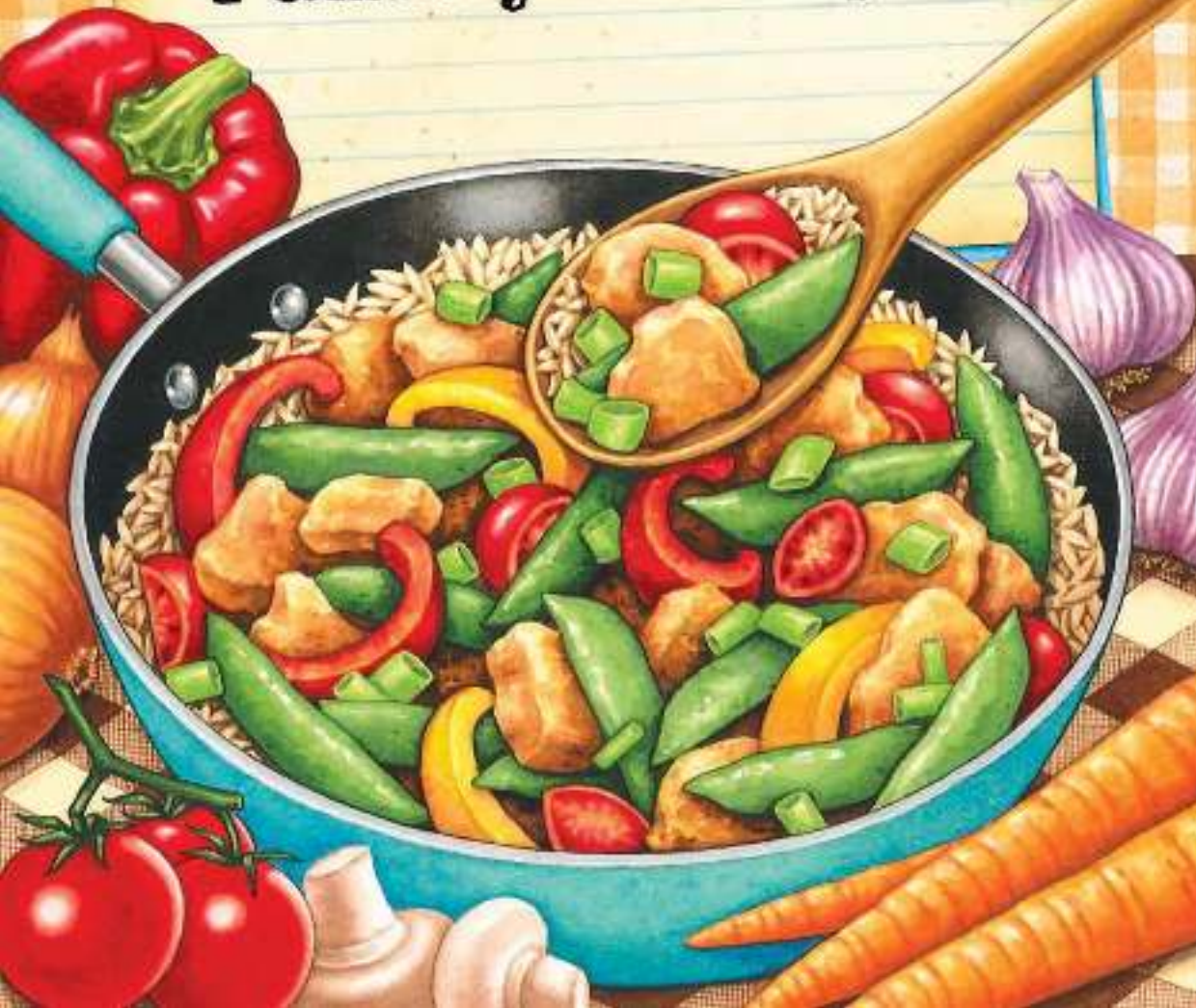




**FOOLPROOF**

Family Recipes





*I have a collection of your **Gooseberry Patch** cookbooks, the most recent being Sunday Dinner at Grandma's. I love your cookbooks and the down-home recipes in them...I read them over and over and always find a recipe that I missed before!*

*Joyce Roebuck  
Jacksonville, TX*

*I enjoy your **Gooseberry Patch** cookbooks so much! I have a baker's rack full...at last count I had 60. I read them all the time and have made so many delicious recipes from them. All the little stories are so enjoyable too. I am a single mom with four children and five grandchildren, and I love what you and your books have done to make life so enjoyable. I also have a friend, Lee, who is blind and whom I've known for many years. Together we enjoy your books so much. Keep it up!*



*Evelyn Hammen  
Little Chute, WI*

*Just as always, I opened up my new **Gooseberry Patch** cookbook, Weeknight Dinners, and could not put it down until I had gone through every page! I have already marked several recipes to try very soon, such a good variety. So many times you buy a cookbook and only find a few recipes in it that you will try. With these books you are never disappointed. I love the helpful hints at the bottom of each page too...I learn so much by reading them. You will love Weeknight Dinners!*

*Pam Elkin  
Asheville, NC*



*I tried some freezer meals from Our Favorite Freezer-Friendly Recipes...oh my gosh, the Cheesy Chicken Chalupas are a winner! So are the Pizza Casserole and the Chicken Noodle Bake...and the list goes on. Love this little book, thanks!*

*Kathy Courington  
Canton, GA*



Dear Friend,

*The best recipes are those shared by Mom, a sister, a friendly neighbor or a best friend, don't you think? Well, that's just what you'll find in **Foolproof Family Recipes...***



*a whole cookbook full of can't-miss, tried & true recipes!*

*Treat your family to Blueberry Buttermilk Pancakes and Cheesy Scrambled Eggs for breakfast... Creamy Potato Soup and Mabel's 24-Hour Coleslaw for lunch. At dinnertime, you'll get rave reviews with Butter-Roasted Chicken and Meatless Spaghetti Pie. Round out menus with farm-fresh Sour Cream Cucumber Salad, Golden Parmesan Potatoes, Cheddar Corn Muffins and more. With these easy recipes, you just can't go wrong!*

*With appetizers like Fresh Veggie Pizza, Cheesy Artichoke Dip and Anne's Amazing Chicken Wings, get-togethers with friends are sure to be a smash. Don't forget dessert... there's Dutch Apple Creamy Cobbler and Thumbprint Butter Cookies!*

*With easy-to-follow directions, recipes will turn out delicious every time... that's what this book, and **Gooseberry Patch**, is all about! We've included lots of recipes with simple variations for even more menu options.*

Come share dinner with us!

JoAnn & Vickie

Find us wherever you are!

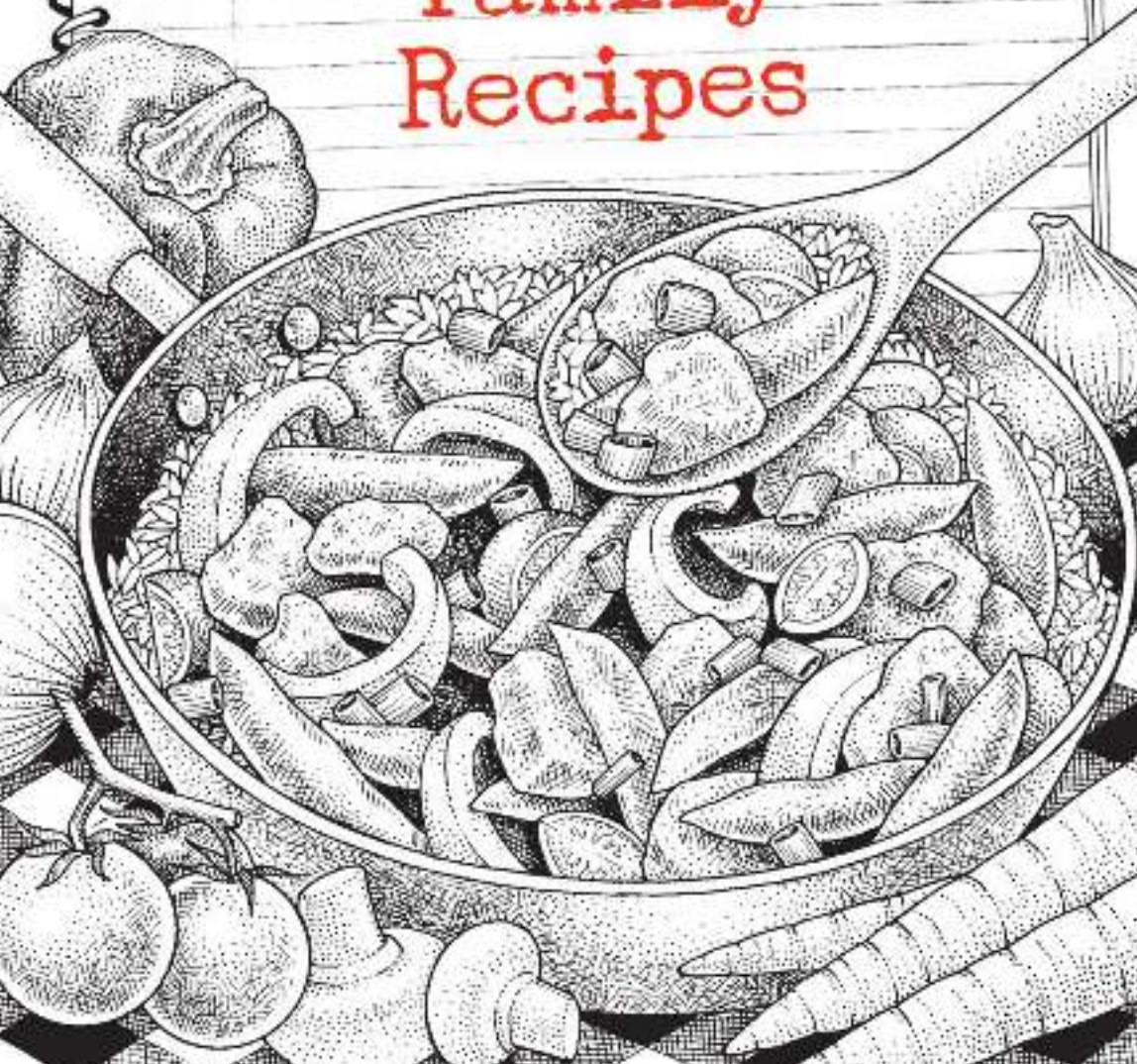
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**FOOLPROOF**

Family  
Recipes





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2545 Farmers Dr., #380  
Columbus, OH 43235

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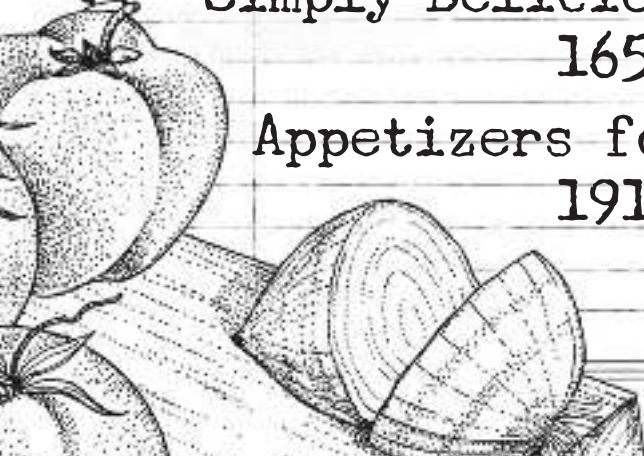
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# DEDICATION

Dedicated to everyone who agrees that the most satisfying meals are made with a secret ingredient...love!

# APPRECIATION

Our heartiest thanks to all of you who opened your recipe boxes to share tried & true recipes with us.

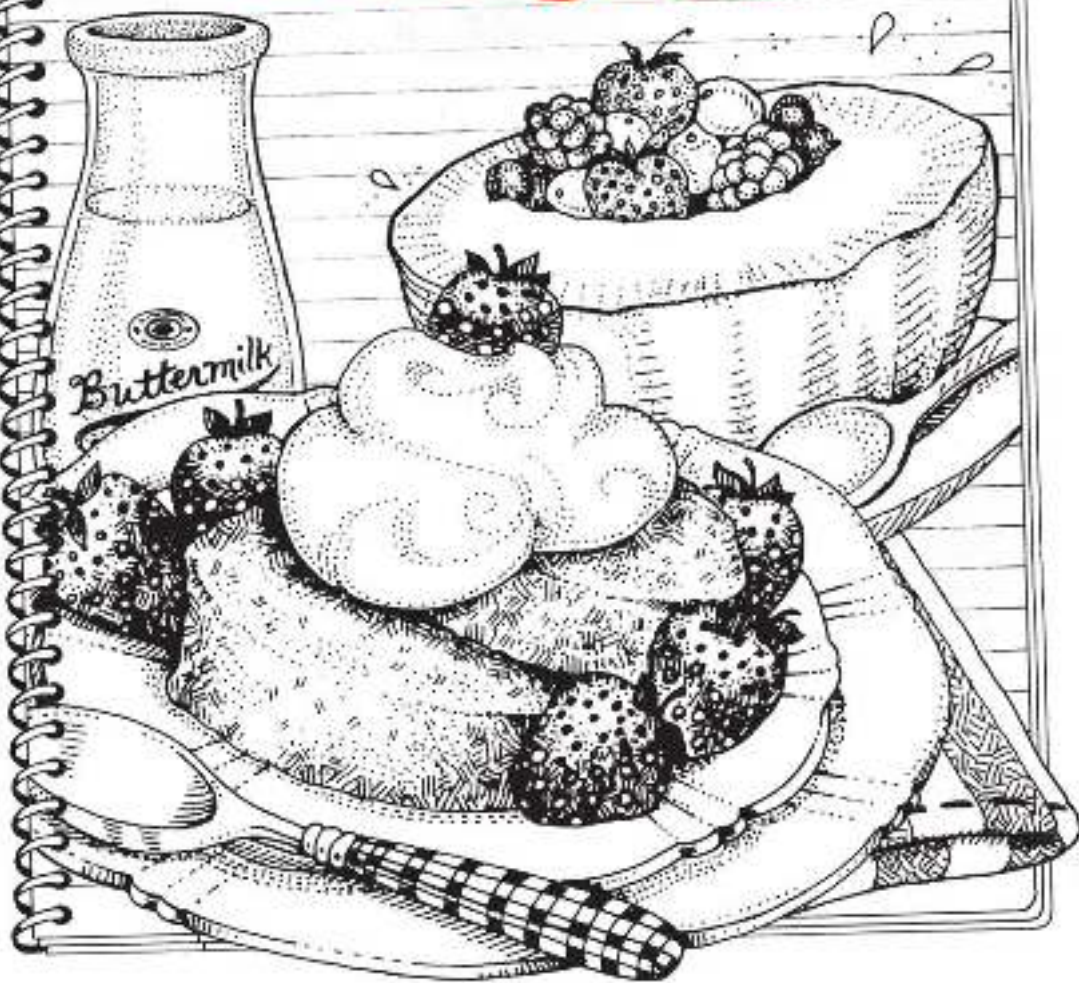




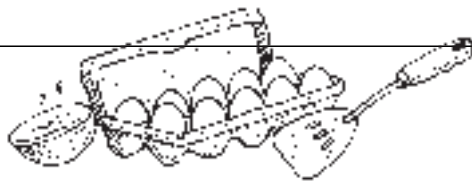
**BREAKFAST**

**& BRUNCH**

Delights







## Cheesy Scrambled Eggs

*Kathy Grashoff  
Fort Wayne, IN*

*A skillet full of breakfast goodness! Finely chopped ham or sliced mushrooms may be added...cook them in the butter for a few minutes before pouring in the eggs.*

8 eggs  
1/2 c. shredded Cheddar cheese  
1/8 t. salt

1/8 t. pepper  
2 to 4 T. butter, sliced

In a large bowl, whisk eggs to break up yolks. Add cheese, salt and pepper, whisking until well blended; set aside. Melt butter in a large skillet over medium-low heat. Add egg mixture to skillet. Cook, stirring frequently, until eggs form soft, creamy curds. Serve immediately. Serves 4.

## Baked Eggs & Cheese

*Barb Rudyk  
Vermilion, Alberta*

*A delicious breakfast casserole with just a few ingredients.*

1/2 c. shredded Cheddar cheese  
8 eggs  
1/2 c. whipping cream

1 t. dry mustard  
1/2 t. salt  
1/2 t. pepper

Sprinkle cheese evenly in a greased 8"x8" baking pan; set aside. In a large bowl, whisk together remaining ingredients; pour evenly over cheese. Bake, uncovered, at 350 degrees for 30 minutes, or until eggs are set. Serve immediately. Serves 4.

Broiled tomatoes are a tasty, quick garnish for eggs. Place tomato halves on a broiler pan, cut-side up. Drizzle tomatoes lightly with olive oil; season with salt and pepper. Broil tomatoes until tender, 2 to 3 minutes.



# Breakfast & Brunch Delights

## Peppy Potato Pancakes

*Tina George  
El Dorado, AR*

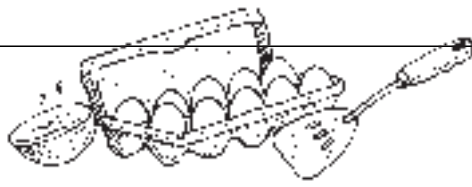
*These savory pancakes are perfect for breakfast or dinner.  
Enjoy them as a perfect side to a simple meal, topped with  
a dollop of applesauce or sour cream.*

2 eggs	1/2 t. salt
1/2 c. onion, halved and sliced	1/8 t. cayenne pepper
2 potatoes, peeled and cut into 1-inch cubes	3 T. all-purpose flour
	4 T. oil, divided

Place eggs and onion in a blender; cover and process until blended. Add potatoes; cover and process until finely chopped. Pour mixture into a bowl. Stir in salt, cayenne pepper and flour, adding a little more flour if batter is too thin; set aside. Heat 2 tablespoons oil in a large non-stick skillet over medium heat. Drop batter into oil by 1/4 cupfuls, making 4 pancakes. Cook until pancakes are golden on the bottom; turn and cook until golden on other side. Repeat with remaining batter, adding more oil as necessary. Drain on paper towels. Serves 4.



Fresh herbs add savor and color to breakfast dishes...simply snip herbs directly into eggs or potatoes as they cook. Some herbs to try include chives, dill, thyme and parsley.



## Eggs in a Nest

*Laura Fuller  
Fort Wayne, IN*

*A fun and satisfying breakfast from way back...  
kids of all ages love it!*

2 slices white bread  
2 T. butter, sliced  
2 eggs

salt and pepper to taste  
Optional: catsup

Use a 2-1/2" round cookie cutter to cut out the center of each bread slice. Save cut-out circles; set aside. Melt butter in a skillet over medium heat; add bread slices and circles to skillet. Crack an egg into the center of each bread slice, being careful not to break the yolks. Season with salt and pepper. Cook until bread slices are golden on the bottom, about 3 to 4 minutes. Carefully turn over slices and circles with a spatula; cook on other side until eggs are set to desired doneness, one to 2 minutes. Top each egg with a toast circle. Serve with catsup, if desired. Makes 2 servings.



Salt & pepper are a must for eggs and potatoes at breakfast.  
It's the perfect time to show off a pair of vintage shakers  
in whimsical shapes.

# Breakfast & Brunch Delights

## Savory Egg Strata

*Michelle Blair-Weeks  
Santa Rosa, CA*

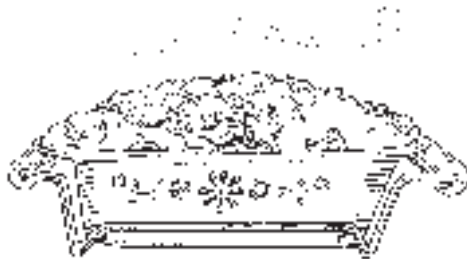
*This is a great versatile brunch dish. Put it together the night before, then bake it in the morning...so convenient.*

6 to 8 slices bread, toasted and crusts trimmed	2-1/2 c. cooked sausage, ham or bacon, chopped
10 eggs	1 c. shredded Cheddar, Monterey Jack or American cheese
1-3/4 c. milk	
salt and pepper to taste	

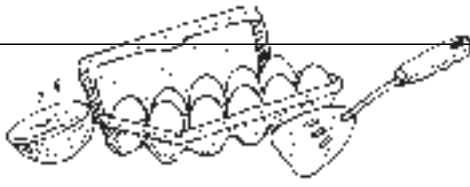
The night before, arrange toast slices in the bottom of a buttered 13"x9" baking pan; set aside. In a large bowl, beat together eggs, milk, salt and pepper; pour over toast. Sprinkle meat and cheese over egg mixture. Cover and refrigerate for 8 hours to overnight. In the morning, let stand at room temperature for 15 to 20 minutes. Uncover and bake at 350 degrees for 30 minutes, or until eggs are set and cheese is melted. Makes 8 servings.

### Variation:

*Spicy Egg Strata:* Add a spoonful of canned diced green chiles to egg mixture. Use cooked chorizo sausage and Pepper Jack cheese. Prepare as directed above.



Looking ahead to a busy day tomorrow? Get your family's day off to a sunny start with an overnight breakfast dish like Savory Egg Strata that can be assembled the night before and just popped in the oven in the morning.



## Blueberry Buttermilk Pancakes

JoyceAnn Dreibelbis  
Wooster, OH

*Pure maple syrup is the perfect partner for these delicious golden pancakes. When fresh blueberries aren't available, you can use frozen berries...no need to thaw, just add to the batter.*

3 T. butter, melted and slightly cooled	1 t. baking soda
1 c. buttermilk	1/2 t. cinnamon
1 egg	1-1/2 c. blueberries
2 t. lemon zest	Optional: 1/2 c. chopped walnuts
3/4 c. all-purpose flour, or 1/2 c. all-purpose flour plus 1/4 c. whole-wheat flour	Garnish: maple syrup

In a small bowl, whisk together butter, buttermilk, egg and lemon zest; set aside. In a larger bowl, whisk together flour, baking soda and cinnamon. Whisk butter mixture into flour mixture until batter is smooth. Lightly spray a griddle with non-stick vegetable spray; heat griddle over medium heat. Ladle batter onto griddle by 1/2 cupfuls. Sprinkle each pancake with 2 tablespoons blueberries and one tablespoon walnuts, if desired. Cook until pancakes are golden on the bottom. Turn carefully and cook until golden on other side, about 2 minutes more. Serve with maple syrup. Makes about one dozen pancakes.



Here's how to tell when a pancake griddle is hot enough for the batter... just sprinkle a little water on it. If it sizzles, the griddle is ready to go.

# Breakfast & Brunch Delights

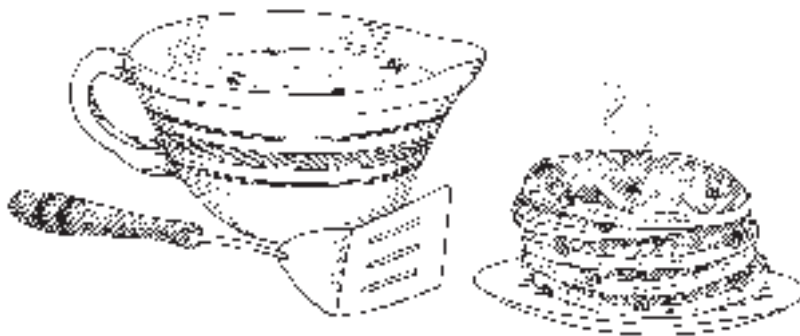
## German Apple Pancake

Carmen Graham  
Albuquerque, NM

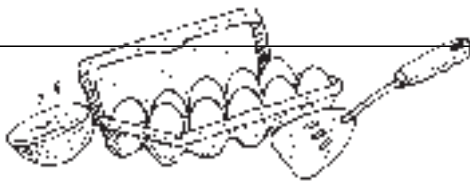
*Being of German descent, I like to try recipes that look like they might be from Germany. Of course this one caught my eye. I made a few adjustments to it...my husband just loves it! Serve with sausage links or patties.*

2 T. butter	3/4 c. all-purpose flour
2 to 3 Granny Smith apples, cored and sliced	1/2 t. salt
4 eggs	Garnish: powdered sugar, lemon wedges
3/4 c. milk	

Place butter in a 10" ovenproof skillet or pie plate. Place pan in oven at 450 degrees until butter melts. Arrange sliced apples over melted butter; set aside. In a bowl, beat eggs well. Add milk, flour and salt; beat until smooth. Pour batter over apples. Reduce oven to 350 degrees. Bake until crisp and golden, 45 to 60 minutes. Cut into wedges; serve warm with powdered sugar and/or lemon wedges. Serves 4 to 6.



A top tip for success in the kitchen: read through the recipe first!  
Make sure you have all the ingredients, equipment and time needed  
to make the recipe. You'll be glad you did!



## Granola Crunch Pancakes

*Sue Klapper  
Muskego, WI*

*Crush granola between sheets of waxed paper with a rolling pin.*

2 c. pancake mix  
1-1/2 c. milk  
2 eggs, beaten

2 T. oil  
1 c. granola cereal, crushed

In a bowl, whisk together pancake mix, milk, eggs and oil until smooth. Spray a griddle with non-stick vegetable spray; heat over medium heat. Pour batter onto griddle by 1/4 cupfuls; sprinkle each pancake with 2 tablespoons granola. Cook until bubbly on the surface and golden on the bottom. Turn and cook until other side is golden. Makes 7 to 8 pancakes.

### Variations:

*Apple-Cinnamon Pancakes:* Omit granola. Toss one cup peeled and cored apple, thinly sliced, with one tablespoon sugar and one teaspoon cinnamon. Prepare as above, adding apple instead of granola.

*Spiced Peach Pancakes:* Omit granola. Toss one cup chopped canned peaches with one teaspoon cinnamon. Prepare as above, adding peaches instead of granola.

*Cranberry Pancakes:* Omit granola. Toss one cup chopped fresh cranberries with 2 tablespoons sugar. Prepare as above, adding cranberries instead of granola.

For light, tender pancakes, replace some of the liquid in the recipe with club soda. Stir it in at the last minute, just before pouring batter onto the hot griddle.



## Breakfast & Brunch Delights

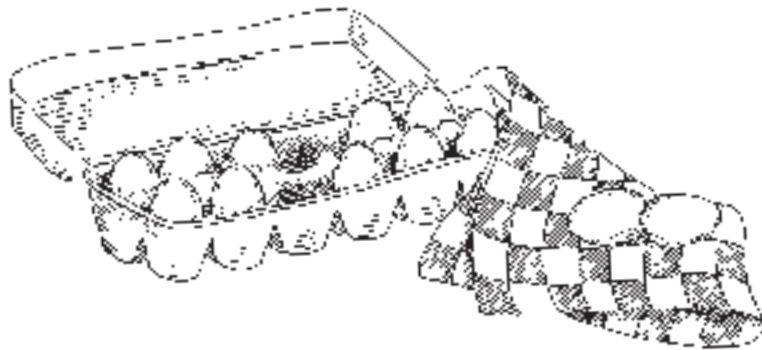
### Upside-Down Orange French Toast

Angie Venable  
Gooseberry Patch

*With this recipe, you can bake up a panful of  
luscious French toast in a jiffy!*

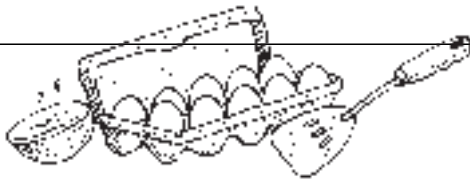
1/4 c. butter, sliced	4 eggs
1/3 c. sugar	2/3 c. orange juice
1/4 t. cinnamon	8 slices firm white bread
1 t. orange zest	

Place butter in a 15"x10" jelly-roll pan. Place pan in oven at 325 degrees until butter melts; set aside. In a shallow bowl, mix together sugar, cinnamon and orange zest; sprinkle mixture over melted butter. In a separate shallow bowl, whisk together eggs and juice. Dip bread into egg mixture, soaking well. Arrange bread in pan on top of sugar mixture. Bake at 325 degrees for 20 minutes, or until golden, watching carefully to avoid burning. Lift out toast slices and flip over onto plates. Makes 8 slices.



Fresh eggs can safely be kept refrigerated for 4 to 5 weeks, so go ahead and stock up when they're on sale. Store eggs in their carton to prevent them from absorbing odors from other foods...preferably in the coldest part of the fridge, not the egg tray on the door.





## Mushroom & Herb Omelet

*Penny Sherman  
Saint Louis, MO*

*Don't worry if the omelet splits or tears as the edges are lifted...  
the cheese topping will make it look and taste delicious!*

2 eggs	3/4 c. sliced mushrooms
1-1/2 t. fresh parsley, snipped	2 t. butter, divided
1/2 t. fresh thyme, basil or chives, snipped	1 to 2 T. shredded Swiss or Cheddar cheese
salt and pepper to taste	

Whisk together eggs, herbs, salt and pepper in a small bowl; set aside. In a small skillet over medium heat, sauté mushrooms in one teaspoon butter until tender, 3 to 4 minutes. Transfer mushrooms to a separate bowl; cover and set aside. Melt remaining butter in skillet; pour egg mixture into skillet. Cook over medium-low heat, lifting edge gently with a spatula to allow uncooked portion to flow underneath. When almost set, spoon mushrooms onto one half of the omelet; fold over omelet. Sprinkle with cheese; let stand one to 2 minutes until cheese melts. Slide onto a plate. Serves one.



Egg dishes are a perfect way to use up tasty tidbits from the fridge...  
ham, bacon and chopped veggies. Warm briefly in a skillet  
and set aside for an omelet filling, or scramble the eggs right in.

# Breakfast & Brunch Delights

## Denver Scramble

Kathleen Kennedy  
Renton, WA

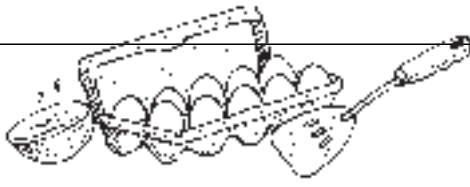
*All my menfolk love this dish! The recipe can easily be divided or multiplied depending on how many hungry diners you have. Add fresh fruit and buttered toast for a well-rounded meal.*

3 to 4 T. butter	6 eggs
1 lb. thick-sliced cooked deli ham, diced	1/4 c. milk
1 c. green or red peppers, diced	pepper to taste
1 c. yellow onion, diced	1/2 c. shredded Cheddar cheese
	Optional: diced tomatoes

Melt butter in a large skillet over medium heat until it starts to sizzle. Add ham, peppers and onion to skillet; cook until vegetables are crisp-tender. Meanwhile, whisk together eggs and milk in a bowl. Stir egg mixture into mixture in skillet; season with pepper. Reduce heat to medium-low. Cook until eggs are set, stirring occasionally, 4 to 5 minutes. Remove skillet from heat. Top with cheese; let stand for a minute, until cheese melts. Sprinkle with tomatoes, if desired. Serves 4 to 6.



Chocolate croissants in a jiffy! Unroll a tube of refrigerated crescent dough and separate it into triangles. Top each triangle with 10 chocolate chips and roll it up. Place triangles on an ungreased baking sheet. Bake at 375 degrees until golden, 12 to 14 minutes. Serve warm.



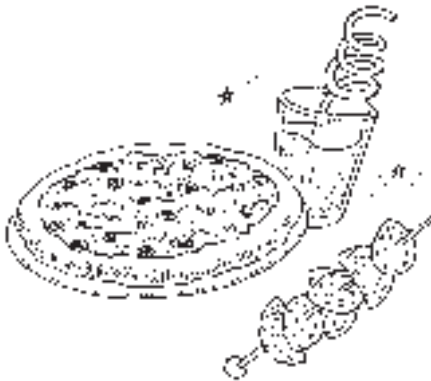
## Alice's Breakfast Egg Pizza

Barbara Spilsbury  
Heber City, UT

*This recipe was shared with me by a dear old friend who recently passed away. She was a great cook. Garnish your pizza with salsa, sliced avocado or anything you desire.*

1 lb. ground pork breakfast sausage	5 eggs
8-oz. tube refrigerated crescent rolls	1/4 c. milk
1 c. frozen diced potatoes, thawed	1/2 t. salt
1 c. shredded Cheddar, Swiss or Monterey Jack cheese	1/8 t. pepper
	2 T. grated Parmesan cheese

In a microwave-safe dish, microwave sausage for about 6 minutes, until browned; drain well. Sausage may also be browned in a skillet. Meanwhile, unroll rolls without separating them. Press rolls into a 12" round pizza pan, forming a crust. Spoon sausage, potatoes and shredded cheese over crust. In a bowl, beat together eggs, milk, salt and pepper; spoon over top. Sprinkle with Parmesan cheese. Bake at 375 degrees for 25 to 30 minutes, until crust is golden and cheese is melted. Cut into wedges. Makes 8 servings.



Make school-day breakfasts fun! Along with Breakfast Egg Pizza, serve milk with twisty straws and skewers of juicy strawberries and orange slices.

# Breakfast & Brunch Delights

## Cheesy Hashbrown Casserole

Crystal MacLean  
Camrose, Alberta

*My mom always made this casserole for our Christmas breakfast. She would slip it into the oven when we awoke to open our stockings. Such a delicious memory!*

4 c. frozen diced potatoes	1/8 t. pepper
1 c. sour cream	Optional: 1 T. onion, finely chopped
10-3/4 oz. can cream of mushroom soup	Garnish: grated Parmesan cheese
2 c. shredded Cheddar cheese	

In a large bowl, mix together all ingredients except garnish. Spoon into a greased 8"x8" glass baking pan. Sprinkle lightly with Parmesan cheese. Bake, uncovered, at 350 degrees for one hour, or until center is hot and sides are bubbly. May also be made a day ahead, covered and refrigerated, then baked in the morning. Serves 6.

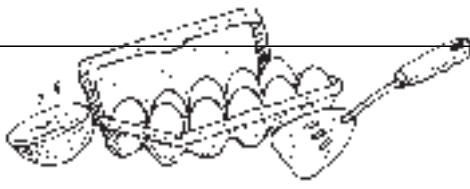
## Better-Than-Plain Hashbrowns

Nancy Romero  
Rayne, LA

*One day I had such a craving for good hashbrowns and had company wanting true Cajun cooking. So I came up with this compromise...they loved it and so do I!*

8 slices bacon	16-oz. pkg. frozen diced potatoes
1/2 c. onion, chopped	salt and pepper to taste
1/2 c. green pepper, chopped	

In a large skillet over medium heat, cook bacon until crisp. Remove bacon to a paper towel; reserve 2 tablespoons drippings in skillet. Sauté onion and green pepper in drippings until softened. Add potatoes, salt and pepper; stir to blend. Cook potatoes according to package directions, turning occasionally, until tender and golden. Stir in crumbled bacon. Serves 4 to 6.



## Fall French Toast

Laura Hill-Lindquist  
Anchorage, AK

*One morning I decided to spice up our French toast, and it became a hit! I love to make this recipe in chilly weather but it tastes good anytime. Hope you enjoy it as much as we do.*

4 eggs	1/8 t. cinnamon
1 c. milk	1/8 t. nutmeg
1 T. vanilla extract	2 to 3 T. butter, divided
1 t. sugar	10 to 12 slices bread
1/8 t. pumpkin pie spice	Garnish: butter, maple syrup

In a shallow bowl, beat together eggs, milk, vanilla, sugar and spices. Heat a griddle or skillet over medium heat with a small amount of butter. Add one bread slice to egg mixture; let stand for a few seconds, then turn to coat the other side. Place coated slice of bread on griddle and cook until golden; turn and cook other side until golden. Repeat with remaining slices, adding more butter as needed. Serve warm with additional butter and syrup. Makes 10 to 12 slices.

## Honey Butter

Hope Davenport  
Portland, TX

*Delicious slathered on warm pancakes, waffles, toast or muffins!  
It is so simple to whip up and keeps well in the fridge.*

1/2 c. butter, room temperature	1/2 t. cinnamon
2 T. honey	

Blend all ingredients in a bowl. Cover and refrigerate. Makes 1/2 cup.

Set aside day-old bread for making French toast...it absorbs the milk so much better than bakery-fresh bread.



# Breakfast & Brunch Delights

## Angel Fluff Waffles

Wendy Jo Minotte  
Duluth, MN

*This is our family's all-time favorite waffle. Served with butter and maple syrup or strawberry butter, it's an extra special breakfast. These waffles freeze well and may be reheated in the microwave.*

2 eggs, separated	2 c. all-purpose flour
1/4 c. white vinegar	1 T. sugar
1-3/4 c. milk	1 t. baking soda
1/3 c. oil	1/2 t. salt

In a small bowl, beat egg whites with an electric mixer on high speed until stiff peaks form; set aside. In a large bowl, beat together egg yolks, vinegar, milk and oil. In a separate bowl, whisk together remaining ingredients; add to egg yolk mixture. Carefully fold egg whites into batter. For each waffle, pour 1/2 cup batter onto a heated and greased waffle iron. Bake according to manufacturer's instructions. Makes 7 waffles.

## Strawberry Butter

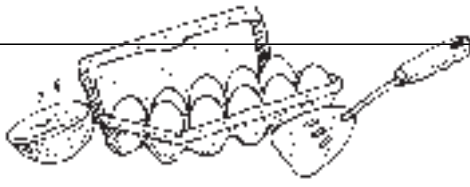
Kim Hinshaw  
Cedar Park, TX

*Serve on hot waffles, biscuits, breads or rolls.*

12-oz. container fresh strawberries, hulled	1 c. butter, room temperature
	1/2 c. powdered sugar

Process strawberries in a food processor until smooth; set aside. In a large bowl, beat butter with an electric mixer on high speed until light and fluffy. Add strawberries and powdered sugar; blend thoroughly. Keep refrigerated in a covered container. Makes about 3 cups.

If part of a broken eggshell makes its way into the waffle or pancake batter, just dip a clean eggshell into the batter. The broken one will grab onto it like a magnet.



## Sour Cream Coffee Cake

*Mariann Raferty  
New Rochelle, NY*

*This is the very first recipe that fed my passion for baking...it is like a comforting friend. Looks so special in a Bundt® pan!*

1/2 c. butter, softened	1/2 t. baking soda
1/2 c. margarine, softened	3/4 c. chopped walnuts
1-1/4 c. sugar	1/2 c. mini semi-sweet chocolate chips
2 eggs	2 T. brown sugar, packed
1 c. sour cream, room temperature	1-1/2 t. cinnamon
2 c. all-purpose flour	1/4 t. nutmeg
1-1/2 t. baking powder	Garnish: powdered sugar

In a bowl, blend together butter, margarine and sugar. Add eggs and sour cream; beat well. In a separate bowl, stir together flour, baking powder and baking soda. Gradually add flour mixture to butter mixture; stir with a wooden spoon until batter is well mixed. In a small bowl, mix walnuts, chocolate chips, brown sugar and spices. Spoon half of batter into a greased 10" Bundt® pan. Sprinkle half of walnut mixture over batter. Add remaining batter; top with remaining walnut mixture. Bake at 350 degrees for 45 minutes, or until a toothpick inserted near the center tests clean. Cool cake in pan for 10 to 20 minutes. Loosen cake around the edges with a butter knife; turn out cake onto a wire rack and cool completely. At serving time, sprinkle cake with powdered sugar. Makes 8 to 10 servings.

Serve hot spiced coffee with fresh-baked coffee cake. Simply add 3/4 teaspoon apple pie spice to 1/2 cup ground coffee and brew as usual.



# Breakfast & Brunch Delights

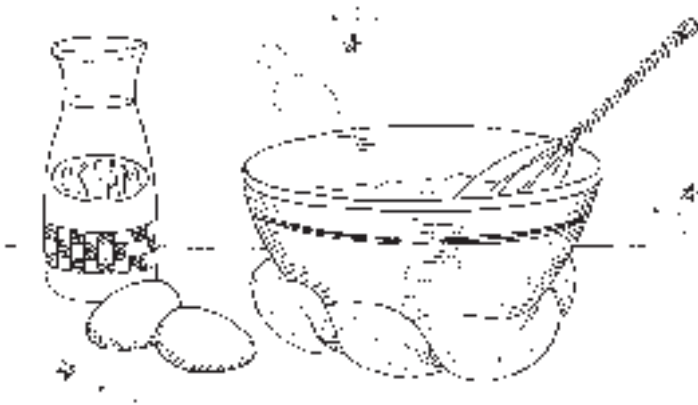
## Lemon-Blueberry Coffee Cake

Jennifer Fox  
Fredericktown, OH

*This is a tried & true favorite of my family...the combination of the lemon and blueberry is oh-so good! Delicious served warm or cooled.*

18-1/4 oz. pkg. lemon cake mix    2/3 c. milk  
1/2 c. butter, softened            1 c. fresh or frozen blueberries  
2 eggs

In a large bowl, combine dry cake mix and butter; mix until crumbly. Set aside 1-1/4 cups of crumb mixture for topping. To remaining crumb mixture, add eggs and milk. Beat with an electric mixer on medium speed for 2 minutes. Spread batter in a greased and floured 13"x9" baking pan. Top with fresh or frozen berries and reserved crumb mixture. Bake at 325 degrees for 25 to 30 minutes. Serve warm or cooled. Makes 10 to 12 servings.



When whisking or beating ingredients in a bowl, a damp kitchen towel can keep the mixing bowl in place. Just twist the towel securely around the base of the bowl.



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