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# 101 SOUPS, SALADS & SANDWICHES





# 101 SOUPS, SALADS & SANDWICHES





**Dear Friend,**

Meal planning just got easier! With **101 Soups, Salads & Sandwiches**, we're sharing our favorite family-pleasing dishes you can mix & match for any occasion. You'll build up your recipe file with oodles of tried & true recipes that will round out any meal or satisfy appetites just by themselves!

Whether you're looking for lunch recipes, side dishes or hearty mains, you'll love the variety in **101 Soups, Salads & Sandwiches**. Tomato-Ravioli Soup, Chicken Noodle Gumbo and Beef Stew & Biscuits will all hit the spot! Pizza Salad and Layered Caribbean Chicken Salad make tasty mains, while Hot & Sweet Coleslaw and Skillet-Toasted Corn Salad are great for toting to potlucks and picnics. Bite-sized or stacked high, friends & family will savor sandwiches like Triple-Take Grilled Cheese, Beef Stroganoff Sandwiches, Stuffed Bacon Cheeseburgers and Annelle's Special Veggie Melts. Plus, with the "Terrific Toppings" chapter, you can sprinkle soups and salads with homemade garnishes like Spicy Chili Crackers and Cheese & Garlic Croutons, and pile more flavor on sandwiches with Farmhouse Honey Mustard or easy Refrigerator Pickles.

With a delicious photo alongside every recipe, **101 Soups, Salads & Sandwiches** is sure to become a favorite cookbook you'll use all throughout the year!

**See you in the kitchen!**  
**Jo Ann & Vickie**



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# Gooseberry Patch *cookbook*

Since 1992, we've been publishing our own country cookbooks for every kitchen and for every meal of the day! Each title has hundreds of budget-friendly recipes, using ingredients you already have on hand in your pantry.

In addition, you'll find helpful tips and ideas on every page, along with our hand-drawn artwork and plenty of personality. Their lay-flat binding makes them so easy to use...they're sure to become a favorite in your kitchen.



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\*Please include the number of servings and all other necessary information!

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## Our Story

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## Dedication

To everyone who likes satisfying recipes from lunchtime to dinnertime  
and every time in between!



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## Appreciation

To cooks everywhere who sent us their best-tasting recipes...thank you!



## Spicy Sausage Chowder



**Sarah Gardner  
Clifton Park, NY**

This easy recipe has become a staple in our household during the holidays. Just add all ingredients to the slow cooker and leave it to work its magic!

16-oz. pkg. sweet Italian pork sausage links, diced  
1 onion, finely chopped  
2 cloves garlic, minced  
15-oz. can diced tomatoes  
4-oz. can chopped green chiles  
15-1/4 oz. can corn  
14-1/2 oz. can chicken broth  
8-oz. jar enchilada sauce  
1 t. dried oregano  
1 t. chili powder

1 t. salt

1 t. pepper

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2 c. water

In a skillet over medium heat, cook sausage until golden; drain. In a slow cooker, stir in sausage and remaining ingredients. Cover and cook on low setting for 6 to 8 hours, or on high setting for 3 to 4 hours. Serve with Tortilla Crisps. Serves 4 to 6.

**Tortilla Crisps:**

4 whole-wheat tortillas olive oil

Lightly brush both sides of tortillas with olive oil. Cut into wedges. Bake at 400 degrees on an ungreased baking sheet for 8 to 10 minutes, until crisp.



# Chicken Noodle Gumbo

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**Lorrie Smith**  
**Drummonds, TN**

This colorful dish makes enough to feed a whole bunch of hungry folks! Look for the “gumbo blend” of frozen vegetables at the market.

2 lbs. boneless, skinless chicken breasts, cut into 1-inch cubes  
4 16-oz. cans chicken broth  
15-oz. can diced tomatoes  
32-oz. pkg. frozen okra, corn, celery and red pepper mixed vegetables  
8-oz. pkg. bowtie pasta, uncooked  
1/2 t. garlic powder  
salt and pepper to taste

Place chicken, broth and tomatoes in a large soup pot. Bring to a boil over medium heat. Reduce heat and simmer 10 minutes. Add frozen vegetables, uncooked pasta and seasonings. Return to a boil. Cover and simmer one hour. Serves 8 to 10.

# Green Pepper Soup

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**Sharon Laney  
Mogadore, OH**

Fall brings thoughts of a bountiful harvest with gardens and roadside stands overflowing with fresh vegetables...and this hearty soup.

2 lbs. ground beef  
28-oz. can tomato sauce  
28-oz. can diced tomatoes  
2 c. cooked rice  
2 c. green peppers, chopped  
2 cubes beef bouillon  
1/4 c. brown sugar, packed  
2 t. pepper

In a stockpot over medium heat, brown beef; drain. Add remaining ingredients and bring to a boil. Reduce heat; cover and simmer for 30 to 40 minutes, until peppers are tender. Makes 8 to 10 servings.

# Kielbasa Soup

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**Pamela Bennett**  
**Whittier, CA**

My mom made up this recipe one evening when there wasn't a lot to eat in the house. It has since become a favorite comfort food!

- 1 head cabbage, shredded
- 16-oz. pkg. Kielbasa sausage, sliced
- 2 16-oz. cans diced tomatoes
- 1 onion, chopped
- 2 zucchini, quartered and sliced
- 2 yellow squash, quartered and sliced
- 2 T. seasoned salt
- 2 cloves garlic, crushed
- 1 cube beef bouillon
- 1 t. dried oregano
- 2 redskin or russet potatoes, cubed

In a stockpot, combine all ingredients except potatoes. Cover ingredients with water; bring to a boil. Cover, reduce heat and simmer for 1-1/2 to 2 hours. Add potatoes during last 30 minutes of cook time. Makes 8 to 10 servings.

# Chicken & Dumplin' Soup

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**Brenda Hancock  
Hartford, NY**

This is truly comfort food at its finest. And with the help of refrigerated biscuits, it couldn't be easier!

10-3/4 oz. can cream of chicken soup  
4 c. chicken broth  
4 boneless, skinless chicken breasts, cooked and shredded  
2 15-oz. cans mixed vegetables  
2 12-oz. tubes refrigerated biscuits, quartered

Bring soup and broth to a slow boil in a saucepan over medium heat; whisk until smooth. Stir in chicken and vegetables; bring to a boil. Drop biscuit quarters into soup; cover and simmer for 15 minutes. Remove from heat. Let stand 10 minutes before serving. Serves 4 to 6.

# Surprise Bean Soup

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**Susan Jacobs  
Vista, CA**

My hubby took my bean soup recipe and added his favorite ingredient...peanut butter!

16-oz. pkg. bacon, cut into 1-inch pieces  
1 onion, chopped  
1 c. carrot, peeled and diced  
1 c. celery, chopped  
15-oz. can tomato sauce  
15-oz. can diced tomatoes  
1 c. chicken broth  
2 15-oz. cans navy beans, drained  
3/4 c. creamy peanut butter  
1/2 t. pepper

In a skillet over medium heat, cook bacon until crisp; drain. Return bacon to skillet; stir in onion,

carrot and celery, cooking until onion is translucent. In a large stockpot over medium heat, stir together bacon mixture, tomato sauce, diced tomatoes, chicken broth and beans until hot and bubbly. Stir in peanut butter and pepper until well combined. Serve immediately. Makes 6 servings.

# Meatball-Vegetable Cheese Soup

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**Denise Webb  
Galveston, IN**

You'll want to try this slow-cooker recipe...it's a real family pleaser!

1 lb. ground beef  
1/4 c. dry bread crumbs  
1 egg, beaten  
1/2 t. salt  
1/2 t. hot pepper sauce  
1 c. celery, chopped  
1/2 c. onion, chopped  
2 cubes beef bouillon  
1 c. corn  
1 c. potato, peeled and diced  
1/2 c. carrot, peeled and sliced  
2 c. water



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