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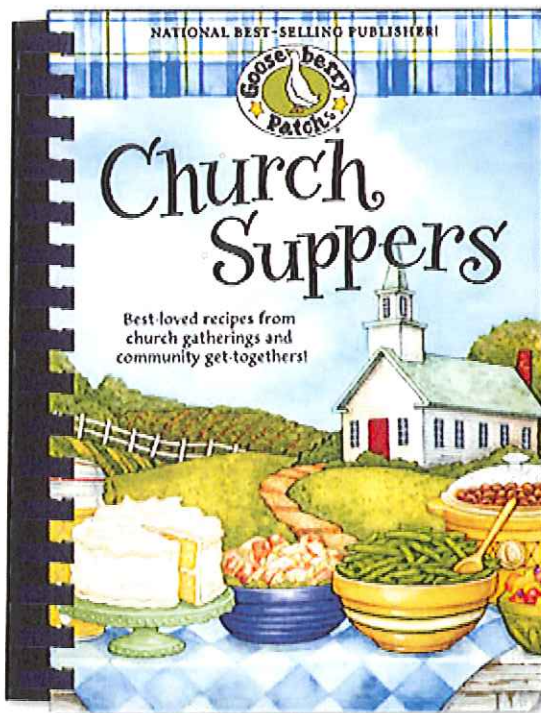
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## **HOME & AWAY**

### Gather 'Round the Table

With *Church Suppers*, Gooseberry Patch has collected a group of recipes that is intended to be enjoyed with others.

By Monica Reid Olson



For more than a quarter century, Gooseberry Patch has been publishing cookbooks featuring the kind of down-home, stick-to-your-ribs recipes your grandma used to make. *Church Suppers* takes that sense of home-style cooking a step further with a collection of recipes meant to share with family and friends.

Open the book to its table of contents and you won't find the typical division of recipes into categories such as appetizers, side dishes, main courses, etc. Here, the book separates recipes into how we live our lives as Americans. Categories include Pancake Breakfasts, Ladies' Lunch, Summertime Socials, Snacks & Such, Election Day Dinners, Soup Suppers & Chili Cook-offs, Food for a Crowd and Ice Cream Socials & Bake Sales. (For those who like recipes listed in more traditional categories, there's an index in the back of the book.)

The spiral-bound book lies flat, making it easy to following the recipes while preparing your selected dish. The charming black-and-white illustrations that adorn each page add to the book's down-home feel.

The recipes are shared by people from all over the country and have been tested time and time again by friends and family and those held dear. Each recipe is accompanied by a bit of history about the dish or a hint to make it just a little better. Each page also comes with a cooking tip, handy shopping advice or fun quote from a famous person, which makes the book a joy to just thumb through while curled up in a comfortable chair.

Because that's what this book is all about—comfort.

I made the Chicken Noodle Casserole for my family one evening. It turned out delicious, moist and creamy, and everyone enjoyed it. There were enough leftovers for lunch the next day, and the dish tasted even better the second time around.

For an office baby shower, I also made the Creamy Pretzel Salad. It was a hit; several co-workers asked for the recipe and the pregnant guest of honor went back for not just seconds but thirds.

Click for [Church Supper recipes](#).





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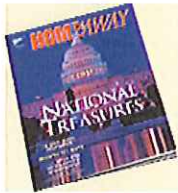
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**Church Suppers Recipes**



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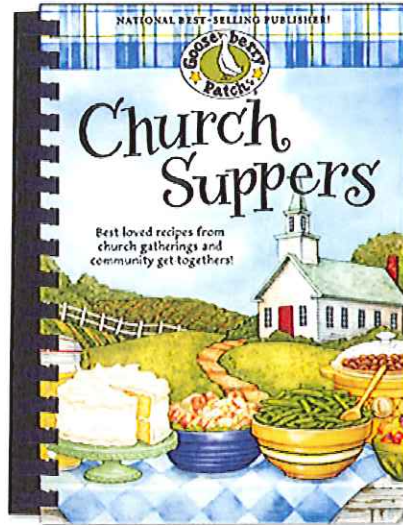
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Here is a sampling of recipes from *Church Suppers*.

**Chicken Noodle Casserole**

*This is a family favorite casserole ... warm and comforting. It's easy to make ahead and travels great. You can also make this ahead of time and freeze it to enjoy later.*

**Wanda Freeman**  
 Krum, Texas

- ¼ cup butter
- 1 onion, chopped
- 1 green pepper, chopped
- 5 to 6 stalks celery, chopped
- 4-ounce jar diced pimientos, drained
- 4-ounce jar chopped green chilies
- 10¾-ounce can cream of mushroom soup
- 3 9¾ -ounce cans chicken, drained slightly
- 12-ounce package elbow macaroni, cooked
- 12-ounce package shredded Mexican-blend cheese, divided

Melt butter in a Dutch oven over medium heat. Add onion, green pepper, celery, pimientos and chilies; sauté until tender. Stir in soup and chicken with liquid. Simmer for 10 minutes.

Spread macaroni in a lightly greased 13-inch-by-9-inch baking pan; sprinkle with half the cheese. Spread chicken mixture over cheese. Stir gently. Sprinkle with remaining cheese. Bake uncovered at 350 degrees for 30 minutes, until cheese is bubbly and golden. Let stand for five minutes before serving. Serves 12.

**Southern-style Breakfast Casserole**

*If I didn't bring this to breakfast on Palm Sunday ... I don't think they'd let me in the door!*

**Joyce Boswell**  
 Lewisport, Ky.

- 2 pounds ground pork sausage, browned and drained
- 4 eggs, beaten
- ½ cup milk
- 1 onion, diced
- 6 cups crispy rice cereal
- 2 cups cooked rice
- 10¾-ounce can cream of chicken soup
- 10¾-ounce can cream of celery soup
- 8-ounce package shredded Cheddar cheese

Combine all ingredients in a large bowl. Pour into a lightly greased 13-inch-by-9-inch baking pan. Bake, uncovered, at 425 degrees for 45 minutes. Serves eight to 10.

**Creamy Pretzel Salad**

*Whenever I bring this to a church potluck, it's always the first to go! This salad can be served as a side, but is sweet enough to be served as a dessert.*

**Wendy Gover**  
 Fort Collins, Colo.

- ½ cup butter
- 1 cup sugar, divided
- 3 cups pretzels, broken
- 8 ounces cream cheese, softened
- 8-ounce container frozen whipped topping, thawed
- 20-ounce can pineapple tidbits, drained

Melt butter in a saucepan over medium heat. Stir in one-half cup sugar until dissolved. Place pretzels in an ungreased 13-inch-by-9-inch baking pan; pour butter mixture over top. Bake at 350 degrees for 10 minutes; let cool. Remove pretzel mixture from pan and break into pieces. Mix together remaining sugar, cream cheese, whipped topping and pineapple; stir in pretzels. Chill. Serves 10 to 12.

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### Ms. Mabel's Butterscotch Squares

*Over 20 years ago, I used to go to meetings at a historic church in Nashville. This is where I met Ms. Mabel, who I think was one of the best cooks I've ever met. She had little tricks to adding a special touch to everything she made ... her way of sending love to each person who graced her table. This recipe is one my 29-year-old daughter continues to request for Sunday dinners.*

**Connie Wright**

*Madison, Tenn.*

½ cup butter, melted  
1 cup self-rising flour  
3.4-ounce package instant butterscotch pudding mix  
8-ounce package cream cheese, softened  
1 cup powdered sugar  
16-ounce container frozen whipped topping, thawed and divided

Combine melted butter and flour in small bowl. With lightly floured fingertips, pat butter mixture into a lightly greased 13-inch-by-9-inch baking pan. Bake at 350 degrees for 20 minutes, until golden; cool completely. Prepare pudding according to package instructions. Refrigerate until set, about 10 minutes. With an electric mixer on low speed, beat together cream cheese, powdered sugar and one cup whipped topping until smooth. Spread over cooled crust. Spread pudding mixture over cream cheese mixture; top with remaining topping. Cover with aluminum foil; refrigerate overnight. Serves 12 to 16.

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