

# SLICE OF LIFE

Weekend, March 3 & 4, 2012

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## Soups, salads and more

My love affair with Gooseberry Patch cookbooks continues as I review more and more of their new publications. The latest in the series by Vickie and Jo Ann (no last names given) is titled "101 Soups, Salads & Sandwiches."



Vera White

Cookbook Corner

I have to say the recipes for these family pleasing dishes are some of the best I've seen in some time!

The 110-page spiral around cookbook is also filled with color photos that make the food look so good you immediately want to set out to try each recipe.

As explained in recent columns, the authors 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.

With their latest cookbook, the women note the recipes are ones you can mix and match for any occasion.

"You'll build up your recipe file with oodles of tried and true recipes that will round out any meal or satisfy appetites just by themselves," they promise.

One of my favorite chapters in the cookbook is "Terrific Toppings," offering homemade garnishes like Spicy Chili Crackers and Farmhouse Honey Mustard.

You owe it to yourself and your family to add "101 Soups, Salads & Sandwiches" to your cookbook shelf.

Below are a few of my top picks.

## Cookbook

from Page 1D

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### SPICY SAUSAGE CHOWDER

Sarah Gardner, Clifton Park, N.Y.

- 1 16-ounce package sweet Italian pork sausage links, diced
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 15-ounce can diced tomatoes
- 1 4-ounce can chopped green chiles
- 1 15-1/4 ounce can corn
- 1 14-1/2 ounce can chicken broth
- 1 8-ounce jar enchilada sauce
- 1 teaspoon dried oregano
- 1 teaspoon chili powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 cups water

In a skillet over medium heat, cook sausage until golden; drain. In a slow cooker, stir in sausage and remaining ingredients. Cover and cook on low setting for 6 to 8 hours, or on high setting for 3 to 4 hours. Serve with Tortilla Crisps (see recipe below).

Serves 4 to 6.

### TORTILLA CRISPS

- 4 whole wheat tortillas
- olive oil

Lightly brush both sides of tortillas with olive oil. Cut into wedges. Bake at 400 degrees on an ungreased baking sheet for 8 to 10 minutes until crisp.

### PIZZA SALAD

Karen Cumutt, Wichita, Kan.

- 1 head iceberg lettuce, torn
- 1 cup sliced pepperoni
- 1 cup shredded mozzarella cheese
- 1 cup shredded Cheddar cheese
- 1 green pepper, chopped
- 1/2 cup sliced black olives

- 1/2 cup red onion, sliced
- Toss together all ingredients in a large bowl. Toss with Pizza Dressing (see below) at serving time.
- Serves 6.

### PIZZA DRESSING

- 1/2 cup pizza sauce
- 1/2 cup oil
- 1/4 cup red wine vinegar
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1 teaspoon dried oregano
- 1/8 teaspoon pepper
- 1/4 teaspoon garlic powder

In a screw-top jar, combine all ingredients; cover and shake well.

### HONEY-BARBECUED PORK

Carol Smith, West Lawn, Penn.

- 2 to 3 pound pork roast
- 2 onions, chopped
- 1 12-ounce bottle barbecue sauce
- 1/4 cup honey
- 6 to 8 sandwich rolls, split

Place pork in a slow cooker. Add



onions, barbecue sauce and honey. Cover and cook on low setting for 6 to 8 hours. Use 2 forks to shred roast; mix well. Serve on rolls.

Makes 6 to 8 servings.

"Gooseberry Patch 101 Soups, Salads & Sandwiches"

By Vickie and Jo Ann, \$14.95  
Gooseberry Patch  
2500 Farmers Drive #110  
Columbus, Ohio 43235

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