

NATIONAL BEST-SELLING PUBLISHER!



101 *Easy* EVERYDAY RECIPES



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# Welcome to Our Friends

*Dear Friend,*

*Who doesn't love a meal that's simple to shop for and comes together in a snap? That's exactly what you'll find in **101 Easy Everyday Recipes**. We've collected a recipe box full of dishes with 5 or fewer ingredients or cooking times no longer than 30 minutes. From rise-and-shine breakfasts to I-want-seconds desserts, we're sharing our no-fuss favorites! And since every cook is asked, "What's for dinner?", we've tucked in two entire chapters of main dishes...20 stovetop suppers plus 20 oven-baked dinners.*

*Your family will savor most-requested recipes like Mandy's Hand-Battered Chicken, Chili & Biscuits and Cheesy Ham & Vegetable Bake. And Sour Cream Cornbread, Hug in a Mug Soup and Easy Skillet Lasagna are tried & true kitchen table classics. Plus, with such simple dinner ideas, you'll even have time to make yummy desserts like Apple Crisp Pie, Fudge Cobbler, Root Beer Float Cake and Peanut Butter Surprise Cookies.*

*With each recipe you'll find a mouth-watering photo so you'll know just what to expect, making menu planning a breeze. Enjoy serving a new collection of effortless and delicious meals with **101 Easy Everyday Recipes**!*

*Make every day special!*

*Jo Ann & Vickie*

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# Our Story



*JoAnn & Vickie*

*Back in 1984, we were next-door neighbors raising our families in the little town of Delaware, Ohio. Two moms with small children, we were looking for a way to do what we loved and stay home with the kids too. We had always shared a love of home cooking and making memories with family & friends and so, after many a conversation over the backyard fence, **Gooseberry Patch** was born.*

*We put together our first catalog at our kitchen tables, enlisting the help of our loved ones wherever we could. From that very first mailing, we found an immediate connection with many of our customers and it wasn't long before we began receiving letters, photos and recipes from these new friends. In 1992, we put together our very first cookbook, compiled from hundreds of these recipes and, the rest, as they say, is history.*

*Hard to believe it's been over 25 years since those kitchen-table days! From that original little **Gooseberry Patch** family, we've grown to include an amazing group of creative folks who love cooking, decorating and creating as much as we do. Today, we're best known for our homestyle, family-friendly cookbooks, now recognized as national bestsellers.*

*One thing's for sure, we couldn't have done it without our friends all across the country. Each year, we're honored to turn thousands of your recipes into our collectible cookbooks. Our hope is that each book captures the stories and heart of all of you who have shared with us. Whether you've been with us since the beginning or are just discovering us, welcome to the **Gooseberry Patch** family!*



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***Do you have a tried & true recipe...***

tip, craft or memory that you'd like to see featured in a **Gooseberry Patch** cookbook? Visit our website at [www.gooseberrypatch.com](http://www.gooseberrypatch.com), register and follow the easy steps to submit your favorite family recipe. Or send them to us at:

Gooseberry Patch  
Attn: Cookbook Dept.  
2500 Farmers Dr., #110  
Columbus, OH 43235

Don't forget to include the number of servings your recipe makes, plus your name, address, phone number and email address. If we select your recipe, your name will appear right along with it...and you'll receive a **FREE** copy of the cookbook!

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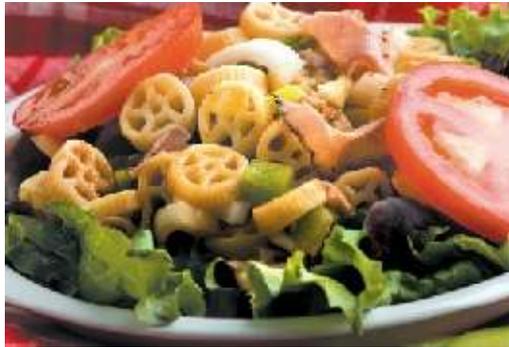


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# Dedication & Appreciation

*To those who  
delight in making  
every meal special!*



*A heartfelt thanks  
to all who sent us  
their delicious and  
oh-so-simple recipes!*

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# Easy-Breezy Breakfasts



## Egg & Bacon Quesadillas

Joshua Logan  
Corpus Christi, TX

*My kids raved about these after a sleepover at their Aunt Sherry's house. I like to spice up mine with hot sauce!*

2 T. butter, divided

4 8-inch flour tortillas

5 eggs, beaten

1/2 c. milk

2 8-oz. pkgs. shredded Cheddar cheese

6 to 8 slices bacon, crisply cooked and crumbled

Optional: salsa, sour cream

Lightly spread about 1/4 teaspoon butter on one side of each tortilla; set aside. In a bowl, beat eggs and milk until combined. Pour egg mixture into a hot, lightly greased skillet; cook and stir over medium heat until done. Remove scrambled eggs to a dish and keep warm. Melt remaining butter in the skillet and add a tortilla, buttered-side down. Layer with 1/4 of the cheese, 1/2 of the eggs and 1/2 of the bacon. Top with 1/4 of the cheese and a tortilla, buttered-side up. Cook one to 2 minutes on each side, until golden. Repeat with remaining ingredients. Cut each into 4 wedges and serve with salsa and sour cream, if desired. Serves 4.



## Coconut-Orange Breakfast Rolls

Jewel Sharp  
Raleigh, NC

*These sweet rolls are our favorite breakfast when we go camping. Just a few extra ingredients turn store-bought rolls into homemade goodies!*

12.4-oz. tube refrigerated cinnamon rolls with icing

3/4 to 1 c. sweetened flaked coconut

1 t. canola oil

1/2 c. orange marmalade

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1/4 c. sliced almonds

1/2 to 1 t. almond extract

Separate dough into 8 rolls; set icing aside. Place coconut in a dish. Roll each roll in coconut, pressing to make sure sides are covered. Place rolls, cinnamon-side up, into a 9" round cake pan coated with oil. Make a well in the center of each roll; fill with one tablespoon marmalade. Sprinkle rolls with almonds. Bake at 400 degrees for 15 to 20 minutes, until golden. Cool in pan 10 minutes. Mix almond extract into reserved icing. Spread rolls carefully with icing. Serve warm. Makes 8 servings.



## Savory Breakfast Pancakes

Jessica Parke  
Mulvane, KS

*Give the kids the unexpected for breakfast...these will disappear fast!*

2 c. biscuit baking mix

1 c. milk

2 eggs, beaten

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1/2 c. shredded mozzarella cheese

1/2 c. pepperoni, chopped

1/2 c. tomato, chopped

1/4 c. green pepper, chopped

2 t. Italian seasoning

Garnish: pizza sauce, grated Parmesan cheese

Stir together baking mix, milk and eggs until well blended; add remaining ingredients except garnish. Heat a lightly greased griddle over medium-high heat. Ladle batter by 1/4 cupfuls onto the griddle; cook until golden on both sides. Garnish with warmed pizza sauce and Parmesan cheese. Makes 15 pancakes.



**Nutty Brown Sugar Muffins**

*With a flavor that's so much like pecan pie, these muffins are sure to become a new favorite.*

2 eggs, beaten

1/2 c. butter, melted and cooled slightly

1 c. brown sugar, packed

1/2 c. all-purpose flour

1 c. chopped pecans

Stir together eggs and butter. Add remaining ingredients; stir just until blended. Spray foil muffin cup liners with non-stick vegetable spray. Place liners in a muffin tin; fill 2/3 full. Bake at 350 degrees for 25 minutes. Remove muffins from pan immediately; cool. Makes 10.



## **Sunrise Pizza**

*A quick recipe just right for busy mornings. We wrap up individual slices and pop them in the microwave before heading out the door!*

8-oz. tube refrigerated crescent rolls

1 c. cooked ham, diced

1 c. frozen diced potatoes with onions and peppers

1 c. shredded sharp Cheddar cheese

4 eggs

3 T. milk

1/2 t. salt

1/4 t. pepper

Separate rolls into 4 rectangles. Place on an ungreased baking sheet or 12" round pizza pan. Build up edges slightly to form a crust. Firmly press perforations to seal. Sprinkle ham evenly over crust. Top with frozen vegetables and cheese. Beat eggs; stir in milk, salt and pepper. Pour egg mixture over cheese in crust. Bake at 375 degrees for 15 minutes, or until center is set. Cut into wedges to serve. Serves 6.





## Apple-Stuffed French Toast

Wendy Paffenroth  
Pine Island, NY

*Amazing aroma and divine flavor...that's what breakfast is all about!*

3 apples, peeled, cored and cut into chunks

1/4 c. brown sugar, packed

cinnamon to taste

2 eggs, beaten

1/2 c. milk

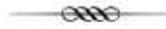
1 t. vanilla extract

8 slices wheat bread

Garnish: maple syrup

In a microwave-safe bowl, combine apples, brown sugar and cinnamon. Cover and microwave on high for 5 minutes, until apples are soft. In a separate bowl, stir together eggs, milk and vanilla. Spray a

griddle or large frying pan with non-stick vegetable spray and heat over medium heat. Quickly dip the bread on both sides in the egg mixture and place on the griddle. Cook until golden on both sides. Place one slice of toast on a plate; put a scoop of the apple mixture in the middle. Top with another slice of toast. Drizzle with maple syrup. Makes 4 servings.



## Kitchen Café Mocha

*Carrie O'Shea  
Marina Del Rey, CA*

*Oh, café mocha is such a treat! I make this every Saturday to tote with me on errands.*

6 c. hot brewed coffee

3/4 c. half-and-half

6 T. chocolate syrup

2 T. plus 1 t. sugar

Garnish: whipped cream, chocolate syrup

In a large saucepan, combine all ingredients except garnish. Cook and stir over medium heat until sugar is dissolved and mixture is heated through. Pour into mugs and garnish as desired. Makes 6 servings.



## Peachy Waffle Topping

*Tori Williams  
Champaign, IL*

*I recently tried this recipe for the first time...after one bite, I thought, "I've got to share this with all my friends!"*

16-oz. can sliced peaches in heavy syrup

1 T. lemon juice

1 T. cornstarch

Strain syrup from peaches into a saucepan. Cut peaches into bite-size pieces and set aside. In a bowl, mix lemon juice with cornstarch. Stir lemon mixture into syrup in saucepan. Cook and stir over medium heat for one minute, or until thickened. Stir in peach slices. Makes about 2 cups.



## No-Cook Strawberry Freezer Jam

*Dianne Gregory  
Sheridan, AB*

*It's so simple to preserve the sunny taste of fresh strawberries! Spread over hot biscuits, toast or yogurt.*

7 c. strawberries, hulled

1-3/4 oz. pkg. light powdered pectin

1-3/4 c. sugar, divided

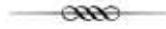
1 c. light corn syrup

8 1/2-pint freezer-safe plastic containers and lids, sterilized

Thoroughly crush strawberries in a large bowl; set aside. Combine pectin with 1/4 cup sugar. Gradually add pectin mixture to strawberries, stirring vigorously. Let stand for 30 minutes, stirring occasionally. Add corn syrup; mix well. Gradually stir in remaining sugar until dissolved. Spoon into containers leaving 1/2-inch headspace; secure lids. Let stand overnight at room temperature before

freezing. May be frozen up to one year. Store in refrigerator up to 4 weeks after opening. Makes 8 containers.

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## Buttermilk Oven Pancakes

Cindy Lyzengo  
Zeeland, MI

*What I like best about this recipe is no one has to stand by the stove and flip pancakes! For a different taste, sprinkle the batter with fresh fruit.*

1-1/2 c. all-purpose flour

2 T. sugar

1 t. baking soda

1 t. baking powder

1/4 t. salt

1 egg, beaten

1-1/2 c. buttermilk

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3 T. oil

cinnamon-sugar to taste

Garnish: butter, maple syrup

In a bowl, stir together flour, sugar, baking soda, baking powder and salt. In a separate bowl, combine egg, buttermilk and oil; add to dry ingredients. Stir just until mixed, but lightly lumpy. Spread batter evenly in a greased and floured 15"x10" jelly-roll pan. Sprinkle with cinnamon-sugar to taste. Bake at 350 degrees for 16 to 18 minutes, until top springs back when lightly touched and edges are lightly golden. Cut into squares and serve with butter and maple syrup. Makes 4 to 6 servings.



## **Breakfast Bruschetta**

*Jill Bal  
Highland, UT*

*My family loves bruschetta, so I thought, why not have it for breakfast?*

1 c. red or green grapes, sliced

1 c. strawberries, hulled and sliced

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1/4 t. cinnamon

1/8 t. nutmeg

1 c. cottage cheese or ricotta

1 T. chopped walnuts

1 baguette, cut in half lengthwise and sliced into 1-inch diagonals

2 to 3 T. olive oil

Place fruit in a small bowl; sprinkle with cinnamon and nutmeg. In another bowl, mix cheese and nuts. Brush bread lightly with olive oil and place on an ungreased baking sheet. Bake at 450 degrees until the bread turns golden, about 3 minutes. Remove from oven and spread cheese mixture on each piece of bread. Top with fruit mixture. Serves 4.



## Slow-Cooker Hashbrown Casserole

*Sometimes I'll substitute bacon or ham in place of the sausage. This hearty recipe works best in a large, oval slow-cooker.*

32-oz. pkg. frozen shredded hashbrowns

1 lb. ground pork sausage, browned and drained

1 onion, diced

1 green pepper, diced

1-1/2 c. shredded Cheddar cheese

1 doz. eggs, beaten

1 c. milk

1 t. salt

1 t. pepper

Place 1/3 each of hashbrowns, sausage, onion, green pepper and cheese in a lightly greased slow cooker. Repeat layering 2 more times, ending with cheese. Beat eggs, milk, salt and pepper together in a large bowl; pour over top. Cover and cook on low setting for 10 hours. Serves 8.





## Ham & Feta Cheese Omelet

*Holly Jackson  
Saint George, UT*

*All I can say is, "Mmm!"*

2 eggs, beaten

1/4 c. crumbled feta cheese

1/4 c. cucumber, diced

2 T. green onion, chopped

1/4 c. cooked ham, cubed

salt and pepper to taste

Garnish: salsa

Combine all ingredients except salsa in a bowl; mix well. Pour into a lightly greased sauté pan or small skillet. Without stirring, cook over low heat until set. Fold over; transfer to serving plate. Serve with salsa. Makes one serving.



## Good Morning Blueberry Shake

Jo Ann

*I enjoy a yummy breakfast shake...this drink blends up fast and is so pretty!*

2-1/2 c. blueberries

1-1/4 c. apple juice

1 c. frozen vanilla yogurt

1/4 c. milk

3/4 t. cinnamon

Garnish: additional blueberries

Combine all ingredients except garnish in a blender and process until smooth. Garnish with additional blueberries. Serve immediately. Makes 4 servings.



## **Easiest Cinnamon-Raisin Rolls**

*Nola Coons  
Gooseberry Patch*

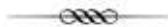
*Brew a pot of coffee and share these wonderful rolls with your neighborhood pals.*

- 2 c. biscuit baking mix
- 1/2 c. raisins
- 1/2 c. sour cream
- 4 T. milk, divided
- 2 T. butter, softened
- 1/2 c. brown sugar, packed
- 1/4 c. nuts, finely chopped
- 1/2 t. cinnamon

1 c. powdered sugar

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In a bowl, stir baking mix, raisins, sour cream and 3 tablespoons milk, just until combined. Gently smooth dough into a ball on a floured tea towel. Knead 10 times. Roll dough into a 12-inch by 10-inch rectangle. Spread rectangle with softened butter. Mix brown sugar, nuts and cinnamon; sprinkle over dough. Starting on the long end, roll up dough tightly; pinch edge to seal. Cut roll into 12 slices. Place slices, cut-side down, in greased muffin cups. Bake at 400 degrees for 15 minutes, or until golden. Stir together remaining milk and powdered sugar; drizzle over warm rolls. Makes one dozen.



## Butterscotch Coffee Cake

*Luann Hartzler  
Creston, OH*

*A neighbor brought this coffee cake as a house-warming gift twenty years ago and it's been a favorite ever since. Moist and very flavorful!*

18-1/2 oz. pkg. yellow cake mix

3.4-oz. pkg. instant vanilla pudding mix

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