

Foods for Gatherings

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by Rosanne Lee

WHATEVER THE OCCASION, *GET-TOGETHERS WITH GOOSEBERRY PATCH*, by Gooseberry Patch co-founders Vickie Hutchins and Jo Ann Martin, is sure to provide the perfect recipes to bring family and friends to the table. With more than 150 tried-and-true recipes, you don't have to be a five-star chef to create these delicious dishes. Hutchins and Martin not only provide easy-to-make recipes, but instill in each page their simplistic approach to celebrating the pleasures of everyday life.

Friends Hutchins and Martin founded Gooseberry Patch in 1984 and have been providing home cooks with their cookbooks for almost 15 years. *Get-Togethers with Gooseberry Patch* is a country-style cookbook with recipes categorized by season and special occasion, from a simple garden lunch to a festive holiday party—making it easy to create multiple dishes that will complement each other. Chocolate Chip Pancakes, Just Like Mom's Meatloaf, and Minted Mango Tea are just a few of the tempting recipes inside. The authors also provide simple cooking and entertaining tips.

Get-Togethers with Gooseberry Patch is published by Gooseberry Patch and is available for \$24.95.



WARM 'EM UP CHILI

A handy seasoning mix makes sure this zesty soup is just right every time.

- 1-1/2 lbs. ground beef
- 1 onion, chopped
- 2 16-oz. cans kidney beans, drained
- 16-oz. can black beans, drained
- 16-oz. can pinto beans, drained
- 15-oz. can corn, drained
- 14-1/2 oz. can diced tomatoes
- 14-1/2 oz. can stewed tomatoes
- 3.8-oz. can black olives, drained and diced
- 30-oz. can tomato juice
- 1-1/2 oz. pkg. taco seasoning mix
- salt and pepper to taste

Sauté ground beef and onion in a skillet until browned; drain. Combine all ingredients in a large stockpot. Bring to a boil over medium heat; reduce heat and simmer for 30 minutes. Serves 8 to 10.

CHOCOLATE CHIP PANCAKES

No need for syrup but be sure to have plenty of napkins on hand!

- 1 c. milk
- 2 eggs, beaten
- 2 c. buttermilk biscuit baking mix
- 1/4 t. cinnamon
- 1/2 c. mini semi-sweet chocolate chips
- Garnish: frozen whipped topping, thawed and mini semi-sweet chocolate chips

Combine milk, eggs, biscuit mix and cinnamon, stirring until moistened. Fold in chocolate chips, being sure not to overblend. Drop by 1/4 cupfuls onto a hot, greased griddle; flip over when bubbles appear around edges. Cook each side until

lightly golden. Top with a dollop of whipped topping and chocolate chips, if desired. Makes 12 to 16 pancakes.

CHECKERBOARD COOKIES

Always a hit at exchanges, they look like you spent all day on them!

- 1 c. butter, softened
- 1 c. sugar
- 1 egg
- 1 egg yolk
- 1 t. vanilla extract
- 2-3/4 c. all-purpose flour
- 2 T. baking cocoa

Blend together butter and sugar. Beat in egg, egg yolk and vanilla; gradually add the flour. Divide dough into 2 portions; beat cocoa into one portion. Form dough into 2 balls; shape each into 2 ropes. Working with 4 ropes (2 of each color) press a light dough rope and a dark dough rope together. Repeat with remaining ropes. Place one pair of ropes on top of the other, alternating light and dark doughs. Press together to form a long roll; repeat with remaining dough. Wrap each roll in plastic wrap; refrigerate 4 hours, until firm. Slice 1/4-inch thick; arrange one inch apart on parchment paper-lined baking sheets. Bake at 350 degrees for 8 to 10 minutes. Makes 2 dozen cookies.



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JUST LIKE MOM'S MEATLOAF

Top with buttery mashed potatoes, French fried onions and chopped green onions...simply divine.

- 2 eggs, beaten
- 8-oz. can tomato sauce
- 3/4 c. cracker crumbs
- 1/4 c. onion, chopped
- 1/4 c. green pepper, finely chopped
- 1 T. Worcestershire sauce
- 1 t. salt
- 1/2 t. pepper
- 1-1/2 lbs. ground beef
- 1/2 c. catsup
- 2 t. mustard
- 2 T. brown sugar, packed

Combine first 8 ingredients in a medium bowl; add ground beef and mix well. Shape into a loaf; place in a 9"x5" loaf pan. Bake at 350 degrees for one hour. Combine catsup, mustard and brown sugar; pour over meatloaf and bake an additional 10 to 15 minutes. Serves 6. □

