

Delicious Potluck Meals

Sweet and Sour Meatballs

A gathering would not be complete without cocktail meatballs. This recipe has deep sweet and sour flavors everybody will love.

Makes 48 | Prep. time 30 minutes | Cooking time 30 minutes

Ingredients

Meatballs

- 2 pounds lean ground pork or beef or a mix of both
- ½ cup finely diced onion
- 2 eggs, lightly beaten
- Salt and pepper, to taste
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder

Sweet and sour sauce

- 1 ½ cups ketchup
- ⅔ cup apple cider vinegar
- ⅔ cup honey
- 2½ cups pineapple juice
- 1 onion diced
- ¼ cup olive oil
- 2 tablespoons cornstarch
- 2 cloves garlic, minced
- 2 teaspoons freshly grated ginger

Directions

1. Preheat the oven to 375°F (191°C) and place the oven rack in the middle position.
2. Mix all the meatball ingredients until well combined.
3. Form small meatballs by rolling about one tablespoon of the meat mixture with your hands to form a ball.
4. Place all the meatballs on a rimmed baking sheet lined with aluminum foil.
5. Place in the oven and bake for 15 to 20 minutes or until the meatballs are cooked through.
6. While the meatballs are cooking, prepare the sauce. Heat the olive oil in a large saucepan on medium heat. Sauté the onions for 2-3 minutes until fragrant and tender. Add the garlic and ginger and continue cooking for 1 minute. Add the remaining ingredients and stir until well combined. Bring to a boil on high heat. Reduce the heat to low, and let simmer until the sauce thickens, about 6-10 minutes, stirring continuously. Remove from heat and reserve.
7. Add the meatballs to the sauce. Stir well to coat all the meatballs. Remove from heat. At this point, when completely cooled down, you can refrigerate the sweet and sour meatballs for up to three days before reheating or freezing for up to 2 weeks.
8. To reheat, preheat the oven to 350°F (177°C), and place the oven rack in the middle position. Place the sweet and sour meatballs in an oven-proof dish and bake for 20 to 25 minutes until the meat balls are heated through. Stir a few times while reheating.
9. Serve warm with some cocktail toothpicks and sauce.

Nutrition per serving

Calories 208, fat 11 g, carbs 15 g, proteins 12 g, sodium 109 mg

Antipasto Platter Recipe

This mouth-watering platter is just the ticket to satisfy everyone.

Serves 15 | Prep. time 25 minutes

Ingredients

- ½ cup olives
- ½ cup green olives
- 1 cup cherry tomatoes
- 1 cup dried figs
- 1 cup dried dates
- 1 cup dried apricots
- 4 ounces pancetta
- 4 ounces prosciutto
- 4 ounces salami
- 4 ounces capicola
- 4 ounces Asiago cheese
- 4 ounces fresh mozzarella cheese
- 4 ounces Romano cheese
- 6 ounces Salami
- 8 ounces fig preserves
- Crackers, for serving

Directions

1. Arrange all the items on a large platter. Be creative!

Nutrition per serving

Calories 372, fat 20 g, carbs 33 g,
Protein 16 g, sodium 1090 mg

Mac and Cheese with Chipotle Bacon Casserole

Are you ready to upgrade your mac and cheese game? Bring this dish to the table and let the crowd declare a winner.

Serves 12 | Prep. time 15 minutes | Cooking time 45 minutes

Ingredients

- 1 pound cavatappi pasta or any favorite cut pasta
- ½ cup butter
- 1 large onion, diced
- ⅓ cup flour
- Salt and pepper to taste
- 1 teaspoon ground mustard
- 2 cups half and half
- 2 cups whole milk
- 2 cups grated cheddar cheese
- 1½ cups grated Monterey Jack cheese
- 2 teaspoons ground chipotle pepper
- 6 slices bacon, cooked and crumbled
- 2 cups panko breadcrumbs

Directions

1. Preheat the oven to 375°F (191°C) and butter a 9x13 baking dish.
2. Prepare the pasta according to the package instructions.
3. In a large skillet, melt the butter over medium heat and add the onion. Cook, stirring frequently until softened.
4. Add the flour, salt, pepper, and mustard powder and cook for 2–3 minutes.
5. Gradually whisk in the half-and-half and the milk and cook, stirring often, until thick.
6. Fold in the cheeses and mix it well.
7. Add the cooked pasta, chipotle seasoning, and bacon. Mix to coat. Transfer the mixture to the prepared baking dish.
8. Top with panko crumbs and bake for 25 minutes.

Nutrition per serving

Calories 515, fat 29 g, carbs 43 g,
Protein 18 g, sodium 359 mg

Creamy Chicken Casserole

This is not your average creamy chicken casserole. Wow the other guests with the unexpected flavors of this dish.

Serves 12 | Prep. time 15 minutes | Cooking time 25 minutes

Ingredients

- 2 cups chopped celery
- 8 cups diced cooked chicken
- 1 cup slivered almonds
- 1 bunch green onions with tops, sliced
- 2 (4-ounce) cans chopped green chilies
- 1 cup sliced green olives
- 1½ cups mayonnaise
- 1½ cups sour cream
- 3 cups shredded cheddar cheese, divided
- 4 cups crushed potato chips

Directions

1. Preheat the oven to 350°F (177°C) and butter a 9x13 baking dish.
2. In the baking dish, combine celery, chicken, almonds, chilies, and green onions.
3. In a mixing bowl, combine the mayonnaise, sour cream, and 1 ½ cups cheddar. Stir this mixture into the baking dish and spread it evenly.
4. Top it with the remaining cheese and the chips.
5. Bake in the preheated oven for 25 minutes.

Nutrition per serving

Calories 678, fat 58 g, carbs 12 g,
Protein 25 g, sodium 704 mg

Blue Cheese Potato Salad

A barbecue would be incomplete without someone's famous potato salad. This rich and tangy blue cheese potato salad is sure to be on the list of most requested side dishes at your gatherings.

Serves 6 | Prep. time 15 minutes | Cooking time 40 minutes

Ingredients

- 4 pounds baby potatoes, quartered
- 2 tablespoons olive oil
- 6 cloves garlic, crushed and minced
- 2 tablespoon fresh dill or 2 teaspoons dried dill
- 1 cup mayonnaise
- 1 cup sour cream
- 2 tablespoons red wine vinegar
- 1½ cups crumbled blue cheese
- 1 pound bacon, cooked and crumbled
- 1 red onion, diced
- Salt and pepper to taste

Directions

1. Preheat oven to 450°F.
2. In a bowl, combine red potatoes, olive oil, garlic, dill, and black pepper. Toss to coat evenly. Spread potatoes out on a baking sheet in a single layer. Place in the oven and roast for 30-40 minutes, tossing occasionally. Remove from oven and allow to cool completely before assembling the salad.
3. In a medium-sized bowl, combine mayonnaise, sour cream, and red wine vinegar. Whisk thoroughly. Add blue cheese, bacon, scallions, salt, and pepper.
4. In a large bowl, combine the roasted potatoes and blue cheese dressing mixture. Toss to coat evenly.
5. For best results, cover and refrigerate for two hours before serving.

Nutrition per serving

Calories 320, fat 16 g, carbs 36 g, sugar 4 g,
Protein 8 g, sodium 592 mg

Mocha Trifle

Using premade brownies and just a few other ingredients, you can make this delicious dessert.

Serves 12 | Prep. time 20 minutes | Chilling time 6 hours+

Ingredients

Mocha Cream Ingredients

- 1 (8-ounce) package cream cheese, softened
- ½ cup powdered sugar
- 2 tablespoons espresso powder (or more to taste)
- 3 cups whipped cream

Brownies

- 1 batch, premade, and crumbled

Directions

1. Beat the cream cheese with powdered sugar and espresso powder until smooth. Fold in the whipped cream.
2. In a serving bowl or individual dishes, layer brownie pieces with the coffee cream.
3. Refrigerate until ready to serve.

Nutrition per serving

Calories 779, fat 40 g, carbs 41 g,
Protein 27 g, sodium 523 mg

These recipes and more are found in Louise Davidson's *Potluck Cookbook: Favorite Crowd-pleasing Recipes to Bring Along*. To get your copy, click on the cover below or click [here](#).

