles and wreaths. In 1992, their first cookbook, "Old-Fashioned Country Christmas," was printed, comprised of customer recipes and holiday reminiscences.

Since 1992, the company has published more than 50 community-style cookbooks, but 2005's "Get-Togethers with Gooseberry

Patch" and 2007's "Coming Home with Gooseberry Patch" made a stunning departure from most other Gooseberry Patch cookbooks by including an amazing number of spectacular full-color photographs.

With Memorial Day so close, some recipes from "Coming Home with Gooseberry Patch" were selected not just to help you with your holiday food plans, but also to give you a feel for the quality recipes you can expect to find in any one of the fine cookbooks coming out of Gooseberry Patch.

To see Gooseberry Patch's complete line of cookbooks, as well as calendars, organizers, craft ideas, home décor merchandise and other fun things, check out their Web site at [www.gooseberrypatch.com](http://www.gooseberrypatch.com) or call 1-800-854-6673.

**Sue Ade**, a Lowcountry resident since 1985, is a gourmet baker and collector of vintage cooking utensils and cookbooks. She can be reached at [sueade@aol.com](mailto:sueade@aol.com) or (843) 683-0375.



**KITCHEN ADE**  
Sue Ade



Photos courtesy of Gooseberry Patch

You will not have to call family and friends twice when Smokey Bacon-Gouda Burgers are brought to the table. Serve with Minted Asparagus Slaw and Grilled Sweet Corn with Lime-Chive Butter.

RECIPES COURTESY OF GOOSEBERRY PATCH

## Smokey Bacon-Gouda Burgers

¼ cup onion, finely chopped  
6 slices bacon, cut into 1/2-inch pieces, crisply cooked and 1 tablespoon drippings reserved  
¼ cup onion, finely chopped  
2 tablespoons olive oil  
1 ¼ cup onion, thinly sliced  
¼ cup steak sauce  
1 ½ pounds ground beef sirloin  
2 teaspoons Worcestershire sauce

1 teaspoon hot pepper sauce  
1 tablespoon grill steak seasoning  
4 slices smoked Gouda cheese  
4 Kaiser rolls or onion rolls, split and toasted  
Optional: crisply cooked bacon, sliced tomato, lettuce leaves

In a skillet over medium heat, cook chopped onion in reserved

drippings until soft, 2 to 3 minutes. Combine with bacon in a small bowl; set aside. Heat oil in skillet; add sliced onion and sauté, covered, until golden, about 10 minutes. Place sautéed sliced onion in another bowl, stir in steak sauce and set aside. In a large bowl, combine ground beef, remaining sauces, steak seasoning and

onion-bacon mixture; mix lightly to form 4 patties. Grill over medium-high heat to desired doneness, 4 to 6 minutes per side, topping with cheese slices when nearly done. Serve burgers on toasted rolls, topped with sliced onion mixture and with extra crisply cooked bacon, tomato and lettuce, if desired. Makes 4 servings.

## Minted Asparagus Slaw

1 pound asparagus, trimmed and cut into 4-inch lengths  
4 cups green cabbage, shredded  
1 cup red cabbage, shredded  
½ cup carrot, peeled and finely shredded  
2 to 3 tablespoons red onion, thinly sliced  
¼ cup fresh mint, chopped  
¼ cup fresh parsley, chopped  
Dressing (recipe follows)  
Garnish: lemon slices

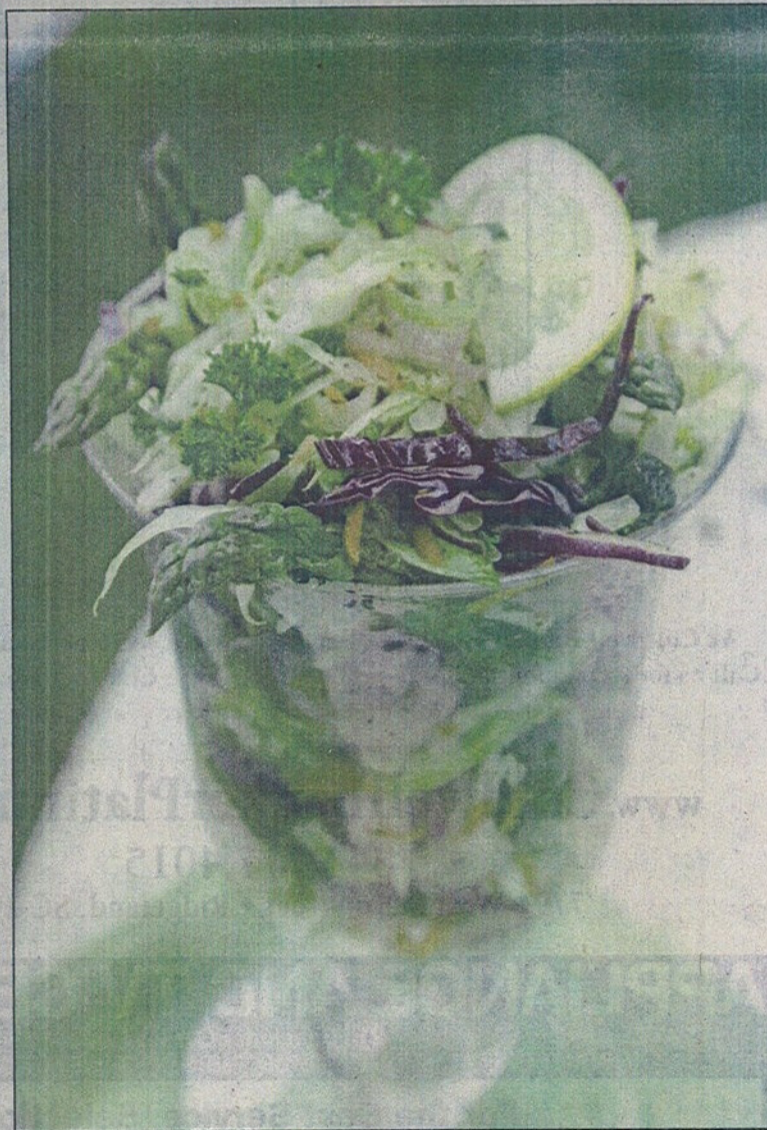
Bring one inch of water to a boil in a medium saucepan. Add asparagus in a steamer basket; cover and steam until crisp-tender, 4 to 6 minutes. Drain, rinse with cold water and chill. Combine cabbages, carrot, onion and herbs in

a large bowl; add dressing and toss lightly. Chill for several hours to overnight. To serve, lightly toss chilled cabbage mixture and spoon into salads bowls or clear glass tumblers. Tuck several asparagus spears into each serving; garnish with lemon slices. Makes 8 to 10 servings.

### DRESSING

2 tablespoons olive oil  
2 tablespoons Balsamic vinegar  
1 tablespoon lemon juice  
1 tablespoon lemon zest  
1 clove garlic, minced  
½ teaspoon pepper

Place all ingredients in a lidded jar; cover and shake well.



Grilling corn not only gives corn a nice smokey flavor, but also brings out the corn's sweetness. Soaking corn in icewater before grilling helps to keep the corn moist and the husks in place.

## Grilled Sweet Corn with Lime-Chive Butter

8 ears sweet corn in husks  
Garnish: Lime-Chive Butter (recipe follows)

Gently pull back corn husks and remove corn silk; press husks back into place. Soak corn in icewater for 30 minutes; drain well. Grill over medium to medium-high heat for 15 to 20 minutes, turning occasionally, until husks are charred and corn is tender. Serve with Lime-Chive Butter. Makes 8 servings.

### LIME-CHIVE BUTTER

½ cup butter, softened  
½ cup fresh chives, finely chopped  
2 teaspoons lime juice  
1 teaspoon lime zest  
½ teaspoon salt  
¼ teaspoon paprika  
¼ teaspoon cayenne pepper  
Blend all ingredients together; chill. Makes about ½ cup.

**Kitchen Ade note:** For this recipe, use unsalted butter.



## Send your recipes to Gooseberry Patch

Gooseberry Patch would love to see your recipes. If they like them, your recipe just might appear in one of their recipe books and you could receive a free copy of the cookbook your recipe appears in. Visit their Web site at [www.gooseberrypatch.com](http://www.gooseberrypatch.com) for information, or mail your recipe to: Gooseberry Patch, Book Dept., Call for Recipes, P.O. Box 190,