

Shopping Plus

Friday, October 7, 2005

ADVERTISING SUPPLEMENT

Look inside for local advertising circulars every Friday



BURSTING WITH BERRIES Bundt Cake.

GOOSEBERRY PATCH



SUNRISE SAUSAGE BALLS and Homemade Waffles with Blueberry Sauce.

GOOSEBERRY PATCH

Get-Togethers with Gooseberry Patch: Food to Bring Family & Friends to the Table

GOOSEBERRY PATCH

For almost 15 years, Gooseberry Patch cookbooks have helped America's home cooks create delicious meals for their loved ones. Now, Gooseberry Patch leads us on a mouth-watering journey through the seasons with *Get-Togethers with Gooseberry Patch: Food to Bring Family & Friends to the Table* (Gooseberry Patch, \$24.95).

From appetizers to soups and sandwiches and from main courses to vegetable dishes and desserts, here are crowd-pleasing recipes for any seasonal occasion. Spring's Garden Lunch features Chunky Chicken Salad with Smoked Gouda and Bursting with Berries Bundt Cake. Summer's Dinner on the Deck serves up Sweet and Sour Shrimp Kabobs and Key Lime Tarts. The crisp fall Let's Tailgate brings Goalpost Apple Slaw and Pulled Pork BBQ Sandwiches. And during the holidays, friends and family will enjoy the festive Holiday Open House with Cheery Cheese Truffles and Bruschetta with Cranberry Relish.

Filled with over 150 tried and true recipes that are easy-to-make, *Get-Togethers with Gooseberry Patch* also offers simple cooking and entertaining tips throughout each chapter to make even every day meals feel special.

In a new twist on the traditional illustrated Gooseberry Patch cookbooks, this collection is accompanied by full-color photography that inspires readers to celebrate life's simple pleasures with the ones they love most.

Three recipes from *Get-Togethers with Gooseberry Patch* follow:

BURSTING WITH BERRIES BUNDT CAKE

Try it with black raspberries, huckleberries, cherries or even gooseberries.

5 eggs
1-2/3 cups sugar
1-1/4 cups unsalted butter, diced and softened
2 tablespoons kirsch liqueur or blackberry syrup
1 teaspoon baking powder
1/8 teaspoon salt
2-1/2 cup all-purpose flour, divided
1-1/2 cups raspberries
1-1/2 cups blueberries or black-

berries

Garnish: Powdered sugar
Combine eggs and sugar in a large bowl; set aside. Beat butter and liqueur or syrup until fluffy using an electric mixer; add to egg mixture. Add baking powder, salt and all except 2 tablespoons flour. Beat until well-blended and no lumps remain; set aside. Combine berries and remaining flour; toss to coat berries. Gently fold berries into batter.

Pour into a greased and floured Bundt pan. Bake at 325 degrees until a wooden pick inserted into center comes out clean, about one hour. Remove from oven and let cool in the pan for 20 to 25 minutes; turn out onto a wire rack to cool completely. Sprinkle top of cake with powdered sugar.

Makes 10 to 12 servings.

SUNRISE SAUSAGE BALLS

Serve these immediately or keep them warm in the slow cooker set on low.

1 pound ground sausage
1/2 cup biscuit baking mix
1/2 cup shredded Cheddar cheese

12-ounce jar apricot preserves
In a large bowl, combine sausage, biscuit mix and cheese. Mix well and form into walnut-size balls. Arrange on ungreased baking sheets. Bake at 350 degrees for 20 to 30 minutes, turning once, until golden. Heat apricot preserves until syrupy; pour over meatballs and toss to coat.

Makes 15 sausage balls.

HOMEMADE WAFFLES WITH BLUEBERRY SAUCE

Nothing inspires morning smiles like the unmistakable scent of waffles for breakfast.

2 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon sugar
1/2 teaspoon salt
3 eggs, separated
1-1/2 cups milk
5 tablespoon shortening, melted
Stir together flour, baking powder, sugar and salt; set aside. Beat together egg yolks, milk and shortening; blend into flour mixture until smooth. Stiffly beat egg whites; fold into batter. Pour 1/2 cup batter onto preheated waffle iron; bake as manufacturer directs. Drizzle with Blue-

berry Sauce.

Makes 6 servings.

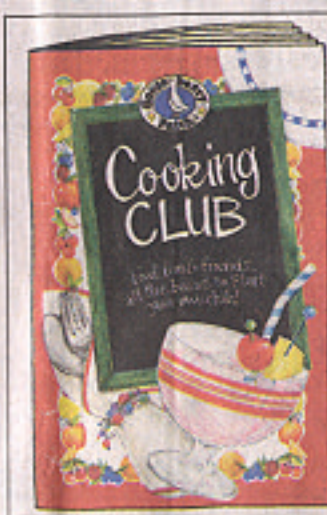
Blueberry Sauce:
1/2 cup sugar
1 tablespoon cornstarch
1/2 cup water
2 cups blueberries
1 tablespoon butter

Combine sugar and cornstarch in a saucepan; stir in water. Bring to a boil over medium heat; boil for 3 minutes, stirring constantly. Add berries. Reduce heat and simmer for 8 to 10 minutes, until berries burst. Stir in butter until melted. Serve warm.

Other book offerings from Gooseberry Patch include:

Cooking Club

What's a cooking club, you ask? All you need are a few friends, some great recipes and a sprinkle of fun. The newest book in the event series shows you how to start your own. It's packed with theme ideas, party-starters and lots of recipes too. You'll also find plenty of extras like copy and cut-out drink markers and invi-



tations. Softcover, 32 pages.

Heartfelt Organizer

Always know just what to say ... the new greeting card organizer is filled with thoughtful quotes and sentiments to help you sign greeting cards for all occasions, from birthdays and anniversaries to thank



you, sympathy and more. The handy pockets make it easy to store unused cards and envelopes. We've even included crafty ideas for the perfect finishing touches to make each card special.

Recipe Organizer

Whether clipped from magazines or shared between friends, all those loose recipes can stay neat and tidy in our spiral organizer. With 12 pockets for breakfast, main dishes, desserts and more, it's a

piece of cake to find recipes when dinnertime rolls around. You'll love the clever cooking, serving and time-saving tips too.



About Gooseberry Patch

What began at the kitchen tables of two stay-at-home moms 21 years ago has grown into the Gooseberry Patch home decor and cookbook catalog business of today.

For more information, please visit www.gooseberrypatch.com.



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FROM APPETIZERS TO SOUPS and sandwiches and from main courses to vegetable dishes and desserts, *Get-Togethers with Gooseberry Patch: Food to Bring Family & Friends to the Table* features crowd-pleasing recipes for any seasonal occasion.