

Mr. Food
TEST KITCHEN

Must-Have Potluck Recipes

37 Recipes for Parties, Potlucks, Dinners, and More



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!"



Must-Have Potluck Recipes: 37 Recipes for Parties, Potlucks, Dinners, and More

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The logo for Mr. Food Test Kitchen, featuring the text "Mr. Food" in a large, white, serif font with a registered trademark symbol, and "TEST KITCHEN" in a smaller, white, sans-serif font below it, all contained within a dark blue oval.



Dear Friend,

There's nothing like gathering around a table with your family and friends to really make any food you cook taste just a little bit better. When everyone chips in with a homemade dish, you have a night full of memories on the horizon. If you're ready to present the starring dish, read on 'cause the Mr. Food Test Kitchen has a recipe collection that'll get you out of a cooking bind.

Our collection of *37 Must-Have Potluck Recipes* begins with an assortment of early morning treats, perfect for your Sunday brunch. From our kid-friendly recipe for **Breakfast Lasagna** (page 2) to our betcha-can't-have-just-one **Bacon 'n' Egg Cups** (page 6), there's a recipe for everyone's tastes!

For most potluck occasions, you need to find just the right side dish that'll complement a variety of main dishes without getting lost in the shuffle. With our assortment of appetizers, salads, and more, you're going to become an expert at choosing the perfect recipe. Keep your toothpicks handy for our munchable **Bacon Pierogi Bites** (page 7) and make sure to save yourself a helping of our reader-favorite **Best Broccoli Salad** (page 14). Plus, you're sure to hear some "oohs" and "ahhs" from the crowd when you pull out our unique **Chicken Tortilla Cake** (page 24). With so many recipes to choose from, you'll be looking for occasions to try 'em all!

There usually comes a moment where you're expected to host the show, laying out the perfect spread for all of your friends and family. When you've got the oven and stove all filled up, there's nothing like your trusty slow cooker to come to the rescue. Choose from crowd-pleasers like our **Saucy Italian Pot Roast** (page 25) or **Hillbilly Baked Beans** (page 28) and free up that valuable oven space. And what would a potluck be without something sweet, right? From **Mini Chocolate Chip Cheesecakes** (page 31) to our tropical **Zesty Lime Poke Cake** (page 35), you've got endless possibilities when deciding the recipes you need to get to that...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 37 can't-miss potluck recipes. Remember, our *Must-Have Potluck Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Blueberry and Orange Yogurt Parfaits

It takes just three healthy ingredients to build these luscious Blueberry and Orange Yogurt Breakfast Parfaits. Our easy blueberry parfait recipe is the perfect breakfast or midday snack you can feel good about.

Serves: 4

What You'll Need:

1 cup granola
3 (5-ounce) cartons low-fat orange yogurt
4 cups fresh Chilean blueberries
Orange zest for garnish



What To Do:

1. Divide and layer ingredients into four glasses, starting with granola then blueberries then yogurt; repeat layers.
2. Garnish with fresh orange zest.



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Breakfast Lasagna

Our eye-catching Breakfast Lasagna puts a new spin on cereal and fruit and is counted among our favorite easy breakfast potluck recipes. Ruby red watermelon and a burst of blueberries mixed with creamy yogurt make for a great lasagna recipe with layer upon layer of tasty rise-'n'-shine goodness.

Serves: 6

Preparation Time: 10 min

What You'll Need:

4 cups corn flakes
2 cups minced watermelon
2 cups fresh blueberries or sliced strawberries
2 cups vanilla yogurt



What To Do:

1. Place 1/3 of corn flakes in an even layer in bottom of an 8- x 8-inch serving dish.
2. Mix together watermelon, blueberries and yogurt and spoon 1/2 evenly over corn flake layer.
3. Sprinkle another layer of corn flakes over yogurt and then layer remaining yogurt over that. Sprinkle remaining corn flakes evenly over top.



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Hash for a Bash

File this under easy breakfast potluck recipes! Our amazing Hash for a Bash can not only feed a small army, but it's perfect any time of the day. So round up the gang, make sure they're hungry, and get ready to watch this dish disappear.

Serves: 8

Cooking Time: 45 min

What You'll Need:

1/2 cup (1 stick) butter
2 onions, diced (about 2 cups)
2 pounds frozen hash brown potato cubes, thawed (see Note)
1 pound diced, cooked corned beef (3 cups)
8 eggs



What To Do:

1. Preheat oven to 400 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large skillet over medium-high heat, melt butter; sauté onions 3 to 4 minutes, or until soft. Add hash brown potatoes and cook 10 to 12 minutes, stirring occasionally. Add corned beef and cook 5 to 6 minutes, or until heated through.
3. Place mixture in prepared baking dish. With a serving spoon, make 8 evenly spaced indentations about 1/2-inch deep in mixture. Crack eggs one at a time and place each egg in an indentation.
4. Cover with aluminum foil and bake 25 to 35 minutes, or until eggs are cooked to your desired doneness.



If you have leftover baked or boiled potatoes, they can be substituted for the frozen hash brown potatoes.

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Chocolate Banana Baked French Toast

The idea behind brunch is to serve dishes that are a little out of the ordinary and extra-special. This is the perfect example, 'cause it goes way beyond ordinary French toast. Why, the name speaks for itself...and so does the taste!

Serves: 4

Cooking Time: 28 min

What You'll Need:

3 ripe bananas
4 eggs
3/4 cup milk
1/4 cup (1/2-stick) butter, melted
4 tablespoons sugar, divided
1 teaspoon vanilla extract
1 (12-ounce) loaf French bread, cut into 1-inch pieces
1/4 cup miniature semisweet chocolate chips



What To Do:

1. Preheat oven to 400 degree F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, mash bananas with a fork and add the eggs, milk, melted butter, 3 tablespoons sugar, and the vanilla; mix until well beaten. Add bread and toss until completely coated.
3. Pour into prepared baking dish then sprinkle with chocolate chips and remaining 1 tablespoon sugar. Bake 18 to 20 minutes, or until set and golden. Cut into squares, and serve.



We like to mix this in a big soup pot so there's enough room to really stir it up. To keep things exciting (and sinful!), top it with sliced bananas and ooey goeey hot fudge. Mmm mmm!

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Lemon Glazed Sweet Rolls

Wait until you taste these Lemon Glazed Sweet Rolls... it'll be hard to believe that they're a lighter option, because they're so rich and tasty! Plus, they are so easy to transport that they'll surely become one of your favorite easy breakfast potluck recipes!

Makes: 1 dozen

Preparation Time: 9 min

Cooking Time: 15 min

What You'll Need:

1 (13.8-ounce) can refrigerated pizza crust dough
1/3 cup apple jelly
2/3 cup raisins
Cooking spray
1/2 cup sifted confectioners' sugar
1-1/2 teaspoons lemon juice
1 teaspoon hot water



What To Do:

1. Preheat oven to 400 degrees F. Coat a 12-cup muffin tin with cooking spray.
2. Unroll pizza dough, and pat dough into a 9- x 12-inch rectangle. Spread jelly over dough, leaving a 1/2-inch border. Sprinkle raisins over jelly, pressing gently into dough. Beginning with a long side, roll up jelly-roll-style, and pinch seam to seal (do not seal ends of roll). Cut roll into 12 (1-inch) slices. Place slices cut sides up in prepared muffin cups.
3. Bake 15 minutes or until golden. Remove rolls from pan, and place on a wire rack.
4. Combine confectioners' sugar, lemon juice, and hot water in a small bowl, stirring until smooth. Drizzle glaze over warm rolls. Serve warm.



To make Lemon-Glazed Cranberry Rolls, substitute low-sugar orange marmalade for the apple jelly and dried cranberries for the raisins. Proceed as directed in the recipe above.

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Bacon 'n' Egg Cups

In a hurry? Our make 'em all at once Bacon 'n' Egg Cups will guarantee that everyone gets to sit down together for breakfast at the same time!

Serves: 4

Cooking Time: 15 min

What You'll Need:

1 refrigerated pie crust from a 15-ounce box
4 eggs
1 tablespoon milk
2 tablespoons bacon bits
1 scallion, chopped
1/3 cup shredded cheddar cheese, divided



What To Do:

1. Preheat oven to 425 degrees F.
2. Cut pastry into 4 equal pieces. Fit pastry over backs of a cupcake pan, molding it to fit around the cup. Place on a baking sheet. Bake 8 to 10 minutes or until light brown. Cool 5 minutes, then remove from muffin cups and invert onto baking sheet.
3. Reduce oven to 375 degrees F. In a medium bowl combine eggs, milk, bacon bits, scallions and ¼ cup cheese, mix well.
4. Spoon mixture equally into pastry cups, sprinkle each with remaining cheese. Bake 15 to 18 minutes or until eggs are set.



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Bacon Pierogi Bites

Lookin' for a way to fancy up a classic like bacon? These Bacon Pierogi Bites use only three ingredients, making them a great last-minute appetizer to serve at your next get-together!

Serves: 4

Cooking Time: 20 min

What You'll Need:

- 14 bacon slices, cut in half
- 1 (12-ounce) package mini potato and Cheddar pierogies, thawed
- 1/4 cup light brown sugar



What To Do:

1. Preheat oven to 400 degrees F. Coat a rimmed baking sheet with cooking spray.
2. Wrap bacon around center of each pierogi and place on prepared pan. Sprinkle evenly with brown sugar.
3. Bake 18 to 20 minutes, or until bacon is crisp.



We like to serve these with sour cream!

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Jalapeno Cheese Bites

Who would guess that beer is the secret ingredient to making our Jalapeno Cheese Bites? These spicy bite-sized potluck appetizers are sure to wake up sleepy taste buds!

Makes: 2 dozen

Cooking Time: 10 min

What You'll Need:

1 cup reduced-fat all-purpose baking mix
1/2 cup shredded reduced-fat Monterey Jack cheese
2 tablespoons chopped roasted red peppers
1 tablespoon chopped mild jalapeno peppers (from a 12-ounce jar)
1/4 teaspoon salt
1/3 cup light beer



What To Do:

1. Preheat oven to 450 degrees F. Coat a rimmed baking sheet with cooking spray.
2. In a medium bowl, combine all ingredients except the beer; mix well. Stir in beer and let sit 5 minutes.
3. Drop by teaspoonfuls onto prepared baking sheet.
4. Bake 7 to 10 minutes, or until golden. Serve hot.



These bites are perfect for company, so why not make up a batch or two ahead of time so you can simply rewarm them in a 200 degree F oven before serving.

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BBQ Deviled Eggs

We came up with a tasty twist on an old favorite. Our easy BBQ Deviled Eggs are great as a snack, make perfect potluck appetizers, and are elegant enough to serve as an hors d'oeuvre at a holiday gathering.

Serves: 6

Preparation Time: 10 min

What You'll Need:

6 hard-boiled eggs, peeled and cut in half lengthwise
3 tablespoons barbecue sauce
1 tablespoon mayonnaise
1 to 2 tablespoons French-fried onions, chopped
1 scallion, thinly sliced



What To Do:

1. In a small bowl, combine egg yolks, barbecue sauce and mayonnaise; mix well.
2. Fill egg white halves with yolk mixture and place on a platter. Sprinkle each egg with French-fried onions and scallions to garnish.
3. Cover with plastic wrap and refrigerate until ready to serve.



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BLT Bites

Bring home the bacon and be the top tomato in the kitchen when you make these novel, bite-size BLT Bites as super appetizers or snacks!

Serves: 12

Preparation Time: 5 min

Chilling Time: 2 hr

What You'll Need:

12 -14 cherry tomatoes
3/4 cup mayonnaise
1/2 cup finely shredded cheddar cheese
1/3 cup sliced green onions
1/4 cup bacon bits



What To Do:

1. Cut off a thin slice off of each tomato top. Scoop out and discard seeds.
2. In a small bowl, combine remaining ingredients. Spoon into tomatoes. Refrigerate for several hours.



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Easy Buffalo Chicken Dip

Rich and creamy with a zesty kick, our Easy Buffalo Chicken Dip is always a crowd-pleaser. Better make a double batch, 'cause it's guaranteed to go quick.

Yields: 3 cups

Preparation Time: 5 min

Cooking Time: 25 min

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 2 cups shredded mozzarella cheese
- 1/2 cup blue cheese crumbles
- 3/4 cup chopped celery
- 1/4 cup buffalo wing sauce
- 2 cups frozen cooked grilled chicken strips, cut into 1/2-inch chunks
- 1 (16-ounce) frozen garlic bread



What To Do:

1. Preheat oven to 350 degrees F. Coat a 1-1/2-quart shallow baking dish with cooking spray.
2. In a large bowl, combine all ingredients except the garlic bread; mix well. Spoon into prepared baking dish.
3. Bake 25 to 30 minutes, or until hot.
4. Meanwhile, prepare garlic bread according to package directions. Cut into 1/2-inch slices and serve with dip.



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Pepperoni Pie Squares

This classic Mr. Food recipe is one of our most popular and makes great potluck appetizers since they are so easy to transport! Bake up this hearty twist on pepperoni pizza and you'll see why!

Serves: 8

Cooking Time: 25 min

What You'll Need:

- 1-1/2 cups all-purpose flour
- 2 cups milk
- 2 eggs, lightly beaten
- 1 pound Muenster cheese, cubed
- 1 (8-ounce) package sliced pepperoni, chopped
- 1 teaspoon dried Italian seasoning



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine all ingredients; mix well then pour into baking dish.
3. Bake 25 to 30 minutes, or until top is golden; cool slightly then cut into squares. Serve immediately.



Serve with pizza sauce, if desired.

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Chilled Stacked Salad

Chilled Stacked Salad is a colorful and easy make-ahead, layered salad that is perfect for easy summer entertaining. It's among our favorite easy salad recipes for potluck parties. We know once you start stacking, you'll never want to stop!

Serves: 10

Chilling Time: 2 hr

What You'll Need:

2 cups mayonnaise
1/2 cup sour cream
1/2 teaspoon garlic powder
1 head romaine or iceberg lettuce, chopped
2 red bell peppers, finely chopped
1 red onion, finely chopped
1 (9-ounce) package frozen corn, thawed and drained
3 ribs celery, finely chopped
2 cups (8 ounces) shredded sharp Cheddar cheese
1 (3-ounce) container real bacon bits



What To Do:

1. In a medium bowl, combine mayonnaise, sour cream, and garlic powder; mix well.
2. In a large glass bowl (see Note), layer half the lettuce then half the bell pepper, onion, corn, celery, mayonnaise mixture, and cheese. Repeat layers once more then top with bacon bits.
3. Cover and chill at least 2 hours before serving. Toss just before serving.



Using a trifle dish or large glass bowl with straight sides allows us to see all the colorful layers of this salad.

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Best Broccoli Salad

We've got what we think is the Best Broccoli Salad, and we're betting you'll agree! This garden-fresh broccoli salad that's tossed in a creamy homemade dressing and livened up with a few surprises is sure to be one of your favorite easy salad recipes for potluck parties!

Serves: 6

Chilling Time: 4 hr

What You'll Need:

1-1/2 cups mayonnaise
1/2 cup sour cream
1/4 cup sugar
1 bunch broccoli, cut into small florets (see Note)
1/2 head cauliflower, cut into small florets (see Note)
1 small red onion, chopped
1 cup shredded sharp Cheddar cheese
1 (3-ounce) container real bacon bits



What To Do:

1. In a large bowl, combine mayonnaise, sour cream, and sugar; mix well. Add remaining ingredients; mix until well combined.
2. Cover and chill at least 4 hours before serving.



Make sure to cut the broccoli and cauliflower into very small florets.

This is even better if it's made a few days in advance and allowed to marinate in the fridge.



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Grilled Sweet Potato Salad

Who'd have thought you could make sweet potato salad on the grill? Whether you're looking for a dish to add to your collection of easy salad recipes for potluck parties or you just can't get enough of those sweet potatoes, this recipe is a must-have!

Serves: 4

Preparation Time: 10 min

Cooking Time: 12 min

What You'll Need:

4 sweet potatoes, peeled and cut into 1-inch slices
Cooking spray
1/2 cup diced red bell pepper
1/4 cup sliced scallions
1/4 cup chopped fresh flat-leaf parsley or 1 tablespoon dried parsley
1/4 cup bottled light red wine vinegar-and-olive oil dressing
1 tablespoon chopped fresh basil or 1 teaspoon dried basil
2 teaspoons balsamic vinegar



What To Do:

1. Preheat grill to medium-high heat (350 degrees to 400 degrees F.). Coat both sides of sweet potato slices with cooking spray.
2. Grill potatoes, covered, 6 minutes on each side or until tender. Cool slightly and cut into 1-inch cubes.
3. Combine potatoes, bell pepper, scallions, and parsley in a large bowl; set aside.
4. In a small bowl, whisk together dressing, basil, and balsamic vinegar. Pour over potato mixture and toss well.



Bottled dressing is enhanced here with chopped basil. You'll want to dress the potatoes while they're still warm so that they can absorb the tangy flavor.

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Zesty Chicken Pasta Salad

There's so much you can do with rotisserie chicken! This is a light and easy way to feature it in a fresh-tasting pasta salad.

Serves: 4

Chilling Time: 1 hr

What You'll Need:

- 1 (8-ounce) package elbow macaroni
- 1 (16-ounce) bottle peppercorn-Ranch dressing
- 2-1/2 cups chopped cooked rotisserie chicken
- 1 (10-ounce) package sweet peas, thawed
- 1 (2-1/4-ounce) can sliced ripe olives, drained
- 1 pint grape tomatoes, halved
- Salt to taste



What To Do:

1. Cook pasta in salted water according to package directions; drain and rinse with cold water then place in a large bowl.
2. Stir remaining ingredients into pasta; chill at least 1 hour before serving.



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Seven Layer Potato Salad

Nothing beats a homemade, deli-style potato salad, and nothing compares to our Seven Layer Potato Salad! With layer after layer of colors, textures, and flavors, this one will be the talk of your picnic or grill-fest!

Serves: 10

Cooking Time: 25 min

Chilling Time: 1 hr

What You'll Need:

2 pounds red skinned potatoes, quartered
4 hard-boiled eggs, chopped
3 celery stalks, chopped
1/2 cup shredded Cheddar cheese
2 scallions, sliced
1/4 cup bacon bits
1/2 cup mayonnaise
1/2 cup sour cream
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon black pepper



What To Do:

1. Place potatoes in a soup pot and add enough water to cover. Bring to a boil over high heat and cook 15 to 20 minutes, or until potatoes are fork-tender; drain and let cool, then place in a large glass bowl.
2. Layer with eggs, celery, cheese, scallions, and bacon bits.
3. In a small bowl, combine remaining ingredients, mix well, and pour over salad. Refrigerate until ready to serve.



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Mojito Fruit Salad

The weather's hot, and you're craving something cool and refreshing that'll go great at your backyard get-together. Look no further because our Mojito Fruit Salad not only fits the bill, but the light summery sauce just puts it over the top!

Serves: 10

Preparation Time: 10 min

What You'll Need:

5 cups 1-inch chunks watermelon (see Note)
3 cups 1-inch chunks cantaloupe
1 cup blueberries
1/2 cup fresh mint leaves
1/4 cup rum
1 tablespoon lime juice
1 cup sugar
1/2 cup warm water



What To Do:

1. In a large bowl, combine watermelon, cantaloupe, and blueberries; set aside.
2. In a blender, combine remaining ingredients; blend until smooth. Pour mint mixture over fruit and toss gently until evenly coated. Serve or refrigerate until ready to serve.



For a great presentation, you can use the watermelon shell as your serving bowl. After you've cut the watermelon in half, you can either cut the flesh into chunks or scoop it out with a melon baller.

The rum makes this an adults-only treat!



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Fiesta of a Spread

All the yummy veggies, seasonings, and cheeses blend together to make a fiesta in your mouth. Add this Fiesta of a Spread to your next Mexican potluck menu, and we guarantee everyone will be saying, "Gracias!"

Serves: 18

Cooking Time: 10 min

Chilling Time: 8 hr

What You'll Need:

1 (10-1/2-ounce) package corn chips, crushed
1/4 cup butter, melted
2 (16-ounce) cans refried beans
1 (1-1/4 ounce) package taco seasoning mix
1 (6-ounce) carton avocado dip
1 (8-ounce) container sour cream
3 (2-1/4-ounce) cans sliced ripe olives
2 tomatoes, seeded and chopped
2 (4.5-ounce) cans chopped green chilies, drained
1 (8-ounce) package Monterey Jack cheese with peppers, shredded



What To Do:

1. Preheat oven to 350 degrees F. Combine crushed corn chips and butter; press into bottom and 1-inch up sides of a lightly greased 9-inch springform pan. Bake 10 minutes. Cool on a wire rack.
2. Combine refried beans and taco seasoning mix, stirring well; spread over prepared crust. Layer avocado dip and remaining 5 ingredients over refried bean mixture; cover and chill 8 hours.
3. Place on a serving plate, and remove sides of springform pan. Serve with large corn chips or tortilla chips.



You might want to add a half pound shredded cooked chicken or browned ground beef to this popular Mexican spread for a hearty change. You can also substitute 1 cup homemade guacamole for avocado dip if you enjoy making the creamy dip. Crushing the corn chips? No problem. Just transfer the chips to a zip-top bag, seal the bag, and have at it with a meat mallet or rolling pin.

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Mexican Pinwheels

Whether you're looking for the perfect potluck pleaser or just want to inject a little more Mexican flavor into your meal, these Mexican Pinwheels will surely do the trick!

Makes: 64 pinwheels

Preparation Time: 25 min

Chilling Time: 8 hr

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup sour cream
- 1 cup (4 ounces) shredded sharp Cheddar cheese
- 1/3 cup chopped scallions
- 1 teaspoon cumin
- 1 (4.5-ounce) can chopped green chilies, drained
- 1 (2-1/4-ounce) can sliced ripe olives, drained
- 1 clove garlic, pressed
- 8 (8-inch) flour tortillas



What To Do:

1. Beat cream cheese and sour cream in a large bowl at medium speed of an electric beater until smooth. Stir in Cheddar cheese and next 5 ingredients.
2. Spread cheese mixture evenly over each tortilla; roll up tortillas. Wrap each separately in plastic wrap. Chill up to 8 hours.
3. To serve, remove plastic wrap and cut each roll into 8 slices. Secure pinwheels with wooden toothpicks, if desired.



It's easy to cut the fat and calories in this family-favorite snack. Use fat-free cream cheese and fat-free sour cream in place of their regular counterparts, and substitute an equal amount of reduced-fat sharp Cheddar cheese for regular sharp Cheddar cheese.



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Beefy Taco Bake

Get the excitement and great taste of beef tacos without the work of making individual tacos. This beefy taco bake is a great start to a Mexican potluck menu and is sure to make your family happy and your life easier!

Serves: 4

Cooking Time: 30 min

What You'll Need:

- 1 pound ground beef
- 1 (10-3/4-ounce) can condensed tomato soup
- 1 cup salsa
- 1/2 cup milk
- 6 (6- to 8-inch) flour or corn tortillas, cut into 1-inch pieces
- 1 cup shredded Cheddar cheese, divided



What To Do:

1. Preheat oven to 400 degree F. Coat a 2-quart baking dish with cooking spray.
2. In a large skillet, brown ground beef over medium-high heat, stirring until crumbled; drain. Stir in soup, salsa, milk, tortillas, and 1/2 cup cheese; spoon into prepared baking dish.
3. Cover and bake 30 minutes, or until hot. Sprinkle with remaining 1/2 cup cheese, and serve.



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Border Biscuit Bake

Our southwestern-style Border Biscuit Bake is so portable and easy to throw together that you'll definitely want to include it in your next Mexican potluck menu. These melt-in-your-mouth, zesty wedges will surely turn any meal into a fiesta!

Serves: 12

Cooking Time: 35 min

What You'll Need:

- 1 (16.3-ounce) can refrigerated buttermilk biscuits
- 1 (10.2-ounce) can refrigerated buttermilk biscuits
- 1 (16-ounce) jar salsa
- 3 cups (12 ounces) shredded Monterey Jack cheese
- 1 green bell pepper, chopped
- 3 scallions, sliced
- 1 (2-1/2-ounce) can sliced black olives, drained



What To Do:

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Separate biscuit dough into a total of 13 biscuits. Cut each biscuit into 6 pieces. Place in a large bowl and add salsa; toss to coat well.
3. Spoon mixture into prepared baking dish. Sprinkle with cheese, bell pepper, scallions, and olives.
4. Bake 35 to 45 minutes, or until edges are golden and center is set.
5. Remove from oven and let stand 15 minutes before cutting into squares.



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Bean 'n' Veggie Soft Tacos

Vegetarian and protein-filled, these Bean 'n' Veggie Soft Tacos are a health-minded chef's dream come true.

Serves: 6

Preparation Time: 15 min

Cooking Time: 5 min

What You'll Need:

1/2 teaspoon ground cumin
1/2 cup Italian dressing
1 zucchini, shredded
1 yellow squash, shredded
1/2 red bell pepper, chopped
1 small onion, chopped
1 (15-ounce) can black beans, rinsed and drained
1/4 cup water
1 teaspoon Adobo seasoning (see Note)
6 (6-inch) flour tortillas, warmed
1 cup (4 ounces) shredded Monterey Jack cheese with peppers



What To Do:

1. Whisk together cumin and Italian dressing in a large bowl. Add zucchini and next 3 ingredients; toss gently. Set aside.
2. Combine black beans and next 2 ingredients in a saucepan. Bring to a boil; reduce heat, and simmer 3 minutes or until thoroughly heated.
3. Spoon zucchini mixture evenly down center of each tortilla. Top evenly with bean mixture and cheese. Roll up tortillas; secure each with a wooden toothpick. Garnish with coarsely chopped fresh cilantro, if desired.



Look for Adobo seasoning in the ethnic section of larger supermarkets. Or create a similar blend with 1/2 teaspoon chili powder and 1/4 teaspoon each of salt, garlic powder, and dried crushed red pepper.

Warming tortillas in the microwave or oven according to package directions makes them pliable and easy to roll up.

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Chicken Tortilla Cake

Want to get the family to the dinner table in a hurry? Just tell them they're having cake for dinner... Chicken Tortilla Cake! Hey, it looks like a cake, and it'll be just as popular!

Serves: 4

Cooking Time: 30 min

What You'll Need:

1/2 cup vegetable oil
6 (8-inch) flour tortillas
1 cup sour cream
3/4 teaspoon hot pepper sauce
1/2 teaspoon dry fajita seasoning
2-1/2 cups shredded cooked chicken
4 cups (16 ounces) shredded Colby-Jack cheese blend
6 scallions (green onions), chopped
1-1/2 tablespoons butter, melted



What To Do:

1. Preheat oven to 400 degrees F. Coat a large rimmed baking sheet with cooking spray.
2. In a large skillet, heat oil over medium-high heat (or to 375 degrees F. in an electric skillet). Fry tortillas one at a time for 10 to 15 seconds, or until golden. Drain well on paper towels.
3. In a medium bowl, combine sour cream, hot sauce, and fajita seasoning; mix well.
4. Place 1 tortilla on prepared baking sheet then spread 1 tablespoon sour cream mixture over the top. Sprinkle with 1/2 cup shredded chicken, 3/4 cup cheese, and 1 chopped scallion. Place a tortilla on top and repeat layers 4 more times, ending with a plain tortilla on top. Reserve remaining sour cream mixture.
5. Brush tops and sides of tortillas with melted butter then cover tightly with aluminum foil and bake 25 minutes. Remove foil and place on a serving plate. Spread top tortilla with remaining sour cream mixture and top with remaining chopped scallion.
6. Cut into wedges



Two 10-ounce cans of chunk white chicken, drained and flaked, can be substituted for the shredded cooked chicken.

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Saucy Italian Pot Roast

Try this saucy pot roast over egg noodles, rice, or — for more authentic Italian flavor — polenta. It's a winner whichever way you choose!

Serves: 10

Cooking Time: 5 hr 20 min

What You'll Need:

- 1 (8-ounce) package sliced fresh baby Portobello mushrooms
- 1 large onion, cut in half and sliced
- 1 (2-1/2- to 3-pound) boneless chuck roast, trimmed
- 1 (1.6-ounce) package garlic-and-herb sauce mix
- 1/2 teaspoon crushed red pepper
- 2 (14-1/2-ounce) cans Italian-style diced tomatoes, undrained
- 1 (8-ounce) can no-salt-added tomato sauce
- 2 tablespoons cornstarch
- 2 tablespoons water



What To Do:

1. Place mushrooms and onion in a 6-quart slow cooker; add roast. Sprinkle roast evenly with sauce mix and crushed red pepper. Pour diced tomatoes and tomato sauce over roast.
2. Cover and cook on HIGH setting 5 to 6 hours or until meat is very tender. Remove roast from slow cooker, and cut into large chunks; keep warm.
3. Skim fat from juices in slow cooker; discard fat. Stir together cornstarch and water in a small bowl until smooth; add to juices in slow cooker, stirring until blended.
4. Cover and cook on HIGH setting 20 to 30 more minutes or until mixture is thickened, stirring once. Add roast pieces back to slow cooker. Cover and cook until thoroughly heated.



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Cheesy Chicken Noodle Casserole

You're gang's gonna love this slow-cooker Cheesy Chicken Noodle Casserole because it tastes so good. You'll love it because you don't have to pre-cook the pasta. It's a win-win for everyone!

Serves: 6

Cooking Time: 3 hr 30 min

What You'll Need:

1 (10-ounce) package frozen chopped spinach, thawed

1 (9-ounce) package refrigerated cooked chicken chunks

1 (10-3/4-ounce) can cream of chicken and mushroom soup, undiluted

1 (10-3/4-ounce) can cream of celery soup, undiluted

1 (8-ounce) container sour cream

1 cup milk

1 (8-ounce) package sliced fresh mushrooms, chopped

1/2 teaspoon black pepper

1/2 teaspoon salt

2 (8-ounce) packages shredded Italian three-cheese blend

16 ounces rotini pasta, uncooked

1 cup freshly shredded Parmesan cheese

1/2 cup toasted walnuts, chopped



What To Do:

1. Drain spinach well, pressing between paper towels to remove excess moisture. Stir together spinach, chicken, and next 7 ingredients in a large bowl; stir in 1 package of cheese blend.
2. Arrange 1/2 of the uncooked noodles in a lightly greased 5-quart slow cooker. Spread 1/4 of the chicken mixture over noodles, and sprinkle with 2/3 cup cheese blend; repeat layers. Top with remaining noodles, chicken mixture, and cheese blend. Sprinkle top with Parmesan cheese and walnuts.
3. Cover and cook on LOW setting 3-1/2 to 4 hours, or until noodles are done. Let stand 10 minutes before serving.

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Creamy Corn for a Crowd

This Creamy Corn for a Crowd is a breeze to make and is definitely included among our favorite slow cooker potluck recipes! Don't be surprised that the cream cheese still retains its block shape after 4 hours of cooking... it's very soft and blends easily when stirred.

Serves: 10

Cooking Time: 4 hr

What You'll Need:

1 (32-ounce) bag frozen whole kernel corn
1/2 teaspoon salt
2 tablespoons sugar
1/4 cup water
1 (8-ounce) package cream cheese
1/2 cup butter



What To Do:

1. Place corn in a 4- to 5-quart slow cooker. Sprinkle corn with salt and sugar; drizzle with water. Place cream cheese and butter on top of corn mixture (do not stir).
2. Cover and cook on LOW setting 4 hours. Stir well before serving.



Garnish with bacon bits for an extra-special taste.

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Hillbilly Baked Beans

Nothing is more down-home than the wonderful flavors of backwoods country cooking, so it's only fitting that these Hillbilly Baked Beans are one of our most popular slow cooker potluck recipes. They can even be reheated on a grill for a smoky taste that can't be beat!

Serves: 8

Cooking Time: 6 hr

What You'll Need:

1/2 pound ground chuck
1/2 cup chopped onion
1 1/2 cups barbecue sauce
1/3 cup packed light brown sugar
1/2 cup water
1 (15-ounce) can kidney beans, drained
1 (15.5-ounce) can butter beans, drained
1 (16-ounce) can pork and beans, not drained
1/2 cup crumbled cooked bacon



What To Do:

1. In a 5-quart slow cooker, combine meat, onion, barbecue sauce, brown sugar, and water; mix well. Stir in remaining ingredients, cover, and cook on LOW setting 6 hours, or on high setting 4 hours. Serve immediately.



If you're having a backyard barbecue, just reheat these in a foil pan on your grill. And you can make these in the oven, too. Just put the mixture in a 3-quart casserole dish, cover, and cook in a 350-degree oven for about 1-1/2 hours, or until hot and bubbly.

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Meaty Vegetable and Rice Stuffed Peppers

Whet your appetite for Mexican flavors by digging into this filling meal of Meaty Vegetable and Rice Stuffed Peppers. For added eye appeal, think of the Mexican flag and use red and green bell peppers.

Serves: 6

Cooking Time: 2 hr 30 min

What You'll Need:

6 red or green bell peppers
1/2 pound ground chuck
1 (10-ounce) package frozen seasoning blend
1 tablespoon fajita seasoning
2 teaspoons bottled minced garlic
1 (3-1/2-ounce) bag boil-in-bag rice, uncooked
1-3/4 cups beef broth
1 cup (4 ounces) shredded sharp Cheddar cheese, divided
1 (26-ounce) jar fire-roasted tomato-and-garlic pasta sauce



What To Do:

1. Slice tops off peppers; remove seeds and veins. Rinse and drain peppers; stand them upright on a large, round microwave-safe platter. Microwave at HIGH 4 minutes, or until barely crisp-tender. Cool slightly.
2. Meanwhile, cook beef and next 3 ingredients in a large skillet over medium-high heat, stirring until the beef crumbles and is no longer pink; drain and return beef mixture to skillet.
3. Cut top off bag of rice; stir rice into beef mixture, discarding bag. Stir in beef broth. Bring to a boil; reduce heat, and simmer, uncovered, 10 minutes. Remove from heat, and stir in 1/2 cup cheese.
4. Spoon about 1/2 cup beef mixture into each pepper. Place peppers in a single layer in a 7-quart oval slow cooker. Spoon pasta sauce over peppers.
5. Cover and cook on LOW setting 2 hours, or until peppers are tender. Sprinkle peppers with remaining 1/2 cup cheese. Cover and cook on LOW setting 5 more minutes, or until cheese melts.



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Cuban Shredded Beef

The classic Cuban ropa vieja is a savory slow-cooked beef dish that's shredded, just like its literal translation, "old clothes." And because it's so easy to transport, we're betting these zesty flavors will make Cuban Shredded Beef one of your most requested slow cooker potluck recipes!

Serves: 4

Cooking Time: 7 hr

What You'll Need:

- 1 large green bell pepper, chopped
- 1 yellow onion, chopped
- 2 garlic cloves, chopped
- 1 (2-1/2- to 3-pound) bottom round roast
- 1 (8-ounce) can tomato sauce
- 2 teaspoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon salt
- 1 teaspoon black pepper



What To Do:

1. In a slow cooker (3-1/2 quarts or larger), combine bell pepper, onion, and garlic; place roast on top of vegetables.
2. In a small bowl, combine tomato sauce, chili powder, cumin, salt, and black pepper; mix well and pour over roast. Cover and cook on HIGH setting 7 to 8 hours, or until meat pulls apart with a fork.
3. Turn off slow cooker and shred beef by pulling it apart with 2 forks. Stir beef mixture and allow to sit 5 minutes.



Serve with rice and black beans or over a crusty roll.

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Mini Chocolate Chip Cheesecakes

If you love cheesecake, then this mini cheesecake recipe is just you! Because they are mini, they are a breeze to bring to parties, making them one of the best potluck dishes around, and you, one of the favorite guests!

Serves: 24

Cooking Time: 10 min

What You'll Need:

- 1 (18-ounce) package refrigerated chocolate chip cookie dough
- 1 (8-ounce) package cream cheese, softened
- 1/3 cup sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon unsweetened cocoa (see Note)



What To Do:

1. Preheat oven to 375 degrees F. Coat a mini muffin tin with cooking spray.
2. Slice cookie dough into 24 slices. Roll each slice into a ball and place in prepared muffin tin. Press down in center of each, making a deep well. Bake 10 to 12 minutes, or until edges are set and "crusts" are light brown.
3. Remove from oven and press down in center of each with a spoon, making an indentation. Let stand 5 minutes then remove to wire racks to cool completely.
4. In a small bowl, with an electric beater on medium speed, beat cream cheese, sugar, and vanilla until smooth. Spoon 1 teaspoon cream cheese mixture into each cup. Dust tops with cocoa. Serve immediately or cover and keep chilled until ready to serve.



Instead of dusting these with the cocoa, you might want to top them with some cherry pie filling for a mini cherry-chocolate treat that kids of any age will love!

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Crusty Blueberry Cobbler

You won't believe how easy it is to make homemade cobbler! Our Crusty Blueberry Cobbler is brimming with bubbling berries topped with a buttery crust.

Serves: 6

Cooking Time: 1 hr

What You'll Need:

3 cups fresh blueberries
2 teaspoons lemon juice
1/2 teaspoon vanilla extract
1-1/2 cups biscuit baking mix
3/4 cup sugar
1/2 teaspoon ground cinnamon
1/4 cup (1/2 stick) butter for dotting



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, toss together blueberries, lemon juice, and vanilla. Spoon mixture into a buttered 8-inch square baking pan.
3. In a medium bowl, combine biscuit baking mix, sugar, and cinnamon. Sprinkle over blueberry mixture then dot with butter.
4. Bake 45 to 55 minutes, or until just crispy.



This is mouthwatering as is or you can serve it with whipped cream, whipped topping, or ice cream.

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Corn on the Cob Cupcakes

For these Corn on the Cob Cupcakes, simply line up a trio of jelly bean-studded cupcakes to resemble corn on the cob and top with butter pats made of fruit chews. It's a novelty cupcake recipe sure to impress.

Serves: 24

Preparation Time: 15 min

What You'll Need:

24 vanilla cupcakes baked in white paper liners

1 (16-ounce) can vanilla frosting

Yellow food color

About 3-1/2 cups small jelly beans in assorted yellow, cream, and white colors (such as Jelly Belly)

4 pieces yellow fruit chews (such as Laffy Taffy, Starburst)

1 tablespoon each black and white decorating sugars (see Note)

8 sets corn holders



What To Do:

1. Tint vanilla frosting pale yellow with the food color.
2. Working with 3 cupcakes at a time, spread yellow frosting on top of each. Arrange about 5 rows of jelly beans, close together, on each cupcake. Place 3 cupcakes side by side on a corn dish or a serving platter. Repeat with remaining cupcakes, frosting, and jelly beans.
3. Cut fruit chews into eight 1-inch squares, and soften edges slightly by hand so they look melted. Place 1 square on top of each group of 3 cupcakes. Sprinkle with sugars. Insert 1 corn holder, if using, in each end of cupcake.



This recipe was developed especially for Jelly Belly® by our friends Karen Tack and Alan Richardson, authors of the best-selling book, *Hello Cupcake!*

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Pina Colada Trifle

The pineapple has always been a welcoming symbol. Our pineapple-packed Pina Colada Trifle is sure to be a welcome and novel dessert, making it one of the best potluck dishes around!

Serves: 8

Chilling Time: 1 hr

What You'll Need:

2 cups milk
1 (4-serving size) package vanilla instant pudding mix
1 (8-ounce) container frozen whipped topping, thawed
1 (9-inch) round angel food cake, cut into 1-inch cubes
1 (20-ounce) can pineapple tidbits, drained
1 cup toasted coconut
8 maraschino cherries



What To Do:

1. In a medium bowl, combine milk and pudding mix. Using a wire whisk, beat 30 seconds, then let stand 2 minutes, or until thickened. Fold in whipped topping.
2. In a trifle dish or glass bowl, layer half each of cake cubes, pudding, pineapple, and coconut. Repeat layers and top with cherries. Cover and chill 1 hour.



If you prefer, you can make these in individual dessert dishes. And if you'd like even more of an "adults only" pina colada flavor, you can drizzle rum over the cake cubes before layering.

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Zesty Lime Poke Cake

Everyone will be green with envy when you serve our Zesty Lime Poke Cake. The trick to filling this popular style of cake is to use a handy wooden spoon, then get ready for the tasty raves!

Serves: 12

Cooking Time: 30 min

Chilling Time: 1 hr

What You'll Need:

1 (18.25-ounce) package white cake mix
1 cup water
1/4 cup vegetable oil
3 eggs
2 limes, zested, divided
1 (14-ounce) can sweetened condensed milk
1/2 cup whipping cream
1/2 cup lime juice
8 drops yellow food color
3 drops green food color
1 (12-ounce) container whipped vanilla frosting



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, beat cake mix, water, oil, eggs, and half of lime zest, until well mixed. Pour into prepared baking dish.
3. Bake 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes.
4. Meanwhile, in a medium bowl, whisk together condensed milk, whipping cream, lime juice, and yellow and green food colors, until well mixed.
5. Using the handle of a wooden spoon, poke holes in cake every 1/2 inch. Pour lime filling slowly over top of cake, allowing holes to fill. Spread back and forth with spatula, if necessary. (Some may stay on top of cake.) Cover and refrigerate 1 hour.
6. Mix remaining lime zest with vanilla frosting and frost top of chilled cake. Serve immediately, or cover and refrigerate until ready to serve.



For a beautiful presentation, top this off with some fresh lime slices and raspberries.

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Kitchen Sink Cookie Bars

Brighten the day for them and for you when you bring a plate of our Kitchen Sink Cookie Bars to the table.

Makes: 18 bars

Cooking Time: 30 min

What You'll Need:

1/2 cup (1 stick) butter, softened
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 cup chopped pecans
2 tablespoons baking cocoa
1/4 teaspoon baking powder
1/4 teaspoon salt
2 cups miniature marshmallows
1 cup (1 six-ounce package) semisweet chocolate chips
1 cup peanut butter
1-1/2 cups crispy rice cereal



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, cream butter and sugar with an electric mixer, then beat in eggs and vanilla.
3. In a separate bowl, combine flour, pecans, cocoa, baking powder, and salt; add to butter mixture, blending thoroughly.
4. Spread mixture into a greased 9- x 13-inch baking pan. Bake 15 to 20 minutes or until a wooden toothpick inserted in center comes out clean. Sprinkle marshmallows evenly over top and bake an additional 3 minutes. Remove from oven to cool.
5. In a small saucepan, melt chocolate chips and peanut butter together over low heat; remove from heat and stir in cereal. Spread mixture over cooled uncut bars. Chill, then cut into 3- x 6-inch bars. Keep refrigerated.

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Coconut Joys

Say “hello” to great coconut and chocolate flavors with this Coconut Joys recipe. It's one of our favorite potluck ideas, too! They'll have everyone exclaiming, "OOH IT'S SO GOOD!!!"

Makes: 3-1/2 dozen

Cooking Time: 5 min

What You'll Need:

1/2 cup butter
2 cups sifted powdered sugar
3 cups flaked coconut
1/3 cup (2-ounces) semisweet chocolate chips



What To Do:

1. Melt butter in a saucepan over low heat; remove from heat. Stir in powdered sugar and coconut; shape into 3/4-inch balls. Chill until firm.
2. Place chocolate chips in a small heavy-duty, zip-top plastic bag; seal. Submerge in hot water until chocolate melts. Snip a tiny hole in 1 corner of bag and drizzle chocolate over coconut balls. Let candies stand until firm; store in refrigerator.



If extra chocolate is what you desire, you'll want to make Chocolate-Covered Coconut Joys. Simply microwave 2 cups (12 ounces) semisweet chocolate chips in a 2-cup glass measuring cup at HIGH 1-1/2 minutes or until melted, stirring twice. Then dip coconut candies into melted chocolate, allowing excess to drip, and place on wax paper. Let candies stand until firm; store in refrigerator.

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