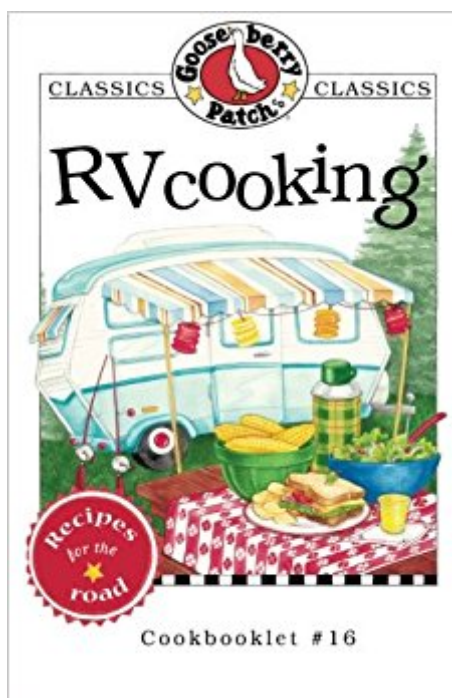


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RV Cooking Cookbook (Gooseberry Patch Classics)



Synopsis

Get a taste of Gooseberry Patch in this collection of over 20 favorite road-trip recipes! In Gooseberry Patch RV Cooking you'll find delicious dishes for coast-to-coast dining that are easy to fix in your RV's kitchen. Enjoy Cape Cod Clam Chowder for a simple lunch and One-Pot Spaghetti for supper, with Mozzarella & Ripe Tomato Salad to savor the bounty of a local farmers' market. Gather new friends for Omelets in a Bag or Midwestern Shredded Chicken sandwiches...sit down together for a chat over coffee and a slice of No-Bother, No-Bake Cheesecake!

Book Information

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Customer Reviews

Tom Turkey Club Sandwiches • 6 slices bread, toasted 1/4 c. mayonnaise 8 thin slices deli turkey 1 tomato, thinly sliced 6 slices bacon, crisply cooked Garnish: sweet pickles • Spread toasted bread slices on one side with mayonnaise; arrange turkey on 2 slices. Top turkey with 2 slices toast, mayo-side up. Add tomato and bacon; top with last 2 slices toast, mayo-side down. Cut each sandwich diagonally into 4 triangles. Garnish with sweet pickles. Makes 2 sandwiches.

Dear Friend, • • • • • We love to travel! And what better way to go than in an RV...a comfy home-away-from-home on wheels. In an RV, you can cook up all those familiar dishes your family loves. We'll show you how! • • • • In Gooseberry Patch RV Cooking you'll find delicious dishes for coast-to-coast dining that are easy to fix in your RV's kitchen. Enjoy Cape Cod Clam Chowder for a simple lunch and One-Pot Spaghetti Salad to savor the bounty of a local farmers' market. Gather new friends for Omelets in a Bag or Midwestern Shredded Chicken Sandwiches...sit down together

for a chat over coffee and a slice ofÂ No-bother, No-Bake Cheesecake! Â Â Â Â We've collected handy ideas for making RV cooking oh-so easy too! So grab the map and pack your bags... Â Road Trip! Vickie & Jo Ann

Collection of recipes, supposedly suitable for the restricted cooking possible in a recreational vehicle, sent to the publisher by readers of their earlier cookbooks. I picked up this book free during an giveaway. I have RV'd for many years, in RVs ranging from class A motor homes to little travel trailers, and while I love the lifestyle, it does require some adjustment in the kitchen. Besides having only a tiny area to work in, one has storage room for only a few pots and pans, and the well-equipped spice cabinet at home is missing. This doesn't mean you have to settle for uninteresting food, but it does require thinking about the possibilities. The ideal RV recipe would only use a few ingredients and only the most-used spices, require minimal prep, and only use one small or medium-sized pan. Sadly, many of the recipes do not meet this criterion. I can see using salt and pepper, and even garlic powder, but cilantro? Browning sauce? Parsley? Bay leaf? Chives? No room for them in my RVs. Many recipes call for 1/2 tsp or less of ingredients - I don't know any RVer who takes along tiny measuring spoons. A recipe for muffins not only requires muffin pans but would require a mixer for me - I don't do hand mixing. (The recipe is followed by a "tip" to stock "stackable, reusable silicone baking cups." I love silicone for baking but have yet to see a silicone pan that will hold its shape when liquid is poured into it. At home, the ease of cleanup is worth the hassle of fidgeting with the pan so the batter doesn't spill everywhere, but in the limited space and maneuverability of an RV the outcome would be a messy nightmare.) A chicken sandwich recipe calls for boiling three chicken breasts - I never had room for a pot big enough to hold them! I never took along cornstarch or flour, either. Hobo Dinner uses too many specialized ingredients, but if you eliminated the Worcestershire and changed the seasoned pepper to seasoned salt, it would probably work. (Seasoned pepper would be healthier, but more people would probably take seasoned salt as their all-purpose seasoning.) And if you are concerned about healthy eating, there are few recipes that don't rely on high-sodium products (cream of anything soup, cheese, mixes). On the other hand, there are some great recipes and tips. The tip to freeze home-cooked food in baggies for reheating is a handy idea, as long as the RV has a microwave or the food is suitable for reheating in a small pan. The opening recipe, Omelets in a Bag, sounds clever and an excellent way to prepare a nice breakfast for more than one person at a time. Picnic Pineapple Gelatin sounds very suitable to RV limitations. The Marinated Broccoli Salad sounds suitable if you bring dill weed along, although I would use a disposable storage container rather than a baggie - I've had

liquid leak out of too many baggies to trust them. Mom's One-Pot Pork Chop Dinner would make an RV-suitable dinner. The tip to take along Rice-a-Roni-type mixes is also great, although the sodium level of such dinners is high they make a wonderful, quick one-pan dinner. As usual, there is no table of contents at all, much less one that interfaces with the Kindle navigation menu. This is worth grabbing if you can pick it up free, but there isn't enough useful content for me to recommend spending money for it.

This cookbook suffers the common Kindle formatting problems, ingredients are double spaced often taking two pages while the instructions are crammed together without any kind of formatting. I could ignore this if the recipes sounded even slightly tasty, but they are made up of canned and packaged products producing calorie laden, stodgy food. I always object to recipes for soup that start with cans of soup, one such recipe calls for 4 cans of soup along with packaged rice. The Cape cod Clam chowder is made up of 2 cans of New England Chowder, a can of cream of celery soup and a can of cream of potato soup along with some potatoes and cream. A much tastier Chowder can be made of canned clams, real potatoes, and onion and some cream and it will not only taste great it will not be laden with salt and the ingredients will take up much less space in your RV. The only recipe in this book that sounded remotely interesting was the Omelets in a bag, and I would have to try it before recommending it. Over all one star is probably too much for this cookbook and I am glad I didn't pay for it.

In this small cookbook there is no active table of contents making the search for recipes a bit difficult. Highlighting the book are the lovely graphics that add a nice homey touch. Some of the recipes you will find in this cookbook include: Omeletes in a Bag (some experts including SC Johnson advise to not cook omelets this way) Midwestern Shredded Chicken Sandwiches Waldorf Salad Creamy Tomato Soup Tom Turkey Club Sandwiches Hobo Dinner Picnic Pineapple Gelatin Recommend with caveats given.

I have a tendency to collect cookbooks for one or two recipes and collecting them on my Kindle saves lots of space. I grabbed this one as a "let's see" because it was free at the time and found a couple of recipes that I have used at home. I already knew about the omlets in a bag (my husband has been a scout leader for 25 years - this one is a standard for him) but the honey chicken was a surprise. Fast and easy and good. In addition, a coworker liked the idea of the pineapple rings/jello in the can idea for girls camp. Several clever ideas for saving space in an RV (favorite recipes on

cards and put in a small photo album comes immediately to mind). I found this cookbooklet useful.

How can the characters who wrote this book call this "RV Cooking"? There are recipes that require an oven, a slow cooker, etc. Isn't the whole idea of RV cooking to make quick, sensible recipes easily at a campsite? Unless one is traveling in one of those HUGE mobile homes - complete with a full set of major appliances - how are these recipes supposed to be created? For instance, the recipe for "Brown Sugar Muffins" require a muffin pan and an oven, yet they could easily be made in a skillet like a pancake instead, and taste exactly the same (more fun for the kids, too). And many of the recipes call for mixing the ingredients in individual ziploc bags per serving. Who brings along dozens upon dozens of ziploc bags- PER PERSON, no less - when the recipe could have easily been modified to simply use a mixing bowl instead? This book seems mto simply be a collection of ordinary recipes - and not very healthy ones, either - all cobbled together under the guise of "RV Cooking". There are plenty of better camping cookbooks out there. Don't waste your time ot money on this one.

Plain and simple, this cookbook has good recipes for cooking in the non-conventional RV kitchen. I personally don't own an RV but this cookbook is worth having for quick fix meals. The table of contents leaves a lot to be desired and as a cookbook this is a vital part of the book for quickly accessing the recipe you want to use. Looking at this book on a tablet like an iPad or Kindle Fire or even a phone the text flows great. It was also nice to see tidbits about games and different activities that you can include on your next RV adventure.

okay

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