

EASY POTLUCK RECIPES: 14 POTLUCK

IDEAS FOR SIDES, DESSERTS & MORE



WITH RECIPES BY:



EASY POTLUCK RECIPES: 14 POTLUCK IDEAS FOR SIDES, DESSERTS & MORE



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LETTER FROM THE EDITOR

Hello, Readers!

There's nothing quite like a good, old-fashioned potluck meal with family and friends. At [RecipeLion](#), we simply can't resist all of the foods that you typically find and eat at a traditional potluck gathering, so we've put together this eCookbook, *Easy Potluck Recipes: 14 Potluck Ideas for Sides, Desserts & More*, just for you! From sensational side dishes to delicious desserts, and of course mouthwatering main dishes, all of the food served up at potlucks is simply irresistible.

This eCookbook is filled with 14 of the best potluck recipes that are sure to please any crowd. Included in this must-have recipe collection are potluck ideas from some of our favorite brands, including Azteca®, Frieling, and La Preferida®. The tasty Three Bean Panzanella Salad from La Preferida, the comforting White Bean Stew from Frieling, and the perfectly customizable 2-Bite Mini Tacos from Azteca are all great choices when planning your perfect potluck menu.

Get inspired for your next potluck gathering with the recipes included in this collection. You can find more free recipes, cooking tips, product reviews and more at www.RecipeLion.com. Feel free to share this eCookbook with family and friends, and be sure to [sign up for our free newsletter](#) to get recipe ideas delivered right to your inbox.

We hope you enjoy browsing these recipes and cooking up some delicious potluck dishes!

Sincerely,

The Editors of RecipeLion
www.RecipeLion.com
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★ ADDICTIVE DEVILED EGG SPREAD ★

By: Christy from [The Girl Who Ate Everything](#)

★ APPETIZERS

A less chunky version of egg salad, this Addictive Deviled Egg Spread will be gone before you know it when you set it out for guests at your next party. Spread atop a cracker or piece of bread, this delicious egg salad dip is perfectly satisfying without being too heavy. A wonderful easy appetizer recipe for a family gathering, this is one of those dips we love making because it's so effortless yet so incredibly tasty.

INGREDIENTS

- 1 dozen large eggs
- 2 tablespoons white vinegar
- 1 cup mayonnaise
- 1 tablespoon yellow mustard (add more if you like)
- Kosher salt and freshly ground pepper
- Bread, baguettes, or crackers
- Paprika, for dusting



INSTRUCTIONS

1. In a large saucepan, cover the eggs with water, add the vinegar and bring to a rapid boil. Cover the saucepan and remove it from the heat; let stand for 15 minutes. Drain the eggs and cool them under cold running water, shaking the pan vigorously to crack the shells. Let the eggs cool in the water.
2. Once the eggs have cooled, shell the eggs and halve them lengthwise. Coarsely chop half of the egg whites and transfer them to a large bowl for later use. Add the remaining whites and all of the yolks to a food processor along with the mayonnaise and mustard and process until smooth. Scrape the mixture into a bowl and stir in the reserved chopped egg whites. Season with salt and pepper to taste. Transfer to your serving bowl and dust with paprika.
3. Serve with toasted bread, baguettes, or crackers.

★ COWBOY CRACK ★

By: Erin from Living in Yellow

★ APPETIZERS

This is one easy dip recipe you simply have to make. Cowboy Crack gets its name because it's extremely addictive! After one bite, you'll definitely go back for a second and third ... it's that good. Even better, with just a few ingredients like sausage, cream cheese, corn, and Rotel tomatoes, this appetizer recipe comes together in just a few minutes and stays warm in your slow cooker! Serve it with tortilla chips at any party.

INGREDIENTS

- 2 (8-ounce) packages cream cheese
- 2 cups shredded mozzarella cheese
- 1 pound sausage, browned and drained
- 1 cup frozen corn
- 2 cans Rotel



INSTRUCTIONS

1. Mix all ingredients into crockpot and cook on low for an hour or two.
2. Serve with tortilla chips

★ THREE BEAN PANZANELLA SALAD ★

By: La Preferida

★ APPETIZERS

Just one bite of this La Preferida Three Bean Panzanella Salad, and you'll be glad you made it! This deliciously vibrant, Mexican-style salad recipe is great for parties and potlucks where you need a starring dish. With delightfully-complementary ingredients like Adobo sauce, black beans, salsa, green chiles, corn and more, this tasty salad is easy to throw together on the spot.

INGREDIENTS

- 2 cups cubed baguette in 1 inch pieces
- 1 tablespoon La Preferida Olive Oil
- teaspoon La Preferida Adobo seasoning
- Salt and ground black pepper
- 1 (15-ounce) can La Preferida Low Sodium Black Beans, drained and rinsed
- 1 (15-ounce) can La Preferida Green Peas, drained and rinsed
- 1 (15-ounce) can Low Sodium Red Kidney Beans, drained and rinsed
- 1½ cup frozen corn kernels, thawed
- ½ cup chopped green onions
- ½ cup chopped red, yellow and orange bell peppers
- ¼ cup seeded and chopped cucumber
- 1 (4-ounce) can La Preferida Diced Green Chilies
- 1 (16-ounce) jar La Preferida Thick 'n Chunky Salsa (mild, medium or hot)
- 2 tablespoons lime juice
- 2 tablespoons La Preferida Chili Seasoning
- 2 tablespoons chopped cilantro plus more for garnish
- 1 green tomatillo, finely chopped



INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Place bread cubes into a large bowl and toss with olive oil, Adobo seasoning and salt and pepper to taste. Place on foil lined baking sheet and bake for 15-20 minutes or until bread is toasted and crisp. Cool.
3. In a large mixing bowl, combine black beans, green peas, kidney beans, corn, green onions, bell peppers, cucumber and chiles. Toss to mix.
4. In a medium bowl, combine salsa, lime juice, and chili seasoning and stir to mix. Pour over the salad and toss. Add cilantro, tomatillo and the toasted bread cubes. Mix gently. Allow to sit for 20 minutes at room temperature, or, if not serving immediately, refrigerate salad until ready to serve.

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★ AMISH BROCCOLI SALAD ★

By: Judith Hines for RecipeLion.com

★ SIDE DISHES

This Amish Broccoli Salad is one of those delightfully-tasty summer salad recipes that will get your taste buds tingling. Don't take our word for it, try this broccoli salad recipe out for yourself, and see what you think!

INGREDIENTS

- 2 cups frozen peas
- 1 pound fresh cauliflower
- 1 pound fresh broccoli
- 4 strips bacon, chopped
- ½ cup mayonnaise
- ½ cup plain yogurt or sour cream
- ½ tablespoon sugar
- 4 ounces sharp cheddar, in inch dice (about 1 cup)
- ½ teaspoon salt



INSTRUCTIONS

1. Cut cauliflower and broccoli, chopping the stems and cutting florets into bite size pieces.
2. In a large pot bring 4 quarts of water and 1 Tablespoon salt to the boil. Drop peas into the water just for 1 minute, then lift with a slotted spoon or wire mesh sieve and drain.
3. In the same boiling water, boil cauliflower for 3 minutes, then lift out and drain, running under cold water to cool the vegetables. In the same boiling water, boil the broccoli about 2 minutes and drain and cool.
4. In a small fry pan, cook the bacon over medium heat until browned and lightly crisp. Drain well on paper towels.
5. When vegetables have cooled, toss with the dressing and taste for seasoning. Add bacon and cheese and stir gently until well mixed. Cover and chill in the refrigerator for at least 1 hour or up to 1 day before serving,

★ OLD STANDBY AMISH MACARONI SALAD ★

By: Zrinka from kitchennostalgia.com

★ SIDE DISHES

One look at this mouthwatering macaroni salad, and you can tell just how delicious that first bite is going to be. Prepared the old-fashioned way, this recipe for Old Standby Amish Macaroni Salad has all of the great flavors you've come to expect from Amish cooking.

INGREDIENTS

- 2 cups uncooked elbow macaroni
- 1 small onion, chopped
- 3 stalks celery, chopped
- 3 hard-cooked eggs, chopped
- 1 small red bell pepper, seeded and chopped
- 1 small carrot, shredded
- 2 tablespoons dill pickle relish
- 2 cups creamy salad dressing
- 2¼ teaspoons white vinegar
- White sugar to taste ($\frac{1}{3}$ – $\frac{3}{4}$ cup)
- 3 tablespoons prepared yellow mustard
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon celery seed



INSTRUCTIONS

1. Cook macaroni in a pot of lightly salted water until tender, about 8 to 10 minutes. Rinse under cold water, drain and cool.
2. In a large bowl, stir together macaroni, onion, celery, eggs, red pepper, carrot and relish.
3. In a small bowl, stir together the salad dressing, vinegar, sugar, mustard, salt and celery seed. Pour the dressing over the salad and stir until well blended. Cover and chill in the refrigerator for at least 1 hour before serving.

★ JIFFY CORNBREAD CASSEROLE ★

By: Danielle Zimmerman for RecipeLion.com

★ SIDE DISHES

This is my favorite Jiffy cornbread corn casserole recipe. As far as I'm concerned, you can never have too much corn, and this recipe uses it in three forms: regular, creamed, and Jiffy mix. It is so moist and delicious, it will make your mouth water as soon as you smell it beginning to bake!

INGREDIENTS

- 1 (17-ounce) can whole corn
- 1 (17-ounce) can creamed corn
- 1 cup sour cream
- ½ cup margarine, melted
- 1 (8.5-ounce) package Jiffy Corn Muffin mix
- 2 eggs



INSTRUCTIONS

1. Preheat oven to 300 degrees F.
2. Drain cans of corn. Then, combine all ingredients in a large bowl and mix thoroughly.
3. Pour into a 2-quart casserole dish.
4. Bake for 1 hour 40 minutes.

★ FULLY LOADED POTLUCK POTATO BAKE ★

By: Lindsay from Normal Cooking

★ SIDE DISHES

This potato casserole recipe is great because it gives you the same great flavor of baked potatoes, but in a dish that allows you to easily serve up to 14 people. Prepare this Fully Loaded Potluck Potato Bake the next time you're having company over for a simple side dish that's sure to please.

INGREDIENTS

- 2 ½ - 3 lb of medium potatoes, peeled and cut into 1-inch chunks
- 1 cup evaporated low fat milk
- ½ cup light sour cream
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 2 cups (8-oz. pkg.) shredded 2% cheddar cheese, divided
- 6 slices bacon, cooked and crumbled, divided (I used 8 slices because I love bacon)
- Sliced green onions



INSTRUCTIONS

1. Place potatoes in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until tender; drain.
2. Preheat oven to 350 degrees F. Grease 3-quart casserole dish.
3. In a large bowl, combine potatoes, evaporated milk, sour cream, salt and pepper. Beat with hand-held mixer until smooth. Stir in 1½ cups cheese and half of bacon. Spoon mixture into prepared casserole dish.
4. Bake for 20 to 25 minutes or until heated through. Top with remaining ½ cup cheese, remaining bacon and green onions. Bake for an additional 3 minutes or until cheese is melted.

Notes

This casserole can be assembled ahead of time and refrigerated. Cover with foil and bake at 350 degrees F for 40 to 45 minutes or until heated. Uncover; top with cheese, bacon and green onions; bake for an additional 3 minutes or until cheese is melted.

★ BISHOP'S POTLUCK BAKE ★

By: The Amish Cook

★ MAIN DISH

Bishop's Potluck Bake is an Amish recipe for chicken casserole that's perfect to serve at a potluck or for dinner any night of the week. Potlucks are an Amish pastime, whether after church or any other occasion, and this easy casserole recipe is one that's perfect for sharing. With egg noodles, chicken, mushrooms, cheese and more, this comforting bake is easy to make, portable, and is sure to be a crowd-pleaser.

INGREDIENTS

- 8 ounces egg noodles or your own equivalent homemade
- ½ cup butter
- 8 oz. fresh mushrooms, sliced
- ⅓ cup flour
- 2 cups chicken broth
- 1 cup milk
- salt and pepper, to taste
- ⅓ cup freshly grated Parmesan cheese
- 2 cups cooked chicken, cut in cubes
- generous pinch of rubbed sage



INSTRUCTIONS

1. Cook noodles as directed on package.
2. Melt butter and cook mushrooms in a large skillet until lightly browned.
3. Stir in flour and blend in with a fork or slotted spoon.
4. Stir in milk and broth and seasonings; whisk sauce constantly until thickened.
5. Combine sauce, noodles and chicken. Adjust seasonings to taste. Place.
6. In a 2 quart casserole dish. Sprinkle top with Parmesan cheese and bake.
7. At 350 degrees F for 30 minutes.



2-BITE MINI TACOS

By: Azteca Foods



MAIN DISH

If you're looking for the perfect snack or appetizer, look no further than these 2-Bite Mini Tacos. Made with chicken or steak, and plenty of fixings, this the perfect appetizer recipe for a party or gathering. These mini tacos are completely customizable depending on your taste preferences. Make them spicy with salsa and jalapeño slices, or make them more mild and creamy with sour cream and cheese. However you choose to prepare these bite-sized treats, you'll find a world of flavor just waiting to be enjoyed.

INGREDIENTS

- 8 Azteca Snack Size Tortillas
- Steak Strips, grilled
- Chicken Strips, grilled
- Steak toppings: Sour cream, fresh cilantro, shredded white cheese, fresh jalapeno slices, avocado, green salsa
- Chicken toppings: sour cream, fresh cilantro, shredded white cheese, fresh jalapeno slices, avocado, red salsa



INSTRUCTIONS

1. Remove tortillas from refrigerator; set aside.
2. Heat tortillas according to package directions; cover to keep warm.
3. Grill steak or chicken to your preference.
4. Arrange steak or chicken in the tortillas, top with toppings of your choice, suggestions above.

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★ AWESOME BEEF TACO CASSEROLE ★

By: Judith Hines for RecipeLion.com

★ MAIN DISH

Craving Mexican food, but don't want to go out? Try this Awesome Beef Taco Casserole! This easy ground beef casserole will have you happy you skipped the restaurant wait, while being better than anything you'd find on a drive-thru menu.

INGREDIENTS

- 1 pound lean ground beef
- 1 medium onion, chopped
- 2 teaspoons taco seasoning
- 1 garlic clove, finely minced
- ½ teaspoon salt
- 1 (15½ ounce) can black or pinto beans
- 1 (8-ounce) can tomato sauce
- 2 cups crushed tortilla chips
- 1 cup shredded Mexican mix or Cheddar cheese



INSTRUCTIONS

1. Preheat oven to 350 degrees F and spray a 9 x 9-inch baking dish with cooking spray.
2. In a 10-inch skillet over medium high heat, crumble ground beef and cook, stirring to break up clumps. Add onion and continue to cook and stir for about 10 minutes total. Drain off any accumulated fat and return pan to the heat. Add taco seasoning, garlic and salt and cook for 2 more minutes.
3. Add beans and tomato sauce and continue to cook until mixture boils. Spoon half the meat mixture into the baking dish, then top with the crushed chips. Spoon the remaining meat over the top and sprinkle with the cheese.
4. Bake for 30 minutes until mixture is bubbly and cheese has melted.

WHITE BEAN STEW

By: Judith Hines for WOLL by Frieling

MAIN DISH

This hearty, Italian-style stew is the perfect dish to prepare when you have company coming over or want to impress a crowd at a potluck. With ground beef, Great Northern beans, and a delicious variety of vegetables and seasonings, this stew is packed with flavor and is sure to have people coming back for seconds. No matter the season or the occasion, this White Bean Stew is a classic dish that always satisfies.

INGREDIENTS

- 1 pound lean ground beef
- 1 cup chopped onion
- 2 cloves finely minced garlic
- 3 cups stemmed and coarsely chopped kale, chard or spinach
- ½ cup chopped parsley, plus more for garnish
- 1 tablespoon brown sugar
- 1 tablespoon red wine or sherry vinegar
- 1 ½ teaspoon Italian dry seasoning mix
- ½ teaspoon salt
- ½ teaspoon fresh ground black pepper
- ¼ teaspoon crushed red pepper flakes, or more to taste
- 1 40-ounce can Great Northern beans, drained
- 1 28-ounce can whole tomatoes, packed in puree, cut into bite size pieces
- 1 cup water



INSTRUCTIONS

1. Place a 5.2 quart WOLL Diamond Plus Stockpot over medium-high heat and crumble the ground beef into the pot.

★ WHITE BEAN STEW ★

By: Judith Hines for WOLL by Frieling

★ MAIN DISH

INSTRUCTIONS

2. Add the onion and garlic and cook about 10 minutes, stirring frequently. The meat may remain pink at this point but should be nicely browned on the edges and onions will have softened.
3. Drain the meat mixture in a colander set over a large bowl and return drained meat to the WOLL stockpot.
4. Add the rest of the ingredients, adding the beans, tomatoes and water last. Stir over medium-high heat until mixture comes to a boil, then cover, reduce heat and allow to simmer for 30 minutes.
5. Serve directly from the WOLL stockpot; sprinkle each serving with more chopped parsley if desired.

To make in the oven:

1. Preheat oven to 325 degrees F.
2. When all ingredients are in the WOLL stockpot, cover and bring to a boil on top of the stove. Place into the oven and bake for 45 minutes.

To make ahead:

1. Complete the cooking process as above, then cool completely (stir often and check that the center is cool) before placing into the refrigerator for up to 2 days.
2. To reheat, place WOLL stockpot into a 325 degrees F oven for about 30 minutes, stirring once or twice until stew is warmed through.





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★ TRADITIONAL AMBROSIA SALAD ★

By: Kitchen Nostalgia

★ DESSERT

This old fashioned recipe is a favorite around the holidays or as an everyday treat. Traditional Ambrosia Salad is a creamy fruit salad with pineapple, mandarin oranges, canned fruit, marshmallows, coconut and whipped cream.

INGREDIENTS

- 19 ounces canned fruit (like mandarin oranges, pineapple etc), drained
- 1 cup miniature marshmallows
- 1 cup shredded coconut
- 3½ cups whipped topping
(or whipped cream)



INSTRUCTIONS

1. In a large bowl, combine mixed fruit with marshmallows and coconut.
2. Add whipped cream and toss to mix. Cover and chill for several hours before serving.

★ PERFECT NO BAKE PEANUT BUTTER BALLS ★

By: [Judith Hines for RecipeLion.com](https://www.recipeLion.com)

DESSERT

If you're in search of a recipe that will please a crowd and add a touch of sweetness to any party or gathering, these Perfect No Bake Peanut Butter Balls are just the thing. They're a breeze to make, have so few ingredients and taste divine. If you love that tasty peanut butter-chocolate combo, you won't be able to resist this super easy recipe.

INGREDIENTS

- 1 cup peanut butter
- 1 cup powdered milk
- ½ cup honey
- ½ cup unsweetened cocoa powder
- ½ cup sweetened flaked coconut



INSTRUCTIONS

1. Place peanut butter, powdered milk and honey into a large bowl and stir well using a wide rubber spatula until the milk is completely mixed into the peanut butter and honey.
2. Use a small ice cream scoop or tablespoon measure to dip out same-size portions and roll between palms to make round balls. Roll in cocoa, then in coconut, using your palms to make the coconut stick in place. Place the finished balls on waxed paper.
3. Chill and store in the refrigerator until ready to serve.

Notes

You may roll in only coconut if you prefer, or just in the cocoa powder. If you use only the cocoa powder you may want to roll again just before serving because the powder gets absorbed by the peanut mixture when they are stored.

★ MISSISSIPPI MUD NO BAKE COOKIE BARS ★

By: Judith Hines for RecipeLion.com

★ DESSERT

These delicious Mississippi Mud No Bake Cookie Bars come to life in a flash because you don't have to turn on the oven to make them! Make something delicious in minutes with this easy no bake cookie recipe.

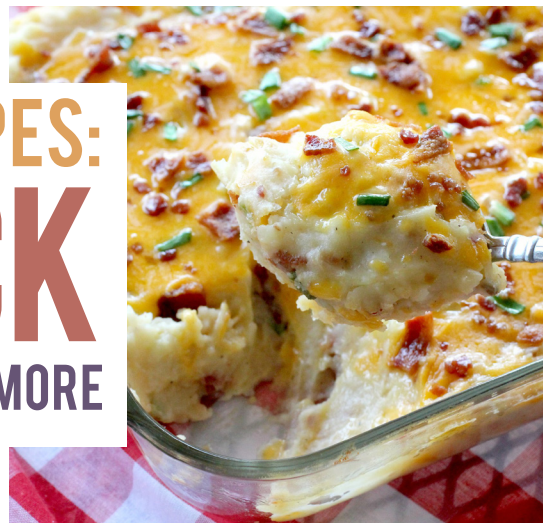
INGREDIENTS

- ½ cup milk
- 2 cups sugar
- ½ cup butter
- 3 tablespoons cocoa powder
- ½ cup peanut butter
- 1 teaspoon vanilla
- 3 cups rolled oats
- pinch of salt



INSTRUCTIONS

1. Prepare a 7 x 11-inch baking pan by lining with parchment paper or foil, pressing into the corners and leaving an overhang of 2 inches on each long side.
2. In a 1-quart saucepan over medium heat, stir together sugar, milk, butter, cocoa powder and salt and bring to a boil. Boil for one minute, stirring constantly. Remove pan from the heat and stir in peanut butter and vanilla and stir until completely smooth. Stir in the oats until well coated.
3. Pour the mixture into the lined pan and use a spatula to push it into the corners and smooth the top.
4. Refrigerate for 30 minutes then remove from the pan by lifting the paper out of the pan using the overhanging pieces. On a cutting board, use a serrated knife to cut through the cookies making 32 rectangular bars.
5. Remove to a serving plate and store, covered, in the refrigerator if not serving right away.



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