



Celebrate the Season: Fall



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Gooseberry Patch

Keep it simple. Make it special.

Gooseberry Patch cookbooks are created with today's time-strapped, budget-conscious cooks in mind.

Each is filled with treasured recipes that have been shared by home cooks across the country, along with the stories that make these tried & true dishes favorites in their families.

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September...

With the kids back to school and the days getting shorter all the time, September is about making the most of the perfect cool air and blue skies. The breeze has a chill, the leaves are starting to change and market baskets are brimming with the last of summertime produce.

It's finally sweater weather, and we love to fill our fall weekends with trips to the orchard, cheering on the home team and soaking up the last of the sunshine. A backyard bonfire with friends is always a good idea...don't forget the s'mores!

Soon enough, the wind will pick up and we'll need our jackets, the sun will set at dinnertime and the pumpkin patch will be dotted with orange. Enjoy September while it lasts.



S'more, Please!

Light up the campfire and the backyard is turned from a simple grassy field into a space filled with magic and shadows. Add some sweet treats and it's a party. Why not toast a few marshmallows to perfection and dress them up with unexpected flavors?

- ★ Add peanut butter, apple butter, jam or Nutella before adding your gooey marshmallow.
- ★ Peanut butter cups or a peppermint patties are delicious in place of a plain chocolate square. Try a raspberry or caramel-filled chocolate square for an extra-special treat.
- ★ Flavored marshmallows add a fun twist...chocolate, French vanilla or pumpkin, anyone?
- ★ Try chocolate or cinnamon graham crackers
- ★ Fix 'em with fruit: sliced apples, bananas or pears are tasty...strawberries and raspberries too!
- ★ Use some homemade chocolate chip cookies in place of graham crackers...yum!

Why not set out a platter of possibilities and invite the neighbors over? No one can resist an impromptu s'more party!



Touchdown Butterscotch Dip

2 11-oz. pkgs. butterscotch chips
5-oz. can evaporated milk
2/3 c. chopped pecans
1 T. rum extract
apple and pear wedges

Combine butterscotch chips and evaporated milk in a slow cooker. Cover and cook on low setting for 45 to 50 minutes, until chips are softened; stir until smooth. Stir in pecans and extract. Serve warm with fruit. Makes about 3 cups.



Autumn Apple Milkshake

14-oz. can sweetened condensed milk
1 c. applesauce
1/2 c. apple cider
1/2 t. apple pie spice
3 c. crushed ice
Garnish: cinnamon

In a blender, combine all ingredients except ice and cinnamon. Gradually add ice, blending until smooth. Garnish servings with cinnamon. Serves 4 to 6.



Harvest Casserole



1/2 c. long-cooking rice, uncooked
4 redskin potatoes, cut into thin wedges
1/4 c. butter, sliced and divided
1 T. fresh sage, chopped

3 red peppers, chopped
1 onion, sliced
2 zucchini, thinly sliced
1 c. shredded Cheddar cheese

Cook rice according to package directions; set aside. Place potatoes in a greased 2-1/2 quart casserole dish. Dot with half the butter; layer half the sage, peppers, onion, zucchini and rice. Layer ingredients again; cover with aluminum foil. Bake at 350 degrees for one hour, or until potatoes are tender. Remove foil; sprinkle cheese over top and return to oven until cheese is melted. Serves 6.

Apple-Pear Pie



2 to 3 apples, peeled, cored and sliced
29-oz. can sliced pears
1 T. all-purpose flour

1/4 c. brown sugar, packed
1 T. cinnamon
2 9-inch pie crusts

Place apples and undrained pears in a large bowl. Add flour, brown sugar and cinnamon; stir to mix well. Line a 9" pie plate with one unbaked pie crust. Spoon fruit mixture into pie crust. Top with remaining pie crust and crimp edges. Cut 3 slits to vent. Bake at 400 degrees for 10 minutes. Lower heat to 325 degrees; bake for an additional 40 minutes, or until crust is golden. Serves 8.



Eating, Baking or Both?

Visit your local orchard and you're likely to see more apple varieties than ever before. The time spent picking your own is well spent when you take home all the spicy, tart, sweet and juicy flavors. Ever wondered which is best for eating and which is better for baking? Here's what we've found after years of sampling...er, testing.

★ Best for Eating:

The Pink Lady's juicy, sweet and tart flavor puts her at the top of our eating list. Not only does this apple taste delicious eaten out of hand, but chopped in a fresh salad, you won't believe the depth of flavor it adds.

Fuji apples are a year 'round favorite. Found easily in the grocery store, they're sweet and spicy with a thin skin...perfect for lunchboxes any time of the year.

Braeburn are another favorite for eating right off the tree. Sliced and bagged, they'll keep their shape in the freezer and you can enjoy them all year 'round!

★ Best for Baking:

Granny Smith apples are our favorites for pies. They don't turn to mush in the oven and balance out the sweetness with their tart flavor.

McIntosh apples are our favorite for applesauce and apple butter. They melt into a sweet, tangy flavor we love, but if you're looking for distinct slices in a pie, pick a Granny Smith instead...better yet, use them both!

Cortland apples stay firm in a pie and are sweeter than the Granny Smith. They'll perform best under gentle baking inside a pie or a dumpling crust and make delicious applesauce too.

★ Best All-Around:

When you get word that the Honeycrisps are ready, don't wait. They'll be gone before you know it, and you don't want to miss this apple perfection. So crisp and juicy for eating right from the tree and they'll hold up in pies, cakes and dumplings too. The best of both worlds!



Deep-Dish Sausage Pizza



16-oz. pkg. frozen bread dough, thawed
1 lb. sweet Italian pork sausage, casings removed
2 c. shredded mozzarella cheese
1 green pepper, diced
1 red pepper, diced

28-oz. can diced tomatoes, drained
3/4 t. dried oregano
1/2 t. salt
1/4 t. garlic powder
1/2 c. grated Parmesan cheese

Press dough into the bottom and up the sides of a greased 13"x9" baking pan; set aside. In a large skillet, crumble sausage and cook until no longer pink; drain. Sprinkle sausage over dough; top with mozzarella cheese. In the same skillet, sauté peppers until slightly tender. Stir in tomatoes and seasonings; spoon over pizza. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees for 25 to 35 minutes, until crust is golden. Makes 8 servings.

Chili Sweet Potato Fries



3-1/2 lbs. sweet potatoes, sliced into
1-inch wedges
2 T. olive oil
3/4 t. salt
1/4 t. pepper

1/2 c. orange juice
1 T. honey
3-1/2 t. chili powder, divided
1/3 c. fresh cilantro, chopped
8-oz. container sour cream

Place potato wedges in a large plastic zipping bag; sprinkle with oil, salt and pepper. Toss to mix. Arrange potato wedges on lightly greased baking sheets. Stir together orange juice, honey and 3 teaspoons chili powder; set aside. Bake wedges, uncovered, at 450 degrees for 25 to 30 minutes or until tender, shaking pans and basting with orange juice mixture several times. Stir cilantro and remaining chili powder into sour cream; serve with warm fries. Makes 8 to 10 servings.



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October...

When you peek out your window and see glowing, grinning jack-o-lanterns on porch steps, you know October has arrived. The leaves are at their peak in brilliant scarlets, oranges and golds, and swirls of steam drift off our mugs of warm cider in the frosty morning air.

We love to spend these chilly days picking pumpkins or winding our way around a corn maze. At the end of the day, there's always a home-cooked supper to warm us head to toe and spicy pumpkin bars to tuck into tomorrow's lunches.

Whether you dress up or just love seeing the little ghosts come around for their candy, this is a season with more treats than tricks. October is one of our favorite months of the year.



A Great Pumpkin Cheese Ball



8-oz. pkg. cream cheese, softened
10-oz. container sharp Cheddar cold-pack
cheese spread
1/4 c. crumbled blue cheese
2 t. Worcestershire sauce
1/4 t. celery salt

1/4 t. onion salt
1/2 c. walnuts, finely chopped
1 t. paprika
Garnish: 1 pretzel rod or pumpkin stem,
assorted crackers

Blend together cheeses until smooth. Stir in Worcestershire sauce, celery salt and onion salt, adding more to taste if desired. Shape into a ball and set on serving plate; cover and chill for 2 to 3 hours, until firm. If desired, score vertical lines with a knife to resemble a pumpkin. Toss walnuts in paprika; press into surface of cheese ball. Break pretzel rod in half and insert in top for a stem, or use pumpkin stem. Arrange crackers around cheese ball. Makes 10 to 12 servings.

Tailgate Sandwich Ring



2 11-oz. tubes refrigerated French bread dough
1/2 lb. bacon, crisply cooked and crumbled
3/4 c. mayonnaise
1 T. green onions, chopped

1/2 lb. deli sliced turkey
1/2 lb. deli sliced ham
1/2 lb. sliced provolone cheese
2 tomatoes, sliced
2 c. lettuce, chopped

Spray a Bundt® pan with non-stick vegetable spray. Place both tubes of dough into pan, seam-side up, joining ends together to form one large ring. Pinch edges to seal tightly. Lightly spray top of dough with non-stick vegetable spray. Bake at 350 degrees for 40 to 45 minutes, until golden. Carefully turn out; cool completely. Combine bacon, mayonnaise and onions; mix well. Slice bread horizontally. Spread half the bacon mixture over bottom half of bread. Top with turkey, ham and provolone. Place on an ungreased baking sheet. Bake at 350 degrees for 5 minutes, or until cheese melts. Top with tomatoes and lettuce. Spread remaining bacon mixture on top half of bread; place over lettuce. Slice into wedges. Serves 8.



Nothing says October like a plump pumpkin on the porch! With so many different ways to use this seasonal squash, we like to pick up a few in all different sizes. Carving jack-o-lanterns is a must, of course, but what else can you do?

Here are 8 ways to make pumpkins the star of the show

- ★ Stack up your jacks! Carve three or more pumpkins in graduated sizes. When complete, add a votive candle to each and then stack them in a pretty flowerpot, starting with the biggest on the bottom. Wooden skewers or a broomstick can help hold them in place.
- ★ Spell it out! Paint your address on them, use three in a row to spell out BOO or line up seven pumpkins to spell out WELCOME.
- ★ Little pie pumpkins are perfectly sized to sit atop pillar candlesticks...cut out a small opening in the top to add a votive candle.
- ★ Not feeling inspired by spooky faces and haunted houses? Once you have your pumpkin all cleaned out, get out the power drill and add constellations of "stars" all over the surface of your pumpkin.
- ★ One of the easiest ways to use these natural beauties is to clean them out and use them for a planter. Fall standards like mums get a whole new look when you place the pots in a pumpkin!
- ★ Pretty in paint! Add fat stripes of white and yellow (leaving some of the orange showing) to make your pumpkin look like sweet candy corn. Paint it black and silver for a spooky spiderweb version, or let the kids help add a silly face. You can even turn it on its side to let the stem serve as the nose!
- ★ Cook it down and bake it up! Use these plump picks to add fresh flavor to your baked goods...the amount of pumpkin puree you can get from one of these gorgeous gourds is surprising. Cut into manageable pieces and place cut side down in a baking dish. Add about a cup of water and bake for 90 minutes. Cool and remove peel. Smooth out the baked pumpkin in a blender, and it's ready for all your favorite recipes...bread, cookies, muffins, even pumpkin butter!
- ★ Speaking of eating these picks of the patch, don't throw those seeds away. Once rinsed, roasted and seasoned to perfection, they're a healthy snack that's also borderline addictive.



Hunting Cabin Chili



2 to 3 lbs. ground beef
1 onion, chopped
1 green pepper, chopped
16-oz. jar salsa
30-oz. can light red kidney beans, drained

3 15-1/2 oz. cans dark red kidney beans,
drained
28-oz. can whole tomatoes
1/8 t. hot pepper sauce
salt to taste

Brown beef in a large soup pot over medium heat; drain. Add remaining ingredients to pot. If needed, add enough water to just cover ingredients. Bring to a boil. Reduce to low; cover and simmer for 2 to 3 hours, until thickened. Serves 8 to 10.

Fireside Mulled Cider



3 qts. apple cider
1/2 c. apple jelly
1/4 t. nutmeg
2-1/4"x1" strips orange peel

3 whole cloves
2 whole allspice
4-inch cinnamon stick
1/2-inch piece fresh ginger, peeled

Combine cider, jelly and nutmeg in a slow cooker; set aside. Place remaining ingredients in a square of doubled cheesecloth; bundle and tie with kitchen string. Place spice bag in slow cooker; cover and cook on high setting for 4 hours. Discard cheesecloth bag before serving. Makes 12 servings.



Spooky Smiles for Lunch

Plain bagels turn into jack-o-lanterns with just a little green pepper and some bacon strips. Use red and yellow pepper pieces, olives and trimmed pepperoni to make a whole family of funny faces for lunch!

Gail's Pumpkin Bars



4 eggs, beaten
1 c. oil
2 c. sugar
15-oz. can pumpkin
2 c. all-purpose flour
2 t. baking powder

1 t. baking soda
1/2 t. salt
2 t. cinnamon
1/2 t. ground ginger
1/2 t. nutmeg
1/2 t. ground cloves

Mix together eggs, oil, sugar and pumpkin in a large bowl. Add remaining ingredients and mix well; pour into a greased and floured 18"x12" jelly-roll pan. Bake at 350 degrees for 30 to 40 minutes, until a toothpick comes out clean. Let cool; frost and cut into bars. Makes 1-1/2 to 2 dozen.

Cream Cheese Frosting:

8-oz. pkg. cream cheese, softened
6 T. butter, softened
1 T. milk

1 t. vanilla extract
4 c. powdered sugar

Beat together cream cheese, butter, milk and vanilla; gradually stir in powdered sugar to a spreading consistency.

Quick Halloween Treats

Sometimes you just don't have time to make perfectly iced cookies for Halloween. You know what you DO have time for? These three super-easy, super-quick treats that are guaranteed to make 'em smile.



Rice crispy pops dipped in melted chocolate sound easy enough. Add a drizzle of white icing piped out of a snipped ziplock bag and presto! Spiderweb Pops are dressed to impress.



Have ice cream cones, cookies and melting chocolate? You can make these witch hats in a blink of an eye. Fill them with ice cream and freeze for a treat that will chill them to the bone.



When you dip peanut-shaped cookies into white melting chocolate and add a few mini chocolate chips for eyes, cookies are magically transformed into ghosts. So easy, it's scary!

Hucklebucks



3/4 c. shortening
2 eggs, beaten
3/4 c. baking cocoa
1-1/2 c. sugar
3 t. vanilla extract, divided
1-1/2 c. all-purpose flour

1 T. baking powder
3/4 t. plus 1/8 t. salt, divided
1-1/2 c. plus 1 T. milk, divided
3/4 c. butter, softened
2 c. powdered sugar
1 c. marshmallow creme

In a large bowl, beat together shortening, eggs, cocoa, sugar and 1-1/2 teaspoon vanilla. In a separate bowl, sift together flour, baking powder and 3/4 teaspoon salt. Add 1-1/2 cups milk to cocoa mixture, alternating with dry ingredients. Mix well after each addition until batter is smooth. Drop by tablespoonfuls onto ungreased baking sheets. Bake at 400 degrees for 7 to 8 minutes; cool. Blend together remaining vanilla, salt, milk and other ingredients; spread on one side of a cookie and top with a second cookie. Repeat with remaining cookies. Makes 2 dozen.



November...

Every November, we count our blessings, and celebrating with a houseful tops the list. We're thankful for all the delicious dishes this wonderful month brings, and let's not forget all the timeless memories made around the table.

As the roasted turkey is being carved, you know this is going to be the best Thanksgiving yet. The potatoes are fluffy, the stuffing is golden and for dessert, the pies – oh, the pies! – they never disappoint. It's one of the best days to be together. Whether you're hosting or visiting, you're sure to have a full heart.

So let the first swirling snowflakes fall. We'll be inside with some hot turkey soup or enjoying a mug of cocoa around the fire...don't forget the marshmallows!



Counting our Blessings

At this time of year, we all have so much to be thankful for. Here are a few ideas that have inspired us to slow down and appreciate all we have.

Give thanks for the memories made this year

Ask everyone to bring a little something for a memory table at this year's feast. It can be anything from school pictures, Susie's soccer trophy and Uncle Bob's latest travel photos. Everyone will love catching up over the most exciting moments of the year.

Give thanks for your health

Get everyone outdoors for a little fresh air after Thanksgiving dinner. Toss the football around, play a little cornhole or try pumpkin bowling! Simply roll pumpkins toward two-liter bottles filled with water and try to knock 'em down.

Give thanks for community

The season of thanks is a perfect time to send a thank-you note to a favorite teacher, coach or scout leader telling them how much they mean to you and your family. Get the kids involved and include a favorite memory.

Give thanks for your home & hearth

Ask your Thanksgiving guests to bring a canned good or a pair of warm gloves to dinner. Deliver all the contributions to a family in need or a local shelter for those less fortunate.



Rosemary Roast Pork Loin



3-lb. boneless pork loin roast
2 t. dried rosemary
2 t. dry mustard
1 t. ground ginger

1 t. salt
1 t. pepper
2 T. olive oil
6 cloves garlic, minced

Place roast in an ungreased shallow roasting pan; set aside. Crush together seasonings in a mortar and pestle. Add oil and garlic to make a paste. Spread mixture over roast; let stand at room temperature for 30 to 45 minutes. Bake, uncovered, at 350 degrees for one to 1-1/2 hours. Let stand 15 to 20 minutes before slicing. Makes 6 to 8 servings.

Raspberry-Orange Turkey Breast



3-lb. boneless turkey breast
1 c. orange juice
1 t. orange zest
1 t. dried sage
1/2 t. dried thyme

salt to taste
1/2 t. pepper
1-1/2 c. frozen raspberries
1/3 c. sugar

Place turkey breast in a lightly greased 9"x9" baking pan. Drizzle with orange juice; sprinkle with orange zest, sage, thyme, salt and pepper. Bake, uncovered, at 350 degrees for 1-1/2 hours, basting occasionally with pan juices. Near the end of baking time, toss together raspberries and sugar; spoon around turkey breast and return to oven for final 15 minutes. Let stand for 10 minutes before slicing. Serve spoonfuls of berries over slices. Serves 6.

Sweet Potato Casserole



4 c. mashed sweet potatoes
1/3 c. plus 2 T. butter, melted and divided
2 T. sugar
2 eggs, beaten
1/2 c. milk

1/3 c. chopped pecans
1/3 c. sweetened flaked coconut
1/3 c. brown sugar, packed
2 T. all-purpose flour

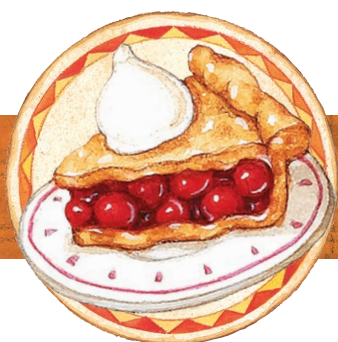
In a large bowl, mix together sweet potatoes, 1/3 cup butter and sugar. Stir in eggs and milk. Spoon mixture into a lightly greased 2-quart casserole dish. In a separate bowl, combine remaining butter and other ingredients. Sprinkle mixture over sweet potatoes. Bake, uncovered, at 325 degrees for one hour, or until heated through and bubbly. Serves 4.



Perfect Pies

The turkey was juicy, the stuffing had just enough sage and there wasn't a single lump in the potatoes...now it's time for dessert! If you're making pies for your Thanksgiving celebration, here are a few top-secret tips that'll have everyone asking for another slice.

- ★ For a sparkling, golden crust, whisk together a little light corn syrup and hot water. Brush the mixture over the unbaked top crust and sprinkle with coarse sugar before popping into the oven. Beautiful!
- ★ When making your crust from scratch, chilled dough is essential to get flaky layers. No time to wait for the fridge? Fill a large ziplock bag with ice and add a cup of water. Close the bag and place on top of rolled out dough. Within 5 minutes, the dough will be ready to roll.
- ★ For double-crust pies, mini cookie cutters are an easy way to add a special touch. Just cut out shapes from the top crust and "glue" them on in a pretty pattern using a little beaten egg.
- ★ Most fruit pies, crisps and cobblers can be made ahead and frozen for up to three months, so you can get started on Thanksgiving desserts now! Once baked, cool completely, then wrap well in plastic wrap and two layers of aluminum foil before freezing. To serve, thaw overnight in the fridge, bring to room temperature and warm in the oven.



Brown Sugar Puddin' Pies



15-ct. pkg. frozen mini phyllo cups, unbaked
1/2 c. butter, softened
3/4 c. sugar
3/4 c. brown sugar, packed

2 eggs, beaten
1/2 c. half-and-half
1/2 t. vanilla extract
Garnish: nutmeg and whipped topping

Bake mini cups on an ungreased baking sheet at 350 degrees for 4 to 5 minutes; set aside. Beat butter and sugars together until light and fluffy; blend in eggs, half-and-half and vanilla. Spoon into cups; sprinkle tops with nutmeg. Bake at 350 degrees for 15 to 20 minutes, until set. Top with a dollop of whipped topping and a dusting of nutmeg before serving. Makes 15 servings.

Cinnamon-Apple Parfaits

- 1 c. quick-cooking oats, uncooked
- 1/2 c. brown sugar, packed
- 1/4 c. butter, melted
- 21-oz. can apple pie filling, warmed
- 1/4 t. cinnamon
- 1 qt. vanilla ice cream, slightly softened

Combine oats, brown sugar and butter; spread in an ungreased 8"x8" baking pan. Bake at 350 degrees for 10 minutes. Cool; crumble and set aside. Mix together pie filling and cinnamon; divide among 8 parfait glasses. Top with softened ice cream and crumbled oat mixture. Serves 8.



Cranberry Tea

- 6 c. water, divided
- 2 family-size or 8 regular tea bags
- 1 t. whole cloves
- 2 2-1/2 inch cinnamon sticks
- 2 c. sugar
- 2 c. cranberry juice cocktail
- 1 c. orange juice
- 1/4 c. lemon juice

In a large pot, bring 4 cups water to a boil. Add teabags, cloves and cinnamon sticks; cover and steep for 5 minutes. Strain, discarding teabags and spices. Stir in remaining water and other ingredients. Stir until sugar is dissolved. Serve warm or over ice. Makes 4 quarts.





5 Uses for Leftover Turkey

(that aren't sandwiches!)



Turkey sandwiches are as much a part of our Thanksgiving traditions as Grandma's gravy boat, but sometimes we want to shake it up a little!

Thanksgiving Scramble

- ★ Combine shredded cheese, diced scallions and a little crumbled bacon with chopped turkey and whipped eggs. Scramble together until the eggs are fluffy and the cheese is melted.

White Pizza

- ★ Use your favorite quick crust and an alfredo sauce for the base. Add chopped turkey, artichoke hearts, fresh spinach, crumbled blue cheese, red onions and pecans. Top with a layer of mozzarella and bake until bubbly!

BBQ Bird

- ★ Shred your leftover turkey and toss with sauteed onions and your favorite barbecue sauce. Pile it high on a bun or freeze to enjoy later!



Autumn Chopped Salad

- ★ Combine chopped apples, dried cranberries, celery, walnuts and a creamy dressing with your leftover turkey...serve on a bed of greens or make mini sandwiches from dinner rolls!

Zesty Quesadillas

- ★ Pepper Jack cheese, a spoonful of corn and a sprinkle of chiles will take your turkey south of the border! Just place the ingredients between two flour tortillas and toast in the oven until cheese is melted.

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