

PULLED PORK BBQ SANDWICHES

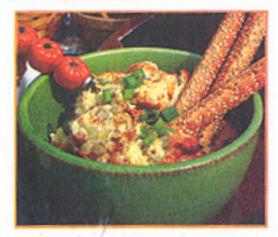
Keep some of our dry rub mix on hand for rousted or grilled dishes...it adds plenty of flavor to any recipe.

3 to 5 lb. boneless pork roast 1 to 2 T. olive oil

barbecue sauce to taste
8 to 12 sandwich buns
III Rub surface of pork with Dry Rub. Mix to taste,
reserving the rest for another use. Heat oil over medium heat in a large skillet; brown pork on all sides. Place pork in a roasting pan. Bake at 325 degrees until very tender, 3 to 3½ hours. When done, use 2 forks to shred meat. Add barbecue sauce to taste and serve on buns. Makes 8 to 12 Dry Rub Mix:

12 cup paprika 14 cup salt ¼ cup pepper ¼ cup brown sugar, packed 14 cup chili powder 4 cup cumin 1 T. cayenne pepper 1 tsp. onion powder 1 tsp. garlic powder

Combine all ingredients in a mixing bowl; blend well. Makes 1% cups.



CHAMPIONSHIP ARTICHOKE DIP

Try this dip on veggies, toasted bread or pita chips ... whatever the dipper, it's sure to disuppear in a flash.

2 cup grated Parmesan cheese
2 cup shredded Mozzarella cheese

1 cup mayonnaise 2 cloves garlic, minced 16-oz, can artichoke hearts, drained

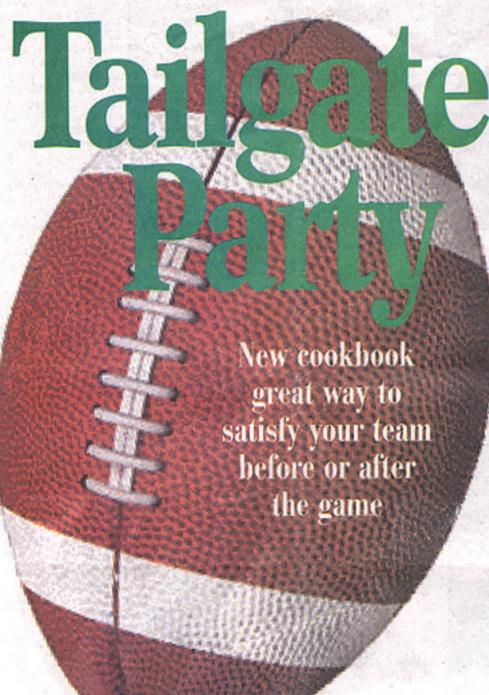
and finely chopped

1st cup green onion, chopped
assorted crackers

Ill Combine all ingredients except onion
and crackers in an 8-inch by 8-inch baking dish; mix thoroughly. Bake at 375 degrees for 45 minutes. Sprinkle with green onion; serve with crackers. Makes 7 cups.

Photographs courtesy of Energize Marketing for Gooseberry Patch

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■ All recipes and photographs are from the cookbook. "Get-Togethers with Gooseberry Patch: Food to Bring Family & Friends to the Table." It is available online at www.gooseberrypatch.com and in bookstores on Thursday.



PEANUT BUTTER SWIRL BROWNIES

Peanut butter and chocolate are always an

1 % cup all-purpose flour % tsp. baking powder

12 tsp. salt

& cup butter

4 1-oz. sqs. unsweetened baking chocolate

4 1-oz. sqs. semi-sweet baking

chocolate

1½ cup sugar 2 tsp. vanilla extract

4 eggs, beaten

Combine first 3 ingredients; set aside. Melt butter and chocolate in a heavy saucepan over low heat, stirring frequently. Remove from heat; stir in remaining ingredients. Stir in flour moture

until well mixed.

Spread 2 cups of chocolate mixture in a greased 13-inch by 9-inch baking pan; top with half of Peanut Butter Swirl in 6 large spoonfuls. Spoon remaining chocolate mixture over and between peanut butter mixture in 6 large spoonfuls. With a knife tip, swirl through both mix-

■ Bake at 350 degrees for 30 to 35 minutes, until a tootboick inserted 2 inches from edge comes out nearly clean. Cool in pan on wire rack. Makes 2 dozen.

For the Peanut Butter Swirl:

1 cup creamy peanut butter

15 cup sugar 4 T. butter, softened

2 T. all-purpose flour 1 tsp. vanilla extract

Beat together with an electric mixer on medium speed.



HONEY-GLAZED WINGS

Try this easy sauce on bone-less, skinless chicken breasts for a tasty main dish.

2 lbs. chicken wings pepper to taste 1 cup honey 1/2 cup soy sauce

2 T. oil 2 T. catsup

1 clove garlic, crushed

Sprinkle wings generously with pepper; arrange in a 13-inch by 9-inch baking dish and set aside. Combine remaining ingre-dients; mix well and pour over

wings.

Bake at 350 degrees for 45 minutes, until chicken juices run clear and sauce has thickened. Makes 1-12 to 2 dozen.