



Circle of Friends Cookbook

Jo Ann & Vickie's Favorite Recipes



Tangy Meatballs

2 lbs. ground beef

2 eggs, beaten

1/2 t. salt

3/4 c. quick-cooking oats,
uncooked

1-1/3 c. chili sauce, divided

1/2 c. grape jelly

Optional: dried parsley

Combine beef, eggs, salt, oats and 1/3 cup chili sauce. Form into one-inch balls; place in an ungreased shallow baking pan. Bake, uncovered, at 400 degrees for 15 to 17 minutes; drain. Combine grape jelly and remaining chili sauce in a large saucepan; cover and cook over medium heat, stirring occasionally, until mixture is well blended. Add meatballs and continue cooking until heated through. Sprinkle with parsley, if desired. Makes 5 dozen.



Touchdown Pinwheels

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| 2 8-oz. pkgs. cream cheese,
softened | 3/4 c. black olives, chopped |
| 1-oz. pkg. ranch salad
dressing mix | 4-1/2 oz. can chopped green
chiles, drained |
| 2 green onions, chopped | 4-oz. jar chopped pimentos,
drained |
| 5 12-inch flour tortillas | Garnish: fresh parsley,
chopped |
| 3/4 c. green olives with
pimentos, chopped | |

In a bowl, blend cream cheese, salad dressing mix and onions. Spread evenly over one side of each tortilla. In a separate bowl, stir together remaining ingredients except garnish; spoon over cream cheese mixture. Roll up each tortilla jelly-roll style; wrap each roll in plastic wrap. Refrigerate for at least 2 hours. Cut into one-inch slices; garnish with parsley. Makes about 3-1/2 dozen.

Sausage-Stuffed Mushrooms

1 lb. mushrooms

1/2 lb. ground pork sausage

1/4 c. onion, chopped

1/3 c. catsup

2 T. soft bread crumbs

1 t. dried parsley

1/2 t. dried basil

Remove stems from mushrooms; finely chop enough stems to measure 1/2 cup. In a skillet over medium-high heat, cook sausage, mushroom stems and onion until sausage is browned, stirring frequently. Drain mixture and place in a bowl; stir in catsup, bread crumbs and herbs. Spoon mixture into mushroom caps. Arrange mushrooms on an ungreased baking sheet. Bake, uncovered, at 375 degrees for 12 to 15 minutes. Makes 2 to 3 dozen.



Classic Quiche Lorraine

9-inch pie crust

8 slices bacon

1 onion, chopped

3 eggs

1-1/2 c. half-and-half

1/4 t. salt

1/4 t. pepper

1/8 t. nutmeg

1-1/2 c. shredded Swiss or
Gruyère cheese

Place crust in a 9" pie plate. Bake at 400 degrees for 10 to 12 minutes, until lightly golden; cool. Meanwhile, in a skillet over medium-high heat, cook bacon until crisp. Remove bacon to a paper towel-lined plate; reserve one tablespoon drippings in skillet. Sauté onion in reserved drippings until tender; drain. Spoon bacon and onion evenly into baked crust. In a large bowl, whisk together eggs, half-and-half and seasonings; add cheese and whisk to combine. Pour egg mixture into crust. Cover edge of crust with aluminum foil. Bake at 450 degrees for 35 to 40 minutes, until quiche is golden, puffed and a knife inserted in center tests clean. Remove from oven; let stand 15 minutes before slicing into wedges. Makes 6 servings.

Amazing Overnight French Toast

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| 1 c. corn syrup | 6 eggs |
| 1 c. brown sugar, packed | 2 c. milk |
| 1 c. butter, sliced | 1 t. vanilla extract |
| 12 slices cinnamon-raisin bread | |

In a saucepan over medium heat, bring corn syrup, brown sugar and butter to a boil. Boil for 5 minutes, stirring frequently. Pour mixture into a greased 13"x9" baking pan. Arrange 6 slices of bread in pan, top with remaining slices and set aside. Beat eggs, milk and vanilla in a bowl; pour over bread. Cover and refrigerate overnight. Uncover; bake at 350 degrees for 45 minutes. Serve slices topped with warm glaze from pan. Makes 6 servings.



Make-Ahead Morning Casserole

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| 8 eggs, beaten | 2 c. sliced mushrooms |
| 3 c. milk | 2 T. butter, melted |
| 1 lb. ground pork sausage,
browned and drained | 2 T. all-purpose flour |
| 10 slices bread, torn into
bite-size pieces | 1 T. dry mustard |
| 2 c. shredded Cheddar
cheese | salt and pepper to taste |

In a large bowl, combine all ingredients; mix well. Spoon into a greased 13"x9" baking pan. Cover with aluminum foil and refrigerate overnight. Bake, covered, at 350 degrees for 60 to 75 minutes, until a knife inserted in center comes out clean. Makes 8 to 10 servings.



Crustless Pumpkin Pie

4 eggs, beaten
15-oz. can pumpkin
12-oz. can evaporated milk
1-1/2 c. sugar
2 t. pumpkin pie spice
1 t. salt
18-1/2 oz. pkg. yellow cake
mix

1 c. chopped pecans or
walnuts
1 c. butter, melted
Garnish: whipped topping,
chopped nuts, cinnamon

Combine eggs, pumpkin, evaporated milk, sugar, spice and salt. Mix well; pour into an ungreased 13"x9" baking pan. Sprinkle dry cake mix and nuts over top. Drizzle with butter; do not stir. Bake at 350 degrees for 45 minutes to one hour, testing for doneness with a toothpick. Serve topped with whipped topping, sprinkled with nuts and cinnamon. Makes 8 to 10 servings.

Jo Ann's Cowboy Cookies

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| 3 c. shortening | 1 T. baking soda |
| 6 eggs, beaten | 1/2 t. salt |
| 3 c. sugar | 6 c. long-cooking oats, |
| 3 c. brown sugar, packed | uncooked |
| 2 t. vanilla extract | 2 12-oz. pkgs. semi-sweet |
| 6 c. all-purpose flour | chocolate chips |
| 1-1/2 t. baking powder | |

In a very large bowl, blend together shortening, eggs, sugars and vanilla; set aside. In a separate large bowl, combine flour, baking powder, baking soda and salt; mix well. Slowly stir flour mixture into shortening mixture. Add oats and chocolate chips; mix evenly. Form into walnut-size balls; place 2 inches apart on greased baking sheets. Bake at 350 degrees for 12 to 15 minutes, until edges are lightly golden. Cool on wire racks. Makes about 10 dozen.

Buckeye Brownies

19-1/2 oz. pkg. brownie mix
2 c. powdered sugar
1/2 c. plus 6 T. butter,
softened and divided

8-oz. jar creamy peanut
butter
6-oz. pkg. semi-sweet
chocolate chips

Prepare brownie mix according to package directions; bake in a greased 13"x9" baking pan. Let cool. Mix together powdered sugar, 1/2 cup butter and peanut butter; spread over cooled brownies. Chill for one hour. Melt together chocolate chips and remaining butter in a saucepan over low heat, stirring occasionally. Spread over brownies. Let cool; cut into squares. Makes 2 to 3 dozen.



Coffee Cream Brownies

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| 3 1-oz. sqs. unsweetened
baking chocolate, chopped | 1/4 t. baking soda |
| 1/2 c. plus 2 T. butter,
softened and divided | 1 t. instant coffee granules |
| 2 eggs, beaten | 1/3 c. plus 1 T. whipping
cream, divided |
| 1 c. sugar | 1 c. powdered sugar |
| 1 t. vanilla extract | 1 c. semi-sweet chocolate
chips |
| 2/3 c. all-purpose flour | |

In a saucepan over low heat, melt baking chocolate and 1/2 cup butter; let cool. In a bowl, beat eggs, sugar and vanilla. Stir in chocolate mixture. Combine flour and baking soda; add to the chocolate mixture. Spread in a greased 8"x8" baking pan. Bake at 350 degrees for 25 to 30 minutes. Let cool. In a bowl, stir coffee granules into one tablespoon cream until dissolved. Beat in remaining butter and powdered sugar until creamy; spread over brownies. In a saucepan over low heat, stir and melt chocolate chips and remaining cream until thickened. Spread over cream layer. Let cool; cut into squares. Makes one dozen.

Bursting with Berries Cake

5 eggs, beaten
1-2/3 c. sugar
1-1/4 c. butter, diced and
softened
2 T. kirsch liqueur or
blackberry syrup
1 t. baking powder

1/8 t. salt
2-1/2 c. all-purpose flour,
divided
1-1/2 c. raspberries
1-1/2 c. blueberries or
blackberries
Garnish: powdered sugar

Combine eggs and sugar in a large bowl; set aside. In a separate bowl, with an electric mixer on medium speed, beat butter and liqueur or syrup until fluffy. Add butter mixture to egg mixture along with baking powder, salt and all except 2 tablespoons flour. Beat until well-blended and no lumps remain; set aside. In another bowl, combine berries and remaining flour; toss to coat berries. Gently fold berries into batter. Pour into a greased and floured Bundt® pan. Bake at 325 degrees for about one hour, until a toothpick inserted in center comes out clean. Remove from oven and let cake cool in the pan for 20 to 25 minutes. Turn cake out onto a wire rack to cool completely. Sprinkle top of cake with powdered sugar. Serves 10 to 12.

Just Peachy Hand Pies

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| 1 T. butter | 1 t. cinnamon |
| 4 t. cornstarch | 1/8 t. salt |
| 1/3 c. plus 1 T. sugar,
divided | 1 T. lemon juice |
| 2 lbs. peaches, peeled, pitted
and diced | 4 9-inch pie crusts |
| | 1 egg, beaten |

Melt butter in a skillet over medium heat. Combine cornstarch with 1/3 cup sugar; add to skillet. Stir in peaches, cinnamon and salt. Reduce heat to medium-low. Cook until mixture thickens, about 25 minutes, stirring frequently. Boil for one minute; remove from heat and stir in lemon juice. Cool completely; set aside. Cut each crust into quarters. Spoon 2 tablespoons peach filling into the center of each quarter, leaving 3/4-inch dough uncovered on each side. Fold dough over filling; press edges together to seal. Transfer pies to 2 ungreased baking sheets. Brush tops of pies with egg; sprinkle with remaining sugar. Cut a one-inch slit in the top of each pie. Bake at 425 degrees for 18 to 20 minutes, until golden, rotating baking sheets between upper and lower racks halfway through baking. Remove to wire racks to cool. Makes 16.

Chicken Casserole Supreme

3 to 4 chicken breasts
1/4 c. onion, chopped
1/4 c. celery, chopped
salt and pepper to taste
16-oz. container sour cream

10-3/4 oz. can cream of
mushroom soup
6-oz. pkg. herb-flavored
stuffing mix
1/2 c. butter, melted

In a large stockpot over medium heat, cover chicken with water; add onion, celery and seasonings. Cook until chicken juices run clear, 20 to 25 minutes. Remove chicken to a plate to cool, reserving 1-3/4 cups broth. Cut chicken into bite-size pieces, discarding skin and bones; set aside. Mix chicken, sour cream and soup; spread mixture in a lightly greased 2-quart casserole dish. Toss stuffing mix with melted butter and reserved broth until moistened; spoon over chicken mixture. Bake, uncovered, at 350 degrees for 20 to 30 minutes, until bubbly. Let stand 10 minutes before serving. Serves 6.



Spaghetti Casserole

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| 12-oz. pkg. spaghetti,
uncooked | 2 t. dried oregano |
| 1 lb. ground beef | 2 c. shredded Cheddar
cheese, divided |
| 1 c. onion, chopped | 10-3/4 oz. can cream of
mushroom soup |
| 1 green pepper, chopped | 1/4 c. water |
| 28-oz. can diced tomatoes | 1/4 c. grated Parmesan
cheese |
| 4-oz. can sliced mushrooms,
drained | |
| 3.8-oz. can sliced black
olives, drained | |

Cook spaghetti according to package directions; drain. Meanwhile, in a large skillet over medium heat, brown beef, onion and green pepper; drain. Add tomatoes with liquid, mushrooms, olives and oregano to skillet. Reduce heat; simmer, uncovered, for 10 minutes. Place half of the spaghetti in a greased 13"x9" baking pan. Top with half of the beef mixture. Sprinkle with one cup of Cheddar cheese. Repeat layers. In a bowl, mix soup and water until smooth; pour over top. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees for 30 to 35 minutes, until hot and bubbly. Makes 8 to 10 servings.

Cranberry-Turkey Wraps

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| 1/2 c. water | 1-1/2 c. shredded sharp white Cheddar cheese |
| 1/2 c. brown sugar, packed | curry powder to taste |
| 1/3 c. sugar | 6 8-inch flour tortillas |
| 1/4 c. cider vinegar | 1-1/2 lbs. deli roast turkey, sliced |
| 2 c. cranberries | 1/2 c. fresh cilantro, chopped and divided |
| 1/2 c. raisins | 6 T. chopped walnuts, divided |
| 1/2 c. sweet onion, chopped | |
| 1 T. fresh ginger, peeled and finely chopped | |
| 1/2 t. red pepper flakes | |
| 2 3-oz. pkgs. cream cheese, softened | |

Add water, sugars and vinegar to a heavy saucepan. Cook over medium heat until sugar dissolves, stirring often. Add cranberries, raisins, onion, ginger and pepper flakes. Bring to a gentle boil. Cook, stirring occasionally, until mixture thickens, about 5 to 10 minutes. Cool; cover and refrigerate. In a small bowl, combine cheeses and curry powder; blend well. Spread 3 tablespoons cream cheese mixture over each tortilla; top with several turkey slices. Spread 2 to 3 tablespoons cranberry mixture on top; sprinkle with one heaping teaspoon cilantro and one tablespoon walnuts. Roll up tortillas; wrap tightly in aluminum foil. Arrange wraps on a baking sheet. Bake at 350 degrees for about 5 to 10 minutes, just until warm. Slice wraps in half diagonally; serve warm. Serves 6.

Pepperoncini Italian Beef Roast

4-lb. beef chuck roast
8-oz. jar pepperoncini
peppers, drained and
juice reserved

1 onion, sliced
2 1-oz. pkgs. au jus mix
8 to 10 hoagie rolls, split

Place roast in a slow cooker; pour reserved pepper juice over top. Cover and cook on low setting for 6 to 8 hours, until very tender. Remove roast and shred with 2 forks; stir back into liquid in slow cooker. Add peppers and onion. Blend au jus mix with a little of the liquid from slow cooker until dissolved. Pour over beef; add water if needed to cover roast. Cover and cook for an additional hour. Serve beef spooned onto rolls. Serves 8 to 10.



Panzanella Salad

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| 2 T. olive oil | 1 cucumber, sliced 1/2-inch thick |
| 1 loaf French bread, cut into 1-inch cubes | 1/2 red onion, halved and thinly sliced |
| 1 t. salt | 1 bunch fresh basil, coarsely chopped |
| 2 to 3 ripe tomatoes, cut into 1-inch cubes | 3 T. capers |
| 1 red pepper, cut into 1-inch cubes | |
| 1 yellow pepper, cut into 1-inch cubes | |

Heat 2 tablespoons oil in a large skillet over medium-low heat. Add bread cubes to skillet; sprinkle with salt. Sauté until deep golden, about 10 minutes, tossing frequently. Drain bread cubes on paper towels. In a large salad bowl, mix remaining ingredients; add bread cubes. Drizzle with Vinaigrette and toss. Let stand for 30 minutes before serving. Makes 10 to 12 servings.

Vinaigrette:

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| 1 t. garlic, minced | 1/4 c. olive oil |
| 1/2 t. Dijon mustard | 1/2 t. salt |
| 3 T. champagne vinegar | 1/4 t. pepper |

Shake together all ingredients in a small jar.

Dilly Blue Cheese Potato Salad

3 lbs. new redskin potatoes,
quartered

1 c. mayonnaise

1 c. sour cream

2 t. lemon juice

1 bunch green onions,
chopped

5 stalks celery, chopped

1/2 c. fresh dill, chopped

1/2 c. crumbled blue cheese

1 t. salt

pepper to taste

Place potatoes in a large saucepan; add water to cover. Cook over medium-high heat until tender, about 15 minutes; drain and set aside. In a large bowl, blend together mayonnaise, sour cream and lemon juice. Add onions, celery and dill; fold in blue cheese and potatoes. Add salt and pepper to taste. Chill overnight. Makes 10 servings.



Twice-Baked Potato Casserole

6 baking potatoes

1-1/2 t. salt

1/4 t. pepper

1/4 c. butter, softened

2 c. shredded Cheddar
cheese, divided

1 c. milk, warmed

1/2 c. sour cream

5 green onions, finely
chopped and divided

Pierce skins of potatoes with a fork. Bake at 425 degrees for about 60 minutes, until tender. Slice potatoes in half and scoop out pulp into a bowl; mash. Discard potato skins. Add salt, pepper, butter and one cup cheese; beat well. Add milk; beat until fluffy and cheese is melted. Stir in sour cream and half of the onions. Spoon potato mixture into a lightly greased 9"x9" baking pan. Sprinkle with remaining cheese and onions. Reduce oven temperature to 375 degrees. Bake, uncovered, for 15 minutes, or until heated through and cheese melts. Makes 6 to 8 servings.

Vickie's Tomato Pie

9-inch pie crust

4 tomatoes, chopped and divided

1 onion, chopped and divided

10 to 12 leaves fresh basil, chopped and divided

1 c. shredded mozzarella cheese

1 c. shredded Cheddar cheese

1 c. mayonnaise

1/2 c. grated Parmesan cheese

Place crust in a 9" pie plate. Bake at 400 degrees for about 12 minutes, until lightly golden; cool. Place tomatoes between paper towels to absorb as much moisture as possible. Layer half of tomatoes, half of onion and half of basil in baked crust; repeat layers. In a bowl, mix mozzarella and Cheddar cheeses with mayonnaise; spread mixture over basil. Top with Parmesan cheese. Cover edge of crust with aluminum foil. Bake at 350 degrees for 50 to 60 minutes, until set. Let stand 15 minutes before slicing into wedges. Makes 6 servings.

Comfort Corn Pudding

2 14-3/4 oz. cans creamed
corn

15-1/4 oz. can corn, drained

1 c. sour cream

1/2 c. butter, melted

8-1/2 oz. pkg. cornbread mix

In a bowl, mix together creamed corn, corn, sour cream and butter. Stir in dry cornbread mix; blend well. Pour into a 13"x9" baking pan that has been sprayed with non-stick vegetable spray. Bake, uncovered, at 375 degrees for 30 to 40 minutes, until a toothpick inserted into the center comes out clean. Serves 9.



White Chicken Chili

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| 2 onions, chopped | 2 t. ground cumin |
| 1 T. olive oil | 1 t. garlic powder |
| 6 c. chicken broth | 1-1/2 t. dried oregano |
| 6 15-1/2 oz. cans Great Northern beans, drained and rinsed | 1/4 t. white pepper |
| 3 5-oz. cans chicken, drained | 12-oz. container sour cream |
| 2 4-oz. cans diced green chiles | 3 c. shredded Monterey Jack cheese |

In a large stockpot over medium heat, sauté onions in oil until tender. Stir in remaining ingredients except sour cream and cheese. Reduce heat; simmer for 30 minutes, stirring frequently, until heated through. Shortly before serving time, add sour cream and cheese. Stir until cheese is melted. Serves 16 to 20.

Garden-Fresh Gazpacho

6 to 8 tomatoes, chopped

1 onion, finely chopped

1 cucumber, peeled and
chopped

1 green pepper, chopped

2 T. fresh parsley or cilantro,
chopped

1 clove garlic, finely chopped

1 to 2 stalks celery, chopped

2 T. lemon juice

salt and pepper to taste

4 c. tomato juice

4 drops hot pepper sauce

Optional: sour cream

In a large lidded container or gallon-size Mason jar, combine all ingredients except sour cream. Stir well; cover and refrigerate until well chilled. Serve chilled; dollop servings with sour cream, if desired. Serves 12 to 15.



Dilly Casserole Bread

1 env. active dry yeast
1/4 c. warm water
1 c. cottage cheese
2 T. sugar
1 T. dried, minced onion
2 T. butter, softened and
divided

2 t. dill weed, divided
1-1/2 t. salt, divided
1/4 t. baking soda
1 egg, beaten
2-1/4 to 2-1/2 c. all-purpose
flour

Dissolve yeast in very warm water, about 110 to 115 degrees. In a large bowl, combine cottage cheese, sugar, onion, one tablespoon butter, one teaspoon dill weed, one teaspoon salt, baking soda, egg and yeast mixture. Add enough flour to make a stiff dough; mix well. Cover and let rise until double in size, about 40 minutes. Stir dough down; place in a greased 9"x5" loaf pan. Let rise again for 40 minutes. Bake at 350 degrees for 30 to 40 minutes, until golden. Brush loaf with remaining butter; sprinkle with remaining dill weed and salt. Makes one loaf.

Apple Bread

3 eggs, beaten

2 c. sugar

1 c. oil

1 T. vanilla extract

3 c. all-purpose flour

1 t. baking soda

1 t. cinnamon

3 to 4 apples, cored and
chopped

1 c. chopped pecans

In a large bowl, combine eggs, sugar, oil and vanilla until well mixed; set aside. In a separate bowl, mix flour, baking soda and cinnamon; stir into egg mixture. Fold in apples and pecans. Divide batter equally between 2 greased and floured 9"x5" loaf pans. Bake at 325 degrees for one hour and 10 minutes, or until bread is golden and tests done with a toothpick. Makes 2 loaves.



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