

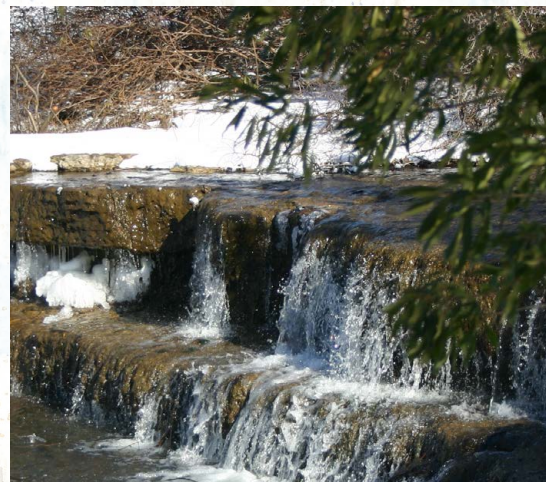
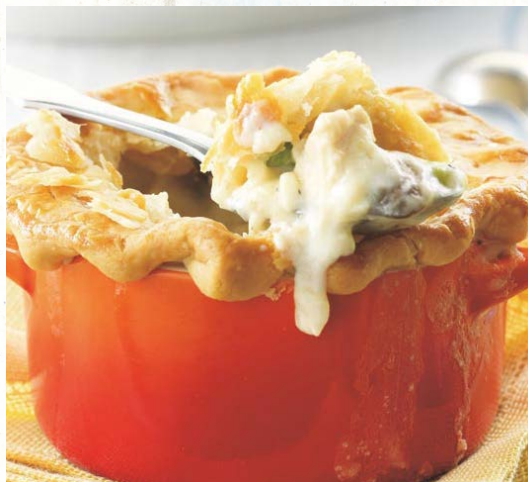


Celebrate the Season: Winter



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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.

We couldn't make our cookbooks without you, and your most cherished recipes and memories make for some of our most cherished books. There's nothing better than seeing one of your very own recipes in a published book...plus, you'll receive a FREE copy of the cookbook!

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January...

The windows are frosty, there's a fire crackling and we're settling in with our warmest woolly sweaters, a cup of tea and a well-loved quilt tucked 'round our toes. Around here, January is about slowing down, watching the snow fall and hibernating just a little.

Dinner will simmer all day long in the slow cooker while we keep our hands busy with a crafty idea or two. There's a little more time now that the holidays are over, so we might even get to that closet that needs straightening up, or maybe we'll re-organize the supplies in the craft room.

Enjoy the quiet and slower pace of January...it's full of promise and new beginnings!



The Magical Slow Cooker

7 goodies you never knew you could make in a slow cooker!



Fresh Bread

Rub butter generously over a 9"x5" loaf pan and a frozen bread loaf. Set the pan in an oval slow cooker and add the loaf. Cover and cook on low setting until the dough thaws and begins to rise, about 2 to 3 hours. Turn to high setting and continue cooking for another 2 to 3 hours, until the loaf is golden and sounds hollow when tapped.



Baked Potatoes

Pierce 6 baking potatoes multiple times with a fork and wrap each in aluminum foil. Stack in a slow cooker. Cover and cook on low setting 8 to 10 hours, or on high setting for 2-1/2 to 4 hours.



Hearty Meatloaf

Follow your favorite slow-cooker meatloaf recipe, then use this clever idea for easy slicing and serving. Create an aluminum foil "sling" by tearing off two lengths of foil long enough to fit in bottom of slow cooker and extend 3 inches over each side. Fold each foil strip lengthwise to form 2-inch wide strips. Arrange foil strips in criss-cross fashion in the slow cooker, pressing strips in the bottom and extending ends over sides. When the meatloaf is finished cooking, just lift the overhanging "handles" to remove the meatloaf!



Pasta & Noodles

Add pasta towards the end of cooking time and stir well. Serve as soon as pasta reaches desired tenderness, about 20 to 30 minutes. When adding dry pasta, be sure the sauce is fairly thin, because the pasta will absorb a lot of the water as it cooks. Add a cup of water or broth if needed.



Hard-Boiled Eggs

Cover 6 eggs with water in the slow cooker, cover and cook on low for 3-1/2 hours. They'll be perfectly hard-boiled for use in egg salad sandwiches, tossed salad toppings, deviled eggs and a quick breakfast on the go!



Chocolate Fondue

A chocolate lover's delight! Fill a mini slow cooker with chips or chunks of chocolate and heat on low until melted. Stir, then dip in strawberries, cookies, or drizzle over your favorite cake or brownies. Couldn't be easier!



Simmering Potpourri

For a warm, cozy holiday fragrance, simmer cinnamon sticks, citrus peel, whole cloves and nutmeg in a mini slow cooker. Just add 2 to 3 cups of water, set on low and enjoy the scent throughout your home.

French Onion Soup

1/4 c. butter
3 c. onion, sliced
1 T. sugar
1 t. salt
2 T. all-purpose flour
4 c. low-sodium beef broth
1/4 c. dry white wine or beef broth
6 slices French bread
1/2 c. grated Parmesan cheese
1/2 c. shredded mozzarella cheese

Melt butter in a skillet over medium heat. Add onion; cook for 15 to 20 minutes, or until soft. Stir in sugar and salt; continue to cook and stir until golden. Add flour; mix well. Combine onion mixture, broth and wine or broth in a 4-quart slow cooker. Cover and cook on high setting for 3 to 4 hours. Ladle soup into oven-proof bowls. Top with bread slices; sprinkle with cheeses. Broil until cheese is bubbly and melted. Serves 6.



Cheddar Potato Gratin

2 t. dried sage
1-1/2 t. salt
1/2 t. pepper
3 lbs. potatoes, peeled, thinly sliced and divided
1 onion, thinly sliced and divided
8-oz. pkg. shredded Cheddar cheese, divided
1 c. whipping cream
1 c. chicken broth

Mix sage, salt and pepper in a cup; set aside. Layer 1/3 of potatoes and half of onion in a lightly greased 13"x9" baking pan. Sprinkle with one teaspoon of sage mixture and 1/3 of cheese. Repeat layers with remaining ingredients, ending with cheese. Whisk cream and broth together until well blended; pour evenly over top. Bake, covered, at 400 degrees for one hour, until tender and golden. Let stand 5 minutes before serving. Makes 10 to 12 servings.



Slow-Cooker Beef Stroganoff



1-3/4 lbs. boneless beef round steak, cubed
1 T. canola oil
1/2 c. red wine or beef broth
2 T. all-purpose flour
1/2 t. garlic powder
1/2 t. pepper
1/4 t. paprika
1/4 t. dried oregano
1/4 t. dried thyme

1/4 t. dried basil
10-3/4 oz. can cream of mushroom soup
0.9 oz. pkg. onion-mushroom soup mix
8-oz. pkg. sliced mushrooms
1/2 c. sour cream
8-oz. pkg. wide egg noodles, cooked
2 T. butter, softened
Optional: minced fresh parsley

Brown beef in oil over medium-high heat for 8 to 10 minutes. Add wine or broth to pan, stirring to loosen bits from bottom of pan. Combine flour and seasonings in a 3 to 4-quart slow cooker. Place browned beef and mixture from pan on top; toss to coat. Add mushroom soup and soup mix; stir until blended. Stir in mushrooms. Cover and cook on high setting 3 to 3-1/2 hours or on low setting 6 to 7 hours, until beef is tender. Stir in sour cream; cover and cook until thoroughly heated. Serve over noodles tossed with butter; sprinkle with parsley. Serves 6.



Button Bookmarks

Whether you mark your favorite recipe in one of our cookbooks or keep track of the last page read in your novel, this project is so easy, you might want to make a bunch! They'd be so thoughtful for a book club, wouldn't they?

You'll need:

Vintage buttons in graduated sizes

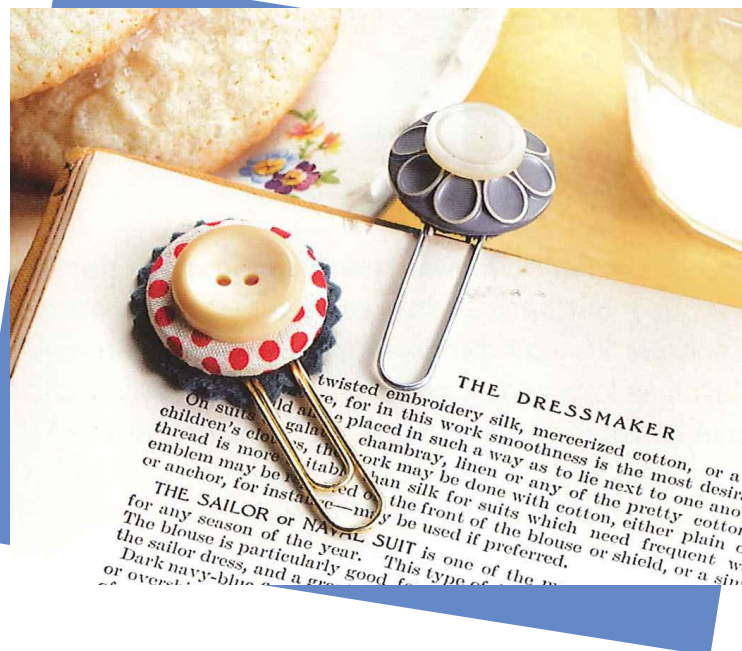
Jewelry & craft adhesive (we like E-6000, found at the craft store)

Jumbo paperclips

Felt scraps

Stack buttons together and glue to secure. Once dry, glue a paperclip to the back of your button stack and allow to dry. Cut a circle of felt just slightly larger than the bottom button in the stack, or at least large enough to cover the paperclip. Glue in place. We used pinking shears to cut out our felt scrap...gives it a fun edge, doesn't it?

Have fun making these easy little goodies... heck, they're so easy, maybe you'll whip a few up for your book club!



Chocolate Bread Pudding

2 c. milk
6 slices white bread, crusts trimmed
1/2 c. sugar
1/3 c. baking cocoa
2 eggs, separated and divided
2 T. butter, melted
1 t. vanilla extract
1/2 c. semi-sweet chocolate chunks
Garnish: whipped cream, baking cocoa

Heat milk in a large saucepan just until tiny bubbles form; remove from heat. Cube bread and add to milk; stir until smooth. Add sugar, cocoa and egg yolks; stir until well blended. Add butter and vanilla; set aside. Beat egg whites until stiff peaks form; fold into mixture along with chocolate chunks. Pour into 6 lightly greased custard cups; set cups in a larger pan filled with one inch of hot water. Bake at 350 degrees for 40 minutes, or until firm. Garnish with whipped cream and baking cocoa; serve warm or cold. Makes 6 servings.



Crispy Pecan-Chicken Casserole

2 c. cooked chicken, chopped
1/2 c. chopped pecans
2 T. onion, finely chopped
3/4 c. celery, sliced
1 c. mayonnaise
1/2 c. sour cream
10-3/4-oz. can cream of chicken soup
2 t. lemon juice
1 c. potato chips, crushed
1 c. shredded Cheddar cheese

Mix together all ingredients except chips and cheese. Place in a lightly greased 3-quart casserole dish. Combine chips and cheese; sprinkle on top. Bake, uncovered, at 375 degrees for 30 to 35 minutes, until golden and bubbly. Serves 6.



Cheesecake Cranberry Bars



2 c. all-purpose flour
1-1/2 c. long-cooking oats, uncooked
1/4 c. brown sugar, packed
1 c. butter, softened
12-oz. pkg. white chocolate chips
8-oz. pkg. cream cheese, softened

14-oz. can sweetened condensed milk
1/4 c. lemon juice
1 t. vanilla extract
14-oz. can whole-berry cranberry sauce
2 T. cornstarch

In a large bowl, combine flour, oats and brown sugar; cut in butter until coarse crumbs form. Stir in chocolate chips; reserve 2-1/2 cups of crumb mixture for topping. With floured fingers, press remaining mixture into a greased 13"x9" baking pan; set aside. Beat cream cheese in a large bowl until creamy. Add condensed milk, lemon juice and vanilla; mix until smooth. Pour cream cheese mixture over crust. Combine cranberry sauce and cornstarch; spoon over cream cheese mixture. Sprinkle reserved crumb mixture over top. Bake at 375 degrees for 35 to 40 minutes, until golden. Let cool and cut into bars. Makes 2 dozen.

Let's Get Organized

Tackle the pantry, craft room, kids' play room or any room with these handy tips.



Kitchen

Small glass knobs and drawer pulls make a lovely peg rack for dish towels in the kitchen...just attach the screws into a peg board.

It's easy to keep a cutting board from slipping while you chop. Set it on a piece of non-slip mesh easily found at home improvement stores...it's the same kind of pad used to keep area rugs from slipping!

A clear plastic over-the-door shoe organizer is super for pantry storage...just slip gravy mix packets, spice jars and other small items into the pockets.

A big chalkboard in the kitchen is a handy spot to keep a running grocery list. Try to arrange it according to the aisles in the supermarket...it'll really cut down on shopping time.

Some meals are worth remembering, so keep a notebook tucked into a kitchen cabinet. Jot down any perfect pairings or menus that you'll want to repeat sometime soon!



Family

Hang up an old-fashioned mini washboard where family messages, calendars and to-do lists can easily be found. Button magnets and clothespin clips will hold everything in place and add a dash of whimsy.

Make helping around the house fun and easy! Let everyone draw their jobs out of a hat and keep supplies for each organized in a bucket or caddy that's ready to go.

Keep the kids' art station in order and ready for their latest creations. An old dish drainer will corral paper, coloring books and sticker pages, while the silverware holder will keep crayons, markers and more upright and out of the way.

Sort through your family's closets and donate gently worn and outgrown coats, clothes and extra blankets to a nearby shelter. They'll be much appreciated, and you'll be making space for new items.



Craft Room

A muffin tin is a clever way to corral paper-crafting embellishments, stickers and glue dots...a fun way to keep everything handy!

Keep the craft room organized by using roomy pantry jars to hold everything from ribbons and bows to wish lists and recipes. Cut wallpaper for labels and secure to the jars with double-sided tape.

A flea-market window shutter hung on a wall can hold greeting cards, keepsake letters or postcards. Add a row of cup hooks along the bottom to keep scissors and favorite ribbon at your fingertips.



February...

Our cheeks are rosy red this time of year...mostly because it's pretty chilly outside, but we're also looking forward to Valentine's Day coming up.

While we'll always surprise our sweethearts with a present, February is also the perfect time to show your best friends how much they mean to you. Whether it's dropping a handwritten note in the mail, making them something sweet to eat or just dropping by to say "hello," they're sure to appreciate it.

Take some time this month to snuggle in with your loved ones, treat yourself to a little extra chocolate and a few springtime daydreams!



Pump up the Pink!

Valentine's Day is fun for the whole family! Here are 8 of our favorite ways to make your loved ones feel special this month and add a little fun to the day.



-  Chill and slice stick butter or margarine and when firm, cut each piece with your mini heart cookie cutter. Perfect for dinner rolls, baked potatoes or muffins in the morning.
-  Set aside leftover candy canes for Valentine's Day decorations. Unwrap and arrange on parchment paper-lined baking sheets. Place pairs hook to hook and tail to tail to form sweet hearts. Bake at 350 degrees for 2 to 4 minutes, just until they stick together when the ends are lightly pinched. Let cool, tie with ribbon and hang from windowpanes...so cheery!
-  Packing lunches? You can cut everything from sandwiches and tortillas to brownies and fruit slices into hearts...just use your trusty heart cookie cutters.
-  Make a love note jar for your family! Decorate a big, wide-mouthed jar with ribbons and hearts, then have everyone tuck in one or two love notes about a week before Valentine's Day. On the 14th, each person gets to draw a love note. The notes can vary from coupons to help with chores to simple messages telling family members why you love them.
-  Stir up a pitcher of pink lemonade to enjoy with lunch. Combine 3-1/4 cups water, 1/2 cup sugar and 1/2 cup lemon juice. Stir until sugar dissolves and add a little maraschino cherry juice to turn it pink. Serve over ice...so refreshing!
-  Butter bread slices and cut into heart shapes using mini cookie cutters. Bake at 425 degrees until crisp. Garnish filled soup bowls with toasts before serving.
-  Create a little after-dinner treat! Melt white chocolate, tint it pink with a few drops of red food coloring and then drizzle over popped popcorn, pretzels, mini marshmallows, or combine them all for a tasty snack mix.
-  Put jammies & socks in the dryer, just waiting for someone to come in from the cold...such a sweet gesture and toasty too.



Be Mine Cherry Brownies



18.3-oz. pkg. fudge brownie mix
3 1-oz. sqs. white baking chocolate
1/3 c. whipping cream
1 c. cream cheese frosting

1/4 c. maraschino cherries, drained and chopped
1-1/2 c. semi-sweet chocolate chips
1/4 c. butter
Garnish: candy sprinkles

Prepare brownie mix according to package instructions. Line a 13"x9" baking pan with aluminum foil, leaving several inches on sides for handles. Spray bottom of foil with non-stick vegetable spray; spread batter into pan. Bake at 350 degrees for 24 to 26 minutes; let cool. Lift brownies from pan; remove foil. Use a 3-inch heart-shaped cookie cutter to cut brownies. In a microwave-safe bowl, melt white baking chocolate and whipping cream for one to 2 minutes, stirring until chocolate is melted; refrigerate 30 minutes. Stir frosting and cherries into chilled chocolate mixture; spread over brownies. In a microwave-safe bowl, melt chocolate chips and butter for one to 2 minutes, stirring until smooth. Transfer to a plastic zipping bag, snip off a tip and drizzle over brownies. Garnish with sprinkles. Makes 14.

Mini Sausage Tarts

1 lb. ground pork sausage, browned and drained
8-oz. pkg. shredded Mexican-blend cheese
3/4 c. ranch salad dressing
2 T. black olives, chopped
4 pkgs. 15-count frozen mini phyllo cups
Optional: diced red pepper, diced black olives

Combine sausage, cheese, salad dressing and olives; blend well. Divide among phyllo cups; arrange on ungreased baking sheets. If desired, sprinkle with diced pepper and black olives. Bake at 350 degrees for 10 to 12 minutes. Makes 5 dozen.



Smothered Green Beans

1 lb. green beans	2 cloves garlic, minced
6 slices bacon	1-1/2 t. salt
3 stalks celery, chopped	1/2 t. dried thyme
1 onion, chopped	1/2 t. dried basil
1 red pepper, chopped	1/2 t. paprika
3 plum tomatoes, seeded and chopped	1/4 t. pepper

Cook green beans in boiling water to cover for 6 to 8 minutes, until crisp tender. Drain and place in ice water to stop the cooking process. Cook bacon in a large skillet until crisp; remove bacon and drain on paper towels, reserving 2 tablespoons drippings in skillet. Crumble bacon and set aside. Cook celery, onion and red pepper in hot drippings in skillet over medium-high heat for 5 minutes. Add green beans and remaining ingredients; cook, stirring often, until heated through. Sprinkle bacon on top. Makes 6 to 8.



Mix & Match Smoothies

When you want to add some fresh flavor to your menu, these combinations of your favorite fruits & veggies will create a shot of sunshine that's delicious any time of day!

-  While fresh fruit is the best, at this time of year it can be tough to get. When substituting frozen for fresh, you can usually leave out the ice from these recipes. The frosty fruit will make it plenty cold and slushy!
-  A Cherry Pineapple Smoothie tastes bright & tropical on a gray winter morning and it's simple to make. Blend together 1 cup frozen cherries, 1 cup frozen pineapple, 1/2 frozen banana, 1/2 cup orange juice and 1/2 cup vanilla yogurt. Add more orange juice if you'd like a more sippable smoothie.
-  Carrots get a fruity disguise when they're blended with fruit and yogurt. Soften 1 cup chopped carrots in the microwave for 2 to 3 minutes. Once tender, toss into the blender and purée until smooth. Sweeten with 3/4 cup fresh or frozen pineapple, 1 cup frozen mango and 3/4 cup orange juice. Mix in 1 cup vanilla yogurt and enjoy!
-  Our Triple Berry Blast is an easy smoothie to keep on hand. Simply combine 2 cups of your favorite mixed berry blend with vanilla or blueberry yogurt. Whirl it up and add milk until desired consistency is reached. This is a good one to hide some baby spinach in too...you can't even see the green, much less taste it!
-  Want a dairy-free smoothie? Try this simple citrus combination! Peel and seed 4 tangerines, then separate them into sections, removing as much pith as you can. Squeeze the juice of 2 limes into the blender over the tangerines and sweeten with 1/4 cup honey. Add a frozen banana for creaminess and give it a whirl!
-  One of our favorite flavor pairs is Peanut Butter & Banana. To make this simple smoothie, blend 1 banana, 1 cup vanilla yogurt, 1/2 cup creamy peanut butter, 1/3 cup milk, 1/2 teaspoon cocoa powder, a pinch of salt and 2 cups ice. Remember, if you're using frozen bananas, you can skip the ice!
-  Don't pass up grapefruit or another tart fruit for your morning smoothie...sweeten 'em up with a frozen banana and the taste will be just right. We like a cup of grapefruit sections (fresh or canned) combined with a frozen banana and a few pieces of frozen mango. Add yogurt or milk until it reaches a thickness you like.
-  A fresh breakfast side dish...fruit kabobs! Just slide pineapple chunks, kiwi slices, melon balls, orange wedges and strawberries onto wooden skewers. They can even be slipped into breakfast smoothies or frosty juices.



Chicken Pot Pies



1/2 c. plus 2 T. butter, divided
1/2 c. all-purpose flour
1-1/2 c. chicken broth
1-1/2 c. half-and-half
3/4 t. salt
1/2 t. pepper
8-oz. pkg. sliced mushrooms
salt and pepper to taste

1 onion, chopped
1 c. frozen peas, thawed
3-1/2 c. cooked chicken, chopped
2 eggs, hard-boiled, peeled and chopped
2 9-inch pie crusts
1 T. whipping cream
1 egg

Melt 1/2 c. butter in a heavy saucepan over low heat; add flour and whisk until smooth. Cook, whisking constantly, one minute. Gradually add chicken broth and half-and-half; increase heat to medium and cook, whisking constantly, until thickened and bubbly. Stir in salt and pepper; set sauce aside. Melt one tablespoon butter in a large skillet over medium-high heat. Add mushrooms. Season with salt and pepper and sauté 10 minutes, or until golden; add to sauce. Add remaining butter to skillet. Add onion; sauté until tender. Stir in peas. Add onion mixture, chicken and chopped eggs to sauce. Spoon into 6 lightly greased 8-ounce oven-proof ramekins. Cut 6 circles, slightly larger than the diameter of the ramekins, from pie crusts. Top each ramekin with a pie crust circle; crimp edges and cut vents in tops. Beat together cream and egg; brush over pie crust. Bake at 375 degrees for 30 to 35 minutes, until golden and bubbly. Serves 6.

Cheesy Baked Tortellini

10-oz. pkg. refrigerated cheese tortellini
2 c. marinara sauce
1/3 c. mascarpone cheese or softened cream cheese
1/4 c. fresh Italian parsley, chopped
2 t. fresh thyme, chopped
5 slices smoked mozzarella cheese
1/4 c. shredded Parmesan cheese

Prepare tortellini according to package directions; drain and set aside. Meanwhile, in a bowl, combine marinara sauce, mascarpone or cream cheese, parsley and thyme. Fold in tortellini. Transfer to a greased 9"x9" baking pan. Top with mozzarella and Parmesan cheeses. Bake, covered, at 350 degrees for about 30 minutes, or until cheese is melted and sauce is bubbly. Serves 4 to 6.



Super Berry Crisp

21-oz. can cherry pie filling
2 c. fresh blueberries
1/4 c. butter
1/3 c. long-cooking oats, uncooked
1/3 c. all-purpose flour
1/4 c. brown sugar, packed
1 t. sugar
1/4 t. cinnamon
Garnish: whipped cream

Pour pie filling into an ungreased 9" pie plate; fold in blueberries. Melt butter in a small saucepan over medium-low heat. Add remaining ingredients except garnish to melted butter, stirring to coat well. Spread oat mixture over fruit in pie plate. Bake at 350 degrees for 35 minutes, or until topping is crisp and golden. Garnish individual servings with whipped cream. Serves 8.



Easy Marble Magnets

Craft a few dozen of these little beauties in an hour or so. They're just right for surprising special friends on Valentine's Day or anytime!

You'll need:

Flat-back clear glass marbles, tiles or cabochons

Scrapbook paper and stickers

Pencil for tracing

Craft knife, scissors or circle punch

Toothpicks

Silicone sealant

Button magnets

Arrange glass marbles on scrapbook paper. Trace around marbles and cut out circles, using scissors, a craft knife or a circle punch. Set aside. Using a toothpick, apply a small amount of glue to the center of a magnet. Add paper circles and press down with marble to smooth out any bubbles. Once paper is secure, add any initial stickers or other embellishments to the paper layer. Using a toothpick, apply a small amount of glue to the flat side of your marble. Press down onto paper layer until glue reaches the edges. Wipe away any excess with a damp paper towel. Allow to dry 24 hours before trying on the fridge.



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