

SLICE OF LIFE

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Quick fix ingredients for meals in minutes

In their latest release Vickie and JoAnn (no last names given) have provided the answer to that age-old question, what's for dinner?

Many tasty solutions are contained in the pages of

their newly released "10th Anniversary Edition Meals in Minutes." This 222-page paperback is another in the Gooseberry Patch cookbook series that I have grown to love in recent months.

"Family schedules are

busier than ever, so what better time to celebrate the 10th anniversary of our most treasured cookbook?" the authors write.

The recipes in "Meals in Minutes" are grouped by main ingredient, so you can find that perfect "quick fix" in a flash. In addition to time-saving tips, the cookbook also contains a handy pantry list, so you'll always be well stocked and ready to make any meal in just minutes.

Back in 1984, Vicki and JoAnn were next-door neighbors in the small Ohio town of Delaware who loved to share their love of home cooking over the backyard fence.

If you're still enjoying hearing about Gooseberry Patch cookbooks, stick around, as I still have a few more review copies to go.

The following are some of my



Vera White

Cookbook Corner

Cookbook

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favorite family friendly recipes from "Meals in Minutes."

VEGETABLE PIZZA

Remona Putman of Rockwood, Pennsylvania

- 2 8-ounce tubes refrigerated crescent rolls
- 8-ounce package cream cheese, softened
- 2 tablespoons dill weed
- 2 tablespoons onion, chopped
- 1 teaspoon seasoned salt
- 3/4 cup mayonnaise
- 3/4 cup mayonnaise-type salad dressing
- 1 1/2 cups assorted fresh vegetables, chopped

- 1 8-ounce package shredded Cheddar cheese

Spread out rolls on a lightly greased baking sheet, pinching seams together; bake at 375 degrees for 5 minutes. Set aside. Blend cream cheese, dill weed, onion, seasoned salt, mayonnaise and salad dressing together; spread over rolls. Arrange vegetables evenly over the top; press lightly into cream cheese mixture. Sprinkle with cheese; cut into squares to serve. Serves 24.

MESA CORN PIE

Diane Visser-Johnston of Van Nuys, California

- 11-ounce can creamed corn
- 2 cups milk
- 1 cup corn muffin mix
- 1 cup shredded Cheddar

cheese

- 4 1/2 ounce can diced green chiles
- 3.8 ounce can sliced black olives, drained
- 2 tablespoons butter, sliced

Pour corn into a greased 9 x 9-inch baking pan; add milk. Stir in corn muffin mix, Cheddar cheese, chiles and olives; mix well. Dot with butter. Bake, uncovered, at 350 degrees for 45 minutes. Let cool for about 10 minutes before serving. Serves 6 to 8.

EASY BUTTERSCOTCH BARS

Debbie Brown of Valrico, Florida

- 1 12-ounce package butterscotch chips, melted
- 1 cup butter, softened
- 1/2 cup brown sugar,

packed

- 1/2 cup sugar
- 3 eggs, beaten
- 1 1/2 teaspoons vanilla extract
- 2 cups all-purpose flour

Combine butterscotch chips and butter; mix well. Add sugars, eggs and vanilla; gradually blend in flour. Spread in a lightly greased 13 x 9-inch baking pan; bake at 350 degrees for 40 minutes. Cool and cut into squares.

Makes 2 dozen.

BLT PASTA SALAD

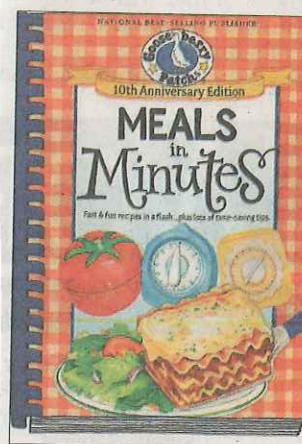
Ronda Sierra, Anaheim, California

- 1 8-ounce package elbow macaroni
- 4 cups tomato, peeled, seeded and chopped

- 4 slices bacon, crisply cooked and crumbled
- 3 cups shredded lettuce
- 1/2 cup mayonnaise
- 1/3 cup sour cream
- 1 tablespoon Dijon mustard
- 1 teaspoon sugar
- 2 teaspoons cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Prepare macaroni according to package directions; drain and rinse in cold water. Transfer to a serving bowl. Add tomatoes, bacon and lettuce; toss gently and set aside. In a separate bowl, mix remaining ingredients; stir well. Pour over macaroni mixture; gently toss until well coated. Serve immediately. Makes 10 servings.

"Gooseberry Patch 10th Anniversary Edition Meals in Minutes"



By Vickie and Jo Ann
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Vera White writes Cookbook Corner for the Slice of Life section every week.