

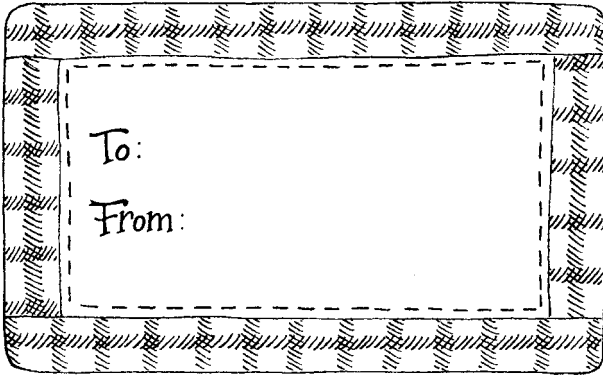


Family Favorite Recipes

with SUN-MAID® Raisins
& Dried Fruit



Tried & true recipes your family will love!



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with SUN-MAID® Raisins
& Dried Fruit

*You've got to go out
on a limb sometimes
because that's where
the fruit is.*

-Will Rogers

★ family favorite recipes ★

Raisin Bread French Toast

3 eggs
3 T. milk
2 T. brown sugar, packed
1/4 t. vanilla extract

6 to 8 slices **Sun-Maid
Cinnamon Swirl Raisin
Bread**
Optional: 1 T. butter

Heat a non-stick frying pan or griddle to medium heat. Whisk together eggs, milk, brown sugar and vanilla in a shallow dish. Dip raisin bread into egg mixture one slice at a time. If desired, place butter on the frying pan or griddle to melt. Cook bread until both sides are golden brown, about 3 minutes. Makes 6 to 8 slices.



Serve French toast topped with delicious fruit butter. Combine 1/2 cup of softened unsalted butter and 1 cup plus 2 tablespoons of jam or preserves. So simple!

Oat, Apple & Raisin Muffins

- | | |
|--|-----------------------------------|
| 1 c. Sun-Maid Zante Currants or Sun-Maid Natural Raisins | 1 c. all-purpose flour |
| 1 c. apple, cored, peeled and chopped | 1 c. quick-cooking oats, uncooked |
| 1 egg | 2 t. baking powder |
| 1/4 c. oil | 1/2 t. salt |
| 3/4 c. milk | 1 t. nutmeg |
| 1/3 c. sugar | 2 t. cinnamon |
| | 1/4 t. allspice |
| | 2 T. brown sugar, packed |

Combine currants or raisins with apple, egg, oil, milk and sugar in a medium mixing bowl. Stir together flour, oats, baking powder, salt, nutmeg, cinnamon and allspice in a separate bowl. Stir into raisin mixture just until combined. Divide batter equally into 12 greased or lined muffin cups. Sprinkle tops of batter with 1/2 teaspoon brown sugar per muffin. Bake at 400 degrees for 20 minutes or until golden. Makes one dozen.



Oat, Apple & Raisin Muffins make yummy mini-sandwiches. Just slice in half and spread with peanut butter...a great after-school or anytime snack!

★ family favorite recipes ★

Goldens & Cherries Bacon Roll-Ups

1/2 to 3/4 c. boiling water

2 T. butter, melted

3/4 c. **Sun-Maid Goldens and Cherries**

2 c. herb-seasoned stuffing mix

1 egg, beaten

1/4 lb. ground beef

1/4 lb. ground hot sausage

1 lb. bacon slices, cut into thirds

Combine 1/2 cup boiling water, butter, Goldens and Cherries and stuffing mix in a large bowl. Gently stir until stuffing is thoroughly moistened, adding additional boiling water if needed. Add egg, ground beef and sausage; mix well. Shape mixture into oblong balls measuring about 3/4 inch by 1-1/2 inches. Wrap one piece of bacon around each ball and place seam-side down on a baking sheet. Bake at 375 degrees for 30 minutes or until bacon is crisp. Set aside on paper towels to drain. Makes 3-1/2 dozen.



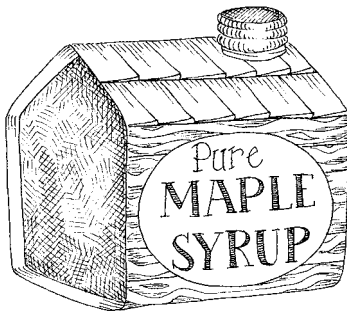
Maple-flavored bacon or pepper bacon gives a really nice change of taste to this recipe!



Make-Ahead Maple-Pecan Breakfast Casserole

8-oz. pkg. fully cooked sausage patties	1-1/2 c. half-and-half
16-oz. pkg. Sun-Maid Cinnamon Swirl Raisin Bread , cubed	1 t. vanilla extract
6 eggs, beaten	1/4 t. nutmeg
1-1/2 c. milk	1/4 t. cinnamon
	1 c. chopped pecans
	2 T. butter, melted
	2 T. maple syrup

Brown sausage, drain fat and cut into bite-size pieces. Place bread cubes in a greased 13"x9" baking dish; top with sausage. Combine eggs, milk, half-and-half, vanilla, nutmeg and cinnamon, then pour mixture over bread and sausage. Press bread into milk mixture, cover and refrigerate 8 hours or overnight. In a bowl, combine pecans, butter and maple syrup. Drizzle over top. Bake at 350 degrees for 40 to 45 minutes. Serves 8 to 12.



For an on-the-go breakfast, spread cream cheese and any Sun-Maid fruit on bagels.

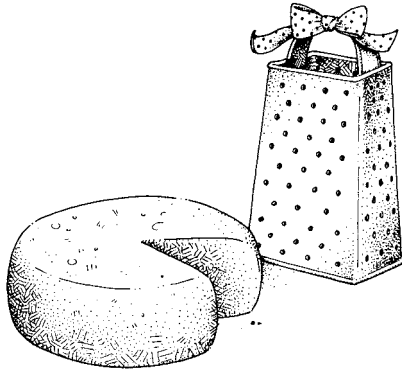
★ family favorite recipes ★

Fruit & Cheese Ball

2 8-oz. pkgs. cream cheese, softened
1 c. Cheddar cheese, grated
1 t. ground coriander

7-oz. pkg. **Sun-Maid Fruit Bits**
1 c. chopped pecans
crackers or baguette slices

Combine cream cheese, Cheddar cheese and coriander until well blended. Add fruit and stir gently. Shape into a ball and roll in pecans. Refrigerate overnight. Serve as a spread on crackers or on toasted baguette slices. Makes a 7-inch cheese ball.

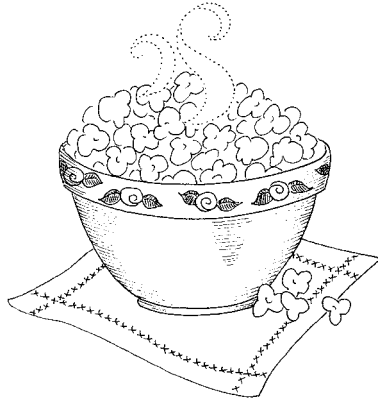


Combine raisins with pretzels, peanuts, dried fruit and coconut for a quick & easy trail mix. Spoon into a new sports bottle for gift giving!

Confetti Snack Mix

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|--|--------------------------------|
| 10 c. popped popcorn | 1/4 c. butter |
| 1/2 c. sweetened flaked coconut, toasted | 2 T. apricot or strawberry jam |
| 1/2 c. chopped almonds, toasted | 2 T. brown sugar, packed |
| 1 c. Sun-Maid California Apricots , chopped or Sun-Maid Fruit Bits | 1/2 t. cinnamon |

Combine popcorn, coconut, almonds and fruit in a large mixing bowl; set aside. Melt butter with jam, brown sugar and cinnamon in a heavy saucepan over medium heat. Continue heating to soft-ball stage, or 234 to 240 degrees on a candy thermometer. Drizzle hot sugar mixture over popcorn mixture; tossing quickly with a spoon until mixture is evenly coated and cool. Makes about 12 cups.



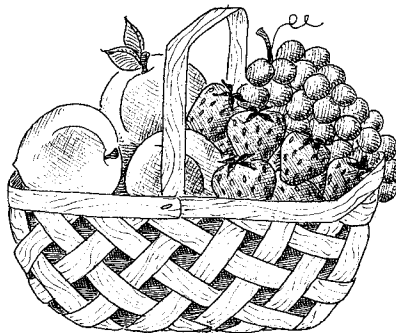
*Give an old favorite a new twist...add dried fruit
to a peanut butter & jelly sandwich.
Big and little kids will love it!*

★ family favorite recipes ★

Fruity Coleslaw

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|---|--------------------------------------|
| 2 c. red cabbage, finely shredded | 1 c. Sun-Maid Natural Raisins |
| 2 c. green cabbage, finely shredded | 1 c. mayonnaise |
| 1/2 c. carrot, peeled and finely grated | 1/4 c. sugar |
| 1 Granny Smith apple, cored and diced | 1 T. white vinegar |

Combine cabbages, carrot, apple and raisins in a large bowl. Stir together mayonnaise, sugar and vinegar; add desired amount to cabbage mixture. Toss well to evenly combine. Makes about 5 cups.



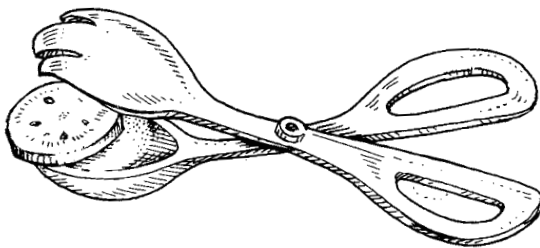
If raisins become dry or sugary, or if a recipe calls for "plumped" raisins, simply place the raisins in a bowl and cover with boiling water. Soak the raisins for 15 minutes, drain and pat dry using a paper towel.



Turkey & Wild Rice Salad

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|--|------------------------------------|
| 6-oz. pkg. long grain and wild rice mix | 1/4 c. red seedless grapes, halved |
| 1/2 c. Sun-Maid California Golden Raisins | 2 T. cranberry juice |
| 1/2 c. celery, thinly sliced | 2 T. raspberry or balsamic vinegar |
| 2 T. red onion, finely chopped | 2 T. olive oil |
| 2 green onions, thinly sliced | salt and pepper to taste |
| 3 c. cooked turkey, cubed | |
| 1/4 c. green seedless grapes, halved | |

Cook rice according to package directions. Add golden raisins; cover and let stand 10 minutes. Spoon rice into a large bowl and let cool slightly. Stir in celery, onions, turkey and grapes. Blend together cranberry juice, vinegar and olive oil. Pour over rice mixture and stir until evenly coated. Season to taste with salt and pepper. Serve immediately or chill. Makes about 5 cups.



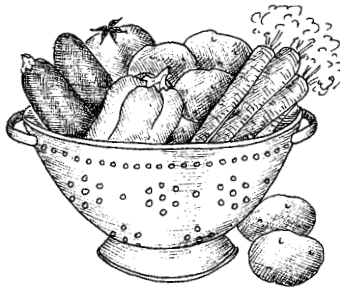
Try serving Turkey & Wild Rice Salad in a carved melon half...ideal for lunch!

★ family favorite recipes ★

Crunchy Vegetable-Raisin Salad

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|--|--|
| 1 head broccoli, chopped | 1-1/2 c. mayonnaise |
| 1 head cauliflower, chopped | 1/3 c. sugar |
| 1/2 lb. bacon, crisply cooked,
drained and crumbled | 3 T. cider vinegar |
| 1 c. Sun-Maid Natural Raisins | Optional: 2 t. curry powder
or 1 t. cumin |
| 1/2 c. red onion, thinly sliced | 1/4 c. slivered almonds,
toasted |

Place broccoli and cauliflower in a large bowl with bacon, raisins and onion. Combine mayonnaise, sugar, vinegar and curry powder or cumin in a separate bowl. Stir mayonnaise mixture into vegetables until evenly mixed. Refrigerate at least one to 2 hours to allow flavors to blend. Sprinkle with almonds before serving. Makes about 12 cups.



Refrigerate raisins in an air-tight container so they'll be fresh for all your favorite recipes.

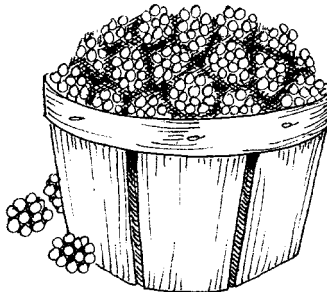


Raisin-Raspberry Salad

2 c. raspberries
1 apple, cored and diced
1 c. seedless green grapes,
halved
1/2 c. celery, thinly sliced

1/2 c. **Sun-Maid Natural
Raisins**
1/2 c. raspberry yogurt
Garnish: 2 T. sunflower
kernels

Combine raspberries, apple, grapes, celery and raisins in a medium bowl. Stir in yogurt just until combined. Cover and refrigerate at least one hour. Garnish with sunflower seeds just before serving. Makes about 5 cups.



Old-fashioned canning jars are perfect containers for toting individual salad servings to picnics or family get-togethers.

★ family favorite recipes ★

Cranberry-Raisin Turkey Wraps

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|--|--|
| 1/2 c. water | 1/2 t. red pepper flakes |
| 1/2 c. brown sugar, packed | 6 T. cream cheese, softened |
| 1/3 c. sugar | 1-1/2 c. shredded sharp Cheddar cheese |
| 1/4 c. cider vinegar | curry powder to taste |
| 2 c. fresh or frozen cranberries | 6 8-inch flour tortillas |
| 3/4 c. Sun-Maid Natural Raisins | 1-1/4 lbs. sliced deli turkey |
| 1/2 c. onion, chopped | 6 T. chopped walnuts |
| 1 T. fresh ginger, grated | 1/2 c. fresh cilantro, chopped |

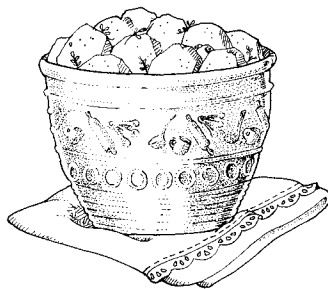
Combine water, sugars and vinegar in a medium saucepan. Cook over medium heat until sugars dissolve. Add cranberries, raisins, onion, ginger and pepper flakes. Bring to a simmer and cook 5 to 10 minutes or until mixture thickens slightly. Cool, then cover and refrigerate until chilled. Combine cream cheese, Cheddar cheese and curry powder. Spread about 3 tablespoons cheese mixture in a thin layer over each tortilla. Arrange several slices of turkey evenly over cheese. Top each with 2 to 3 tablespoons cranberry-raisin mixture, one tablespoon walnuts and one heaping teaspoon cilantro. Roll up tortillas and wrap individually in aluminum foil. Arrange wraps on a baking sheet and bake at 350 degrees just until warm, about 5 to 10 minutes. Makes 6 servings.

These yummy wraps are terrific as an appetizer too. Just slice into one-inch wide pieces and serve either warm or chilled.

Sweet & Savory Fruited Yams

- | | |
|--|---------------------------|
| 2 pounds yams, peeled and thickly sliced | 1 T. butter |
| 1 c. pineapple tidbits, juice reserved | 1 c. onion, thinly sliced |
| 1 apple, cored and chopped | 3/4 c. pineapple juice |
| 1/2 c. Sun-Maid Natural Raisins | 2 T. brown sugar, packed |
| | 1/2 t. salt |

Combine yams, pineapple and apple in a greased 13"x9" baking dish. Sprinkle raisins evenly over top. Melt butter in a skillet. Add onion and cook over medium-high heat 5 to 7 minutes stirring frequently until onion is softened and golden. Pour reserved pineapple juice into a measuring cup adding additional pineapple juice, if needed, to equal 3/4 cup. Stir into onion mixture along with brown sugar and salt. Cook just until sugar is melted. Pour over raisins and yams. Cover with aluminum foil. Bake at 350 degrees about one hour or until yams are tender. Makes 8 to 12 servings.



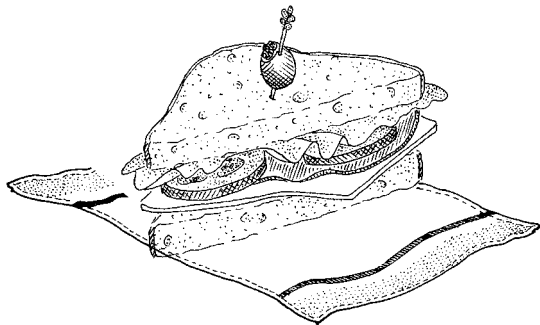
*Starting a family cookbook album?
Make color copies of pretty vintage aprons
for one-of-a-kind scrapbook paper!*

★ family favorite recipes ★

Yogurt-Curry Chicken Salad Sandwiches

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|-------------------------------|--|
| 1/3 c. plain yogurt | 2 c. cooked chicken, diced |
| 2 T. sweetened flaked coconut | 1/4 c. chopped cashews, toasted |
| 1 T. green onion, chopped | 8 slices Sun-Maid Cinnamon Swirl Raisin Bread |
| 1 t. curry powder | |
| 1/4 t. salt | |

Blend together yogurt, coconut, onion, curry powder and salt. Mix in chicken and cashews. Divide chicken salad among 4 slices of raisin bread and top with remaining bread slices. Makes 4 sandwiches.

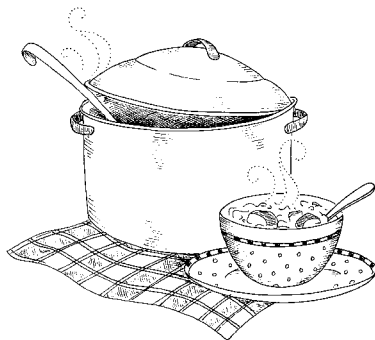


For a sweet presentation, wrap sandwiches in wax paper and seal the edges with a pretty sticker or tie with a length of gingham ribbon.

Chunky Chicken Picadillo Chili

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|--------------------------|--------------------------------|
| 2 t. cumin | 2 14-1/2 oz. cans |
| 2 t. chili powder | Mexican-style diced |
| 1 t. salt | tomatoes |
| 1/4 t. cinnamon | 1/2 c. chipotle salsa or |
| 1 lb. boneless, skinless | medium salsa |
| chicken breasts, | 3/4 c. Sun-Maid Natural |
| cut into 1-inch pieces | Raisins |
| 1 T. oil | 16-oz. can red or black |
| 1 onion, chopped | beans, drained |
| 4 cloves garlic, minced | |

Combine cumin, chili powder, salt and cinnamon and coat chicken evenly with seasonings; set aside. Heat oil in a large saucepan over medium heat. Add onion and cook 5 minutes, stirring occasionally. Add chicken and garlic to saucepan; cook 3 minutes, stirring occasionally. Stir in tomatoes, salsa and raisins and bring to a simmer. Cover and simmer 10 minutes. Stir in beans. Cover and continue to simmer 5 minutes longer or until chicken is cooked through. Serves 6.



Serve this delicious chili in a bread bowl...sure to be a hit! You can even combine it with prepared rice and use as a filling for tortillas.

★ family favorite recipes ★

Raisin Sauce for Ham or Chicken

1/2 c. Sun-Maid Natural Raisins	1 T. cornstarch
1-1/4 c. water	1/8 t. salt
1/4 c. brown sugar, packed	2 T. vinegar
	1 T. butter or margarine

Combine raisins and water and simmer for 5 minutes; set aside. Blend together brown sugar, cornstarch and salt; stir into raisin mixture. Cook over medium heat, stirring constantly, until clear and slightly thickened. Mix in vinegar and butter or margarine; stir until butter or margarine melts. Serves 5 to 6.



Spoon Raisin Sauce into a colorful retro gravy boat or vintage creamer...now it's so easy to add just the right amount to ham slices or chicken.



Savory Apricot-Chicken Kabobs

1 c. white wine or chicken broth	4 boneless, skinless chicken breasts
1/4 c. lemon juice	6-oz. pkg. Sun-Maid California Apricots
3 T. olive oil	1/4 t. salt
2 T. white wine vinegar	1 red or green pepper, cut in 1-inch squares
2 cloves garlic, minced	1/2 red onion, cut in 1-inch squares
1-1/2 t. fresh thyme	
1-1/2 t. fresh rosemary	
1/2 t. lemon zest	

In a large bowl, blend together wine or broth, lemon juice, olive oil, vinegar, garlic, herbs and lemon zest. Divide in half and place in 2 large plastic zipper bags. Cut each chicken breast lengthwise into 4 strips to make a total of 16 strips. Place chicken in one plastic zipper bag and apricots in the other. Seal and refrigerate for 24 hours, turning occasionally. Drain chicken and apricots; discard marinade. Sprinkle salt on chicken. Thread 8 skewers in the following order: one pepper, one onion, one chicken strip in a loosely wrapped "s" fashion around 2 apricot halves. Repeat, ending up with one pepper and one onion. Grill or broil, 5 inches from heat, for 8 minutes or until chicken is cooked through, turning every 2 to 3 minutes. Makes 4 servings.

*Remember to soak wooden kabob skewers
in water for 20 minutes before threading
them and placing on the grill.*

★ family favorite recipes ★

Mediterranean Baked Fish

3/4 c. fresh bread crumbs,
divided

1/3 c. **Sun-Maid Natural Raisins**

1/4 c. fresh parsley, chopped

1/4 c. grated Parmesan
cheese

3 T. butter or margarine,
melted

4 fillets snapper, cod,
haddock or flounder

salt and pepper to taste

4 t. mustard, divided

Garnish: fresh parsley sprigs
and lemon wedges

Mix together 1/2 cup bread crumbs, raisins, parsley and cheese. Add melted butter or margarine and toss; set aside. Sprinkle fish lightly with salt and pepper, then spoon 1/4 cup of the raisin mixture onto fish. Fold in ends of fish and roll. Place seam-side down in a lightly greased baking dish. Spread the top of each fish roll with one teaspoon mustard and sprinkle with remaining bread crumbs. Bake at 400 degrees for 20 minutes or until fish flakes easily. Garnish with parsley sprigs and serve with lemon wedges. Serves 4.



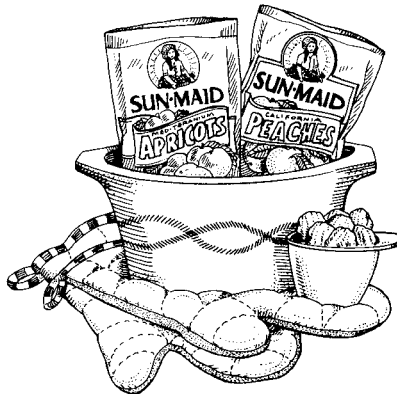
Pairing a main dish with a salad? Give the salad a fresh new taste...instead of using white vinegar to make salad dressing, add a splash of fruit-flavored vinegar.

Snappy Sun-Maid Salsa

1/2 c. red pepper, diced
1/2 c. yellow pepper, diced
1/2 c. green pepper, diced
1 c. **Sun-Maid Natural Raisins**, or **Sun-Maid California Apricots** or **Sun-Maid California Peaches**, thinly sliced
1 c. pineapple, diced
1/2 c. red onion, diced
Optional: 1/2 c. jicama, chopped

1/4 c. fresh cilantro or fresh parsley, finely chopped
1/2 c. jalapeño pepper, seeded and minced
2 to 3 T. lime juice
1 clove garlic, minced
1/2 t. chili powder
1/4 t. cumin
1/4 t. salt
chips or bruschetta

Combine all ingredients in a medium bowl. Cover and refrigerate at least one hour for flavors to blend. Serve with chips, as a dip or spooned on bruschetta. Makes 3 cups.



For a tasty change, try spreading this fruity salsa on grilled fish or chicken.

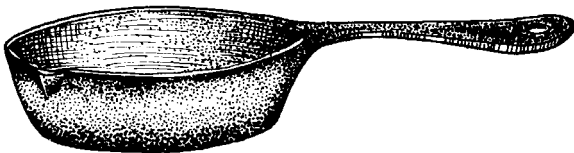
★ family favorite recipes ★

Autumn Pork Skillet

1-3/4 to 2 lb. pork loin or
tenderloin
garlic salt to taste
1 T. oil
1 c. apple juice
2 T. all-purpose flour
2 tart apples, cored and
sliced

1 c. **Sun-Maid Natural
Raisins**
1 c. whipping cream or
half-and-half
1/3 c. green onion, sliced

Cut pork into 1/4-inch slices; sprinkle each slice with garlic salt. In a large skillet, brown pork slices in oil, a few slices at a time. Return pork and any juices to skillet. Combine apple juice and flour; pour into skillet. Add apple slices and raisins. Cook, stirring frequently, until mixture comes to a boil and thickens. Cover; reduce heat and simmer 10 minutes or until pork is tender. Remove pork, apples and raisins to a serving dish; keep warm. Bring pan juices to a boil; blend in cream or half-and-half. Cook until slightly thickened. Pour cream mixture over pork, apples and raisins. Sprinkle with green onions. Makes 4 to 6 servings.



When serving rolls with dinner, cut out pats of butter using mini cookie cutters...so clever!

Waldorf Stuffing

1 c. onion, chopped
1 c. celery, sliced
1/4 c. butter or margarine
1 c. tart apple, cored and
chopped
1 c. chopped walnuts or
pecans

1 c. **Sun-Maid Natural
Raisins**
8 to 10-oz. pkg. herb-
flavored stuffing mix,
prepared

In a saucepan, sauté onion and celery in butter or margarine. Stir in apple, nuts and raisins. Toss mixture with prepared stuffing. Spoon into greased 1-1/2 quart baking dish. For a moist stuffing, cover during baking. For a drier stuffing, bake uncovered. Bake at 350 degrees for 30 minutes or until heated through. Makes 6 servings.



If you're toting a casserole to a potluck or carry-in, secure the lid with a colorful dishcloth wrapped around the baking dish and knotted at the top. Tuck a serving spoon inside the knot...it's at your fingertips!

★ family favorite recipes ★

Classic Raisin Oatmeal Cookies

3/4 c. butter or margarine,
softened
1 c. brown sugar, packed
1/2 c. sugar
1/4 c. milk
1 egg
1 t. vanilla extract
1 c. all-purpose flour

1 t. cinnamon
1/2 t. baking soda
1/4 t. salt
3 c. long-cooking oats,
uncooked
1 c. chopped walnuts
1 c. **Sun-Maid Natural
Raisins**

Combine butter, brown sugar, sugar, milk, egg and vanilla; beat until light and fluffy. Whisk together flour, cinnamon, baking soda and salt. Add to butter mixture; stir well. Add oats, walnuts and raisins. Drop by teaspoonfuls onto greased baking sheets. Bake in upper third of oven at 350 degrees for 12 to 15 minutes. Makes 3 dozen cookies.



*You may talk about your vases,
just how beautiful they are,
but to me there's nothing nicer,
than a well-filled cookie jar.*

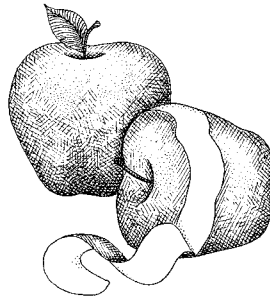
-Elsie Duncan Yale



Maple-Glazed Baked Apples

4 Rome Beauty apples	1 t. cinnamon
1/2 c. Sun-Maid Natural Raisins	1/2 c. apple juice
1/2 c. light brown sugar, packed	1/4 c. maple syrup
1/3 c. chopped walnuts	2 T. butter or margarine, melted

Core apples, leaving bottoms intact. Peel top half of apples. Arrange apples in 8"x8" baking pan. Combine raisins, brown sugar, walnuts and cinnamon. Spoon mixture evenly into apples, mounding over top of apples and letting excess fall into pan. Pour apple juice into bottom of pan. Combine maple syrup and butter or margarine and spoon over top of apples. Cover pan with aluminum foil and bake at 375 degrees for 45 to 55 minutes or until apples are tender. Makes 4 servings.



A simply sweet idea...make a certificate for a Dessert-of-the-Month Club! Friends will love it when you deliver a homemade treat each month.

★ family favorite recipes ★

Classic Raisin Bread Pudding

4 c. firm white bread, cubed	1/4 c. sugar
1 c. Sun-Maid Natural Raisins	2 t. vanilla extract
2 c. milk	1/4 t. salt
2 T. butter or margarine	1/4 t. cinnamon
2 eggs	1/4 t. nutmeg

Combine bread cubes and raisins in a greased one-quart baking dish. Heat milk and butter or margarine until butter or margarine is melted; do not boil. Combine eggs, sugar, vanilla, salt, cinnamon and nutmeg; blend well. Add hot milk mixture to egg mixture, stirring constantly. Pour over bread and raisin mixture; let stand 5 minutes. Sprinkle with additional nutmeg, if desired. Bake, uncovered, at 350 degrees for 50 minutes or until knife inserted in center comes out clean. Serve Golden Lemon Sauce over warm bread pudding. Makes 4 to 6 servings.

Golden Lemon Sauce:

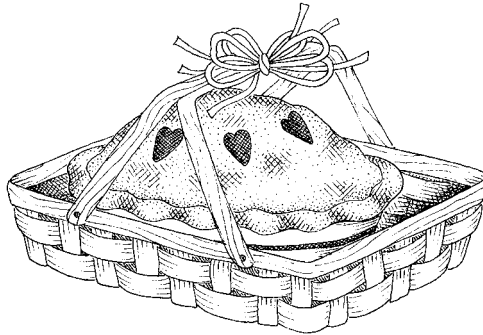
1/2 c. sugar	1 t. lemon zest
2 T. cornstarch	3 T. lemon juice
1 c. water	1/4 c. butter

Combine sugar and cornstarch in a saucepan. Stir in water, lemon zest and juice. Cook over medium heat, stirring constantly until thickened. Remove from heat. Stir in butter until combined. Serve immediately.

Apple-Raisin Cobbler Pie

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| 2 20-oz. cans apple pie filling | 1/3 c. all-purpose flour |
| 1 c. Sun-Maid Natural Raisins | 1/4 c. brown sugar, packed |
| 1/4 t. nutmeg | 3 T. butter or margarine, softened |
| 6-oz. pkg. frozen shortbread pie crust | 3/4 c. chopped walnuts |

Combine apple filling, raisins and nutmeg. Spoon into crust. Combine flour and sugar; cut in butter until crumbly. Stir in walnuts; sprinkle over filling. Bake at 375 degrees for 35 to 45 minutes or until topping is golden. Serves 6 to 8.



An easy way to prevent raisins from sinking to the bottom of pies and muffins is to coat them with flour. This will prevent them from floating to the top too.

★ family favorite recipes ★

Pumpkin-Raisin Snack Cake

1 c. sugar	1 t. baking powder
1 c. brown sugar, packed	1/2 t. baking soda
15-oz. can pumpkin	1/4 t. salt
1/2 c. butter, melted	1 c. Sun-Maid Natural Raisins
4 eggs	Optional: 1/2 c. chopped walnuts or pecans
2 t. vanilla extract	
1-1/2 c. all-purpose flour	
2-1/2 t. pumpkin pie spice	

Thoroughly blend sugars, pumpkin, butter, eggs and vanilla in a large bowl with a whisk or electric mixer. Combine flour, pumpkin pie spice, baking powder, baking soda and salt in a small bowl. Stir into pumpkin mixture. Add raisins and nuts. Pour into a greased jelly-roll pan or 13"x9" baking dish. Bake at 350 degrees for 20 to 25 minutes for jelly-roll pan, 35 to 40 minutes for baking dish, or until toothpick inserted in center comes out clean. Cool. Spread Cream Cheese Frosting over cooled cake. Let stand until frosting is set. Cut into squares. Makes 2 to 3 dozen.

Cream Cheese Frosting:

1/2 c. cream cheese, softened	2 to 3 T. milk
3 c. powdered sugar	1 t. vanilla extract

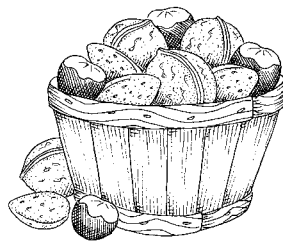
Beat cream cheese, powdered sugar, 2 tablespoons milk and vanilla until smooth. Add additional milk if needed to make a frosting consistency.

Celebrate Friendship Day, the first Sunday in August, by giving someone special a plate of Pumpkin-Raisin Snack Cake squares.

Raisin-Walnut Bars

- | | |
|---|--|
| 1 c. plus 2 T. all-purpose flour, divided | 1 t. vanilla extract |
| 1/2 c. butter, sliced and softened | 1/2 t. baking powder |
| 1-1/4 c. brown sugar, packed and divided | 1/4 t. ground ginger |
| 1/2 t. salt, divided | 1 c. walnuts, coarsely chopped |
| 2 eggs | 3/4 c. Sun-Maid Natural Raisins |

Blend one cup flour, butter, 1/4 cup brown sugar and 1/4 teaspoon salt with a pastry blender or 2 knives until mixture is evenly combined. Pat into bottom of a 13"x9" baking pan. Bake at 325 degrees for 15 minutes or until golden. Mix remaining brown sugar, eggs, remaining flour, vanilla, baking powder, ginger and remaining salt in a medium bowl. Stir in walnuts and raisins. Pour raisin mixture over hot crust. Bake an additional 20 to 25 minutes until top is golden and set. Cool completely and cut into bars. Makes 2 dozen.



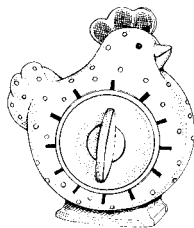
Fill a cookie jar with Raisin-Walnut Bars. A welcome gift for a new moms, college students and newlyweds. Don't forget to include the recipe too!

★ family favorite recipes ★

Raisin Crumb Bars

1-3/4 c. quick-cooking oats, uncooked	1-1/2 c. sour cream
1-3/4 c. all-purpose flour	3 egg yolks
1 c. brown sugar, packed	1 c. sugar
1 c. butter, sliced and softened	3 T. cornstarch
1 t. baking soda	1 t. cinnamon
Optional: 1/2 c. chopped walnuts or pecans	1/4 t. salt
	2 c. Sun-Maid Natural Raisins

Blend oats, flour, brown sugar, butter and baking soda with a pastry blender or 2 knives until mixture resembles coarse crumbs. If desired, blend in nuts. Press 3 cups of mixture into a 13"x9" baking pan. Bake at 350 degrees for 10 minutes or until lightly golden. Remove from oven and set aside. Stir sour cream and egg yolks together in a medium saucepan. Add sugar, cornstarch, cinnamon and salt; stir until well combined. Cook over medium heat, stirring frequently, until mixture is the thickness of stirred yogurt, about 10 minutes. Add raisins to sour cream mixture. Spread over baked crust and sprinkle with remaining crumb mixture. Bake at 350 degrees for 30 minutes until topping is golden. Cool before cutting into bars. Makes 2 dozen.



It's easy to separate eggs for recipes...simply break the egg in a funnel placed above a dish. The white will fall into the dish and the yolk will stay in the funnel!

Quick Apricot Macaroons

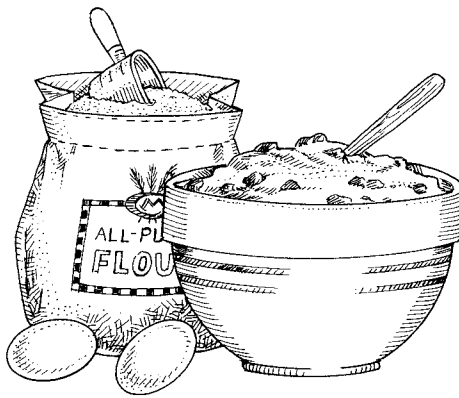
2 c. sweetened flaked
coconut

1 c. **Sun-Maid California
Apricots**, chopped

2/3 c. sweetened condensed
milk

1/8 t. salt

Stir together coconut, apricots, condensed milk and salt. Drop by tablespoonfuls onto a greased or parchment lined baking sheet. Bake at 350 degrees until edges are golden, 12 to 15 minutes. Cool on baking sheet 2 minutes, then transfer to a wire rack to cool completely. Makes 20 to 22.



If you want to chop dried fruit, coat the knife blade or food processor blade with oil first to more easily slice through the dried fruit. Or, you can freeze the fruit before chopping in a processor or blender.

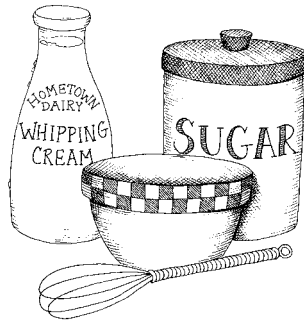
★ family favorite recipes ★

Sun-Maid Creamy Rice Pudding


1-1/2 c. cooked rice
2 c. milk, divided
1/3 c. sugar
1/4 t. salt
1 egg, beaten

2/3 c. **Sun-Maid Natural Raisins**
1 T. butter or margarine
1/2 t. vanilla extract
Optional: 1/8 t. nutmeg or cinnamon

Stir together rice, 1-1/2 cups milk, sugar and salt in a heavy saucepan. Cook over medium heat, stirring occasionally, for 15 to 20 minutes until thick and creamy. Blend together remaining milk and egg and stir into rice mixture. Stir in raisins. Continue to cook an additional 2 minutes, stirring constantly. Stir in butter and vanilla and spoon into serving dishes. Sprinkle with nutmeg or cinnamon, if desired. Makes 4 servings.



Add a delicious crunch to rice pudding... just add 1/4 cup slivered, toasted almonds. You can also add a peeled and diced pear or apple during the last 2 minutes of cooking for a brand new twist on an old favorite.



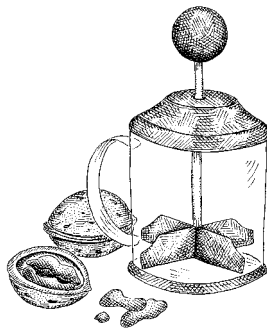
Double Chocolate-Dipped Apricots

3-oz. semi-sweet or bitter-sweet melting chocolate, coarsely chopped

6-oz. pkg. **Sun-Maid Mediterranean or California Apricots**

2-oz. white melting chocolate, coarsely chopped

Place semi-sweet or bittersweet melting chocolate in a small microwave-safe bowl and microwave on high 15 seconds or until chocolate melts. Dip each apricot three-quarters of the way into the melted chocolate. Place apricots on a wax paper-lined baking sheet and refrigerate 10 minutes or until chocolate is set. Place white chocolate in a small microwave-safe bowl and microwave on high 15 seconds or until chocolate melts. Dip each apricot in white chocolate only covering half of the semi-sweet or bittersweet chocolate portion. Return to wax paper and refrigerate until set; about 10 minutes. Serve at room temperature. Makes about 20 to 22.



Give Double Chocolate-Dipped Apricots a nutty twist! Right after dipping them into the melted chocolate, dip into coarsely ground peanuts, cashews or macadamia nuts.

Index

Apple-Raisin Cobbler Pie	25
Autumn Pork Skillet	20
Chunky Chicken Picadillo Chili	15
Classic Raisin Bread Pudding	24
Classic Raisin Oatmeal Cookies	22
Confetti Snack Mix	7
Cranberry-Raisin Turkey Wraps	12
Crunchy Vegetable-Raisin Salad	10
Double Chocolate-Dipped Apricots	31
Fruit & Cheese Ball	6
Fruity Coleslaw	8
Goldens & Cherries Bacon Roll-Ups	4
Make-Ahead Maple-Pecan Breakfast Casserole	5
Maple-Glazed Baked Apples	23
Mediterranean Baked Fish	18
Oat, Apple & Raisin Muffins	3
Pumpkin-Raisin Snack Cake	26
Quick Apricot Macarons	29
Raisin Bread French Toast	2
Raisin Crumb Bars	28
Raisin Sauce for Ham or Chicken	16
Raisin-Walnut Bars	27
Raisin-Raspberry Salad	11
Savory Apricot-Chicken Kabobs	17
Snappy Sun-Maid Salsa	19
Sun-Maid Creamy Rice Pudding	30
Sweet & Savory Fruited Yams	13
Turkey & Wild Rice Salad	9
Waldorf Stuffing	21
Yogurt-Curry Chicken Salad Sandwiches	14

How Did Gooseberry Patch Get Started?

*Gooseberry Patch started in 1984 one day over the backyard fence in Delaware, Ohio. We were next-door neighbors who shared a love of collecting antiques, gardening and country decorating. Though neither of us had any experience (Jo Ann was a first-grade school teacher and Vickie, a flight attendant & legal secretary), we decided to try our hands at the mail-order business. Since we both had young children, this was perfect for us. We could work from our kitchen tables and keep an eye on the kids too! As our children grew, so did our "little" business. We moved into our own building in the country and filled the shelves to the brim with kitchenware, candles, gourmet goodies, enamelware, bowls and our very own line of cookbooks, calendars and organizers! We're so glad you're a part of our **Gooseberry Patch** family!*



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Family Favorite Recipes

Dear Friend,

*Wholesome, good-for-you, trusted...that's what families everywhere think of when they see the familiar red box of **Sun-Maid** Natural Raisins. And whether you're snacking on them right out of the box or adding to a favorite recipe, **Sun-Maid** Natural Raisins and Dried Fruit have been a part of families for generations.*

*Food, family & friends; that's what **Gooseberry Patch** is all about! And if you and your family love recipes that are tried & true and handed-down, those are the kind of recipes you'll find in any of our nearly 50 cookbooks.*

*So it's a terrific combination when **Sun-Maid** and **Gooseberry Patch** team up to create a cookbook filled with best-loved recipes! All-time favorites like Raisin Bread French Toast, Classic Raisin Oatmeal Cookies and Creamy Rice Pudding are included, along with Autumn Pork Skillet, Waldorf Stuffing and Fruity Coleslaw. In all, you'll find 30 recipes along with tips and easy ideas for bringing family & friends together.*

Take a peek inside...we just know you'll find lots of quick & easy recipes you'll love making again and again!

*From our Kitchens
to yours,*

Vickie & Anna



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