



Get-Togethers with Gooseberry Patch

Food to Bring Family and Friends to the Table

Special to Holiday Shopping Guide

Welcome to the warm and cozy home of Gooseberry Patch. Where time spent with family and friends enjoying the simple things in life is always most important.

For almost 15 years, Gooseberry Patch cookbooks have helped America's home cooks create delicious meals for their loved ones. Now, let Gooseberry Patch lead you on a mouth-watering journey through the seasons with "Get-Togethers with Gooseberry Patch: Food to Bring Family & Friends to the Table."

From appetizers to soups and sandwiches, and from main courses to vegetable dishes and desserts, here are the most 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. Autumn's "Let's Tailgate" theme kicks off with "Goalpost Apple Slaw" and pulled-pork barbecue sandwiches. And at Christmastime, friends and family will enjoy the festive "Holiday Open House," highlighted with cheery cheese truffles, bruschetta with cranberry relish, seafood lasagna and red velvet cake.

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 everyday meals feel special.

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

BRUSCHETTA WITH CRANBERRY RELISH

A holiday twist on an Italian favorite (see photo, bottom left), this version combines the sweetness of fruit with the distinctive taste of blue cheese.

1 baguette, cut into 1/4-inch thick slices
1 to 2 T. olive oil
1 t. orange zest
1 t. lemon zest
1/2 c. chopped pecans

Brush baguette slices lightly with olive oil. Arrange on a broiler pan; toast lightly on one side under broiler. Turn slices over; spread with Cranberry Relish. Sprinkle with combined zests, then with pecans and blue cheese. Place under broiler just until cheese begins to melt. Makes 18 to 20.

CRANBERRY RELISH:

1 6-oz. can whole-berry cranberry sauce
6-oz. package sweetened, dried cranberries
1/2 c. sugar or more to taste
1 t. rum extract
1 c. chopped pecans

Stir all ingredients in a medium bowl.

ABOUT GOOSEBERRY PATCH

Gooseberry Patch mails over 10 million catalogs a year to addresses across the globe. In 1984, founders (and then-neighbors) Vickie Hutchins and Jo Ann Martin started the business literally at the kitchen table, while they swapped recipes and looked after their young children. Since 1992, Gooseberry Patch has published its popular line of cookbooks, over 100 titles in all, and now boasts over 6.5 million copies sold.

"Get-Togethers with Gooseberry Patch: Food to Bring Family & Friends to the Table," hardcover, 160 pages. In bookstores, \$24.95. Visit the Web site at www.gooseberrypatch.com.

