

SLICE OF LIFE

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More great Gooseberry cookbooks

I keep getting these new publications from the folks at Gooseberry Patch in Ohio and can't wait to share the newest one with readers.

The one today with Vickie and Jo Ann (no last names given) is a 221-page soft cover titled, "Simple Shortcut Recipes."

The women have been putting out these marvelous cookbooks since they got their start in the small town of Delaware, Ohio, in 1984 — next-door neighbors who loved to share their love of home cooking over the backyard fence.



Vera
White

Cookbook
Corner

Through the years, readers learned of my obsession with Taste of Home publications, but the Gooseberry Patch recipes I've seen consistently rank right along side in all respects.

In "Simple Shortcut Recipes," Vicki and Jo Ann note they have shared their very best collection of "almost homemade recipes gathered from busy home cooks like you." They promise you'll save time by using convenient shortcut ingredients from the supermarket such as deli roast chicken, frozen dough, ready mixes and other pantry staples.

"With a little advance preparation, plus a few of our most-tested tricks and tips, you'll find that a home-style meal is never out of reach, even if you only have a few minutes," they conclude.

Every one of the recipes in "Simple Shortcut Recipes" features at least one timesaving ingredient. Below are some of my top picks.

OVERNIGHT CARAMEL ROLLS

Rosemarie Thomas, Lemoore, Calif.

- 1 25-ounce package frozen dinner rolls
- 1 3-ounce package cook and serve butterscotch pudding mix
- 1/2 cup brown sugar, packed
- 1/2 cup butter, melted

Evenly place rolls in 2 greased 13x9-inch baking pans. Sprinkle dry pudding mix and brown sugar over rolls; drizzle with melted butter. Cover with a tea towel; let rise at room temperature overnight. Bake, uncovered, at 350 degrees for 25 minutes, or until golden. Makes 20.

PULLED CHICKEN & SLAW SANDWICHES

Barbara Cooper, Orion, Ill.

- 1 cup barbecue sauce
- 1 cup ketchup
- 1/2 cup water
- 1 teaspoon lemon juice
- 2/3 cup brown sugar, packed
- 1 deli roast chicken, boned and shredded
- 6 buns, split
- garnish deli coleslaw

In a large saucepan, combine barbecue sauce, ketchup, water, lemon juice and brown sugar. Stir well; add chicken. Cook over medium heat until mixture is heated through, or cover and cook over low setting for one hour in a slow cooker. Serve on buns, spoon slaw over chicken.

Makes 6.

CHEESEBURGER & FRIES CASSEROLE

Phyl Broich-Wessling, Garner Iowa

- 2 pounds ground beef
- 10-3/4 ounce can golden

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- mushroom soup
- 10-3/4-ounce can Cheddar cheese soup
- 20-ounce package frozen crinkle-cut French fries
- garnish ketchup, dill pickles, mustard, chopped tomatoes, chopped sweet onion

In a large skillet over medium heat, brown meat; drain. Place beef in a buttered 13x9-inch baking pan. In a bowl, combine soups; spread over beef.

Top with French fries. Ale, uncovered, at 350 degrees for 45 to 55 minutes, until fries are golden, Garnish as desired. Serves 8.

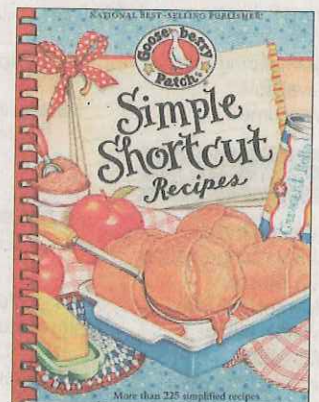
APPLE JALAPENO MEATBALLS

Lisanne Miller, Canton, Miss.

- 2 to 3 pounds frozen meatballs
- 12-ounce jar apple jalapeno jelly
- 16-ounce package pretzel sticks

Place meatballs in a slow cooker; pour jelly over top. Cover and cook over low setting for 2 1/2 hours, stirring occasionally to coat meatballs. Lower temperature to warm setting; serve with pretzel sticks. Serves 8 to 10.

"Gooseberry Patch Simple Shortcut Recipes" By Vickie and Jo Ann \$16.95



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Vera White writes Cookbook Corner for the Slice of Life section every week.