

# SLICE OF LIFE

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## Meals to enjoy in a pinch

I'll admit up front that I've fallen in love with Gooseberry Patch cookbooks, a series I've recently discovered from Vickie and Jo Ann (no last names given). As I explained in December when



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Cookbook Corner

I featured their "Big Book of Home Cooking," the women got their start for Gooseberry Patch in 1984 in the small Ohio town of Delaware — next-door neighbors who loved to share their love of home cooking over the backyard fence.

You'll be hearing a lot more about Gooseberry Patch cookbooks, as I have three review copies hot off the press. But the one I'm featuring this week is a 221-page spiral bound hardback cookbook titled, "Rush-Hour Recipes."

"Whether you're a busy stay-at-home mom, or a mom who goes out to work every day, you probably share our challenge... how to enjoy family meals at home, not in the drive-through lane," the women write in their introduction.

The women have collected more than 230 quick-to-fix dinner recipes they believe "your family will love," even slow-cooker meals and potluck dishes. Another plus is most of the recipes are ready in 30 minutes or less, and use familiar pantry ingredients.

Below are some of my top

## Cookbook

from Page 1D

picks from "Rush-Hour Recipes."

### BACON & CHEDDAR CHICKEN

Kathy Grashoff, Fort Wayne, Indiana

- 1 tablespoon oil
- 4 boneless, skinless chicken breasts
- 1/3 cup bacon, chopped
- 1/2 cup onion, chopped
- 1/2 cup milk
- 6 slices American cheese, chopped

Heat oil in a large skillet over medium-high heat; add chicken. Cook, turning once, for about 7 to 8 minutes, until golden brown on both sides and chicken juices run clear when pierced. Transfer chicken to a plate; cover to keep warm. Add bacon to dripping in skillet. Cook and stir over medium heat until crisp, about 2 minutes. Add onion; cook and stir until

tender, about 3 minutes. Add milk and cheese; cook and stir until smooth. Return chicken to the skillet along with any juices that have collected on the plate. Turn chicken in sauce to coat. Serve chicken with cheese sauce spooned over it.

Makes 4 servings.

### IRISH SUPPER

- Erin Stamile, Waco, Texas
- 1 16-ounce package wide egg noodles, uncooked
  - 1 pound ground pork sausage

- 1 head cabbage, shredded
- salt and pepper to taste

Cook noodles according to package directions; drain. While noodles are cooking, brown sausage in a skillet over medium heat. Drain sausage and set aside, reserving some drippings in skillet. Add cabbage, salt and pepper to skillet; cook until cabbage is tender. Toss together cooked noodles, sausage and cabbage in a serving bowl.

Serve with some warm Irish soda bread on the side. Makes 4 to 6 servings.

### KICKIN' COLESLAW

Peggy Market, Elida, Ohio

- 16-ounce package coleslaw mix
- 1/2 cup creamy horseradish sauce
- 1 prepared tablespoon horseradish
- 1 cup mayonnaise
- 1/4 cup sugar
- 2 tablespoons vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Place coleslaw mix in a large salad bowl. In a separate bowl, combine remaining ingredients. Blend well; pour over coleslaw mix. Cover and refrigerate at least 3 hours before serving. Serves 8.

### TEXAS HASH

- Sharlene Casteel, Fort Mitchell, Alabama
- 1 pound ground beef

- 1 onion, diced
- half red or green pepper, diced
- 1 cup long cooking rice, uncooked
- 1 14-1/2 ounce can diced tomatoes
- 3 cups water
- 2 teaspoons chili powder
- 1 teaspoon paprika
- salt and pepper to taste

In a skillet over medium heat, brown beef with onion and red or green pepper; drain. Stir in uncooked rice and remaining ingredients. Cover and simmer over low heat for about 25 minutes, until water is absorbed and rice is tender. Makes 4 to 6 servings.

"Gooseberry Patch Big Rush-Hour Recipes"  
By Vickie and Jo Ann  
Gooseberry Patch  
2500 Farmers Drive #110  
Columbus, Ohio 43235

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