

# Taste of Home®

Holiday

# Family Reunions

50+ Favorites the Whole Gang Will Love!





# Taste of Home

## Summertime is family time!

The carefree days of summer just wouldn't be complete without the people we love.

And now, with the tried-and-true favorites in *Taste of Home Holiday: Family Reunions*, you can set the table for a family picnic to remember!

You'll treasure this collection of time-honored recipes from home cooks just like you. These are the classic dishes their own families have come to adore—and even to expect—when it's time for a get-together.

And since each recipe serves 10 or more, these crowd-pleasing dishes are perfect for potlucks, church picnics, block parties and tailgates, too!

Inside, you'll find:

- Perfect party starters and beverages
- Surefire sandwiches, grilled entrees and more
- Favorite sides, such as deviled eggs, crispy salads, slow-cooked beans and homemade pickles
- Amazing treats that kids of all ages will flip for

So go ahead and savor this season of reconnecting and reminiscing. With these trusted recipes, a deliciously good time is guaranteed!





# Taste of Home

## A TASTE OF HOME/READER'S DIGEST BOOK

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Corn with Cilantro-Lime Butter





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# *Appetizers & Beverages*





# Appetizer Pizzas

To keep a summer kitchen cool, we suggest preparing pizzas on the grill! A variety of quick-prep ingredients lets you create three different flavor sensations. Or let party guests build their own!

—TASTE OF HOME TEST KITCHEN

**PREP:** 30 MIN. • **GRILL:** 10 MIN.  
**MAKES:** 9 APPETIZER PIZZAS

- 9 flour tortillas (6 inches)
- 3 tablespoons olive oil

## TRADITIONAL PIZZAS

- $\frac{1}{2}$  cup chopped pepperoni
- $\frac{3}{4}$  cup shredded Colby-Monterey Jack cheese
- 1 jar (14 ounces) pizza sauce

## MEDITERRANEAN PIZZAS

- $\frac{1}{2}$  cup chopped seeded tomato
- $\frac{1}{2}$  cup sliced ripe olives
- $\frac{3}{4}$  cup crumbled feta cheese
- $\frac{1}{4}$  cup thinly sliced green onions
- 1 carton (7 ounces) hummus

## MARGHERITA PIZZAS

- 9 thin slices tomato
- 1 package (8 ounces) small fresh mozzarella cheese balls, sliced
- 1 tablespoon minced fresh basil
- 1 cup prepared pesto

Brush one side of each tortilla with oil. Place oiled side down on grill rack. Grill, uncovered, over medium heat for 2-3 minutes or until puffed. Brush tortillas with oil; turn and top with pizza toppings.

**FOR TRADITIONAL PIZZAS** Top three grilled tortillas with pepperoni and cheese. Cover and grill for 2-3 minutes or until cheese is melted. Cut into wedges; serve with pizza sauce.



**FOR MEDITERRANEAN PIZZAS** Top three grilled tortillas with tomato, olives, feta cheese and onions. Cover and grill for 2-3 minutes or until cheese is heated through. Cut into wedges; serve with hummus.

**FOR MARGHERITA PIZZAS** Top three grilled tortillas with tomato slices, mozzarella cheese and basil. Cover and grill for 2-3 minutes or until cheese is melted. Cut into wedges; serve with pesto.



## Ranch Snack Mix

This is a wonderful fast-to-fix munchie. The recipe makes a generous 24 cups and doesn't involve any cooking. It's a cinch to make and really keeps its crunch.

—LINDA MURPHY PULASKI, WI

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**START TO FINISH:** 15 MIN.**MAKES:** 6 QUARTS

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- 1 package (12 ounces) miniature pretzels**
- 2 packages (6 ounces each) Bugles**
- 1 can (10 ounces) salted cashews**
- 1 package (6 ounces) miniature cheddar cheese fish-shaped crackers**
- 1 envelope ranch salad dressing mix**
- $\frac{3}{4}$  cup canola oil**

In two large bowls, combine the pretzels, Bugles, cashews and crackers. Sprinkle with dressing mix; toss gently to combine. Drizzle with oil; toss until well coated. Store in airtight containers.



# Spicy Watermelon Salsa

I threw this together after an overzealous trip to the farmer's market. My family loved it from the first bite. You can serve it right away, but I think it tastes best after resting in the refrigerator for a few hours.

—ANDREA HEYART AUBREY, TX

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**START TO FINISH:** 25 MIN.  
**MAKES:** 5 CUPS

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- ¼ cup lime juice**
- 3 tablespoons brown sugar**
- 2 tablespoons cider vinegar**
- 1 tablespoon honey**
- ¼ teaspoon salt**
- 3 cups seeded chopped watermelon**
- 1 medium cucumber, seeded and chopped**
- 1 small red onion, finely chopped**
- 2 jalapeno peppers, seeded and finely chopped**
- ¼ cup finely chopped sweet yellow pepper**
- ¼ cup minced fresh cilantro**
- 2 tablespoons minced fresh basil**

In a large bowl, combine the first five ingredients. Add remaining ingredients; toss to combine. Refrigerate, covered, until serving. If necessary, drain before serving.





## Simple Sangria

This refreshing citrus drink is always a hit with guests. It's wonderful any time of the year, but especially when you serve it on a hot summer day.

Lemon and lime slices give each glass extra flair.

—COLLEEN STURMA MILWAUKEE, WI

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**START TO FINISH:** 10 MIN.

**MAKES:** 10 SERVINGS

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- 1 bottle (750 milliliters) dry red wine
- 1 cup lemon-flavored rum
- 2 cans (12 ounces each) lemon-lime soda, chilled
- 2 medium lemons, sliced
- 2 medium limes, sliced
- Ice cubes

In a pitcher, combine the wine, rum and soda; add lemon and lime slices. Serve over ice.



# Beer and Brats Nachos

Savor the favorite flavors of the Midwest with a platter full of these crunchy nachos with lots of sausage and a beer-cheese sauce.

—KELLY BOE WHITELAND, IN

**START TO FINISH:** 30 MIN.  
**MAKES:** 12 SERVINGS

- 1 package (14 ounces) fully cooked smoked bratwurst links, sliced**
- 2½ cups frozen pepper and onion stir-fry blend**
- 3 cups (12 ounces) shredded cheddar cheese**
- 2½ teaspoons all-purpose flour**
- 1 cup chopped onion**
- 1 tablespoon olive oil**
- 1 garlic clove, minced**
- ¾ cup beer or beef broth**
- 12 cups tortilla chips**

- 1.** In a large skillet, saute bratwurst for 1 minute. Add stir-fry blend; cook 3-5 minutes longer or until vegetables are tender. Set aside and keep warm.
- 2.** In a large bowl, combine cheese and flour. In a large saucepan, saute onion in oil until tender. Add garlic; cook 1 minute longer. Stir in beer; heat over medium heat until bubbles form around sides of pan.
- 3.** Reduce heat to medium-low; add a handful of the cheese mixture. Stir constantly, using a figure-eight motion, until almost completely melted. Continue adding cheese, one handful at a time, allowing cheese to almost completely melt between additions.
- 4.** Arrange tortilla chips on a large serving platter. Spoon cheese mixture over chips. Top with bratwurst mixture. Serve immediately.





# Grilled Pizza Bread

Both kids and adults love this fun French bread covered with pizza toppings. It's great grilled fare for a picnic.

—EDNA HOFFMAN HEBRON, IN

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**PREP:** 20 MIN. • **BAKE:** 15 MIN.  
**MAKES:** 16 SERVINGS

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- 1** pound ground beef
- ½** cup chopped onion
- 1** can (8 ounces) tomato sauce
- ½** teaspoon salt
- ½** teaspoon dried oregano
- 1** loaf (1 pound) French bread
- 1** cup (4 ounces) shredded part-skim mozzarella cheese
- 1** can (2½ ounces) sliced ripe olives, drained
- Sliced pepperoni, optional**

- 1.** In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, salt and oregano; simmer for 5-10 minutes.
- 2.** Cut bread in half lengthwise and then widthwise. Spread meat mixture on cut side of bread; sprinkle with cheese, olives and pepperoni if desired.
- 3.** Loosely wrap bread individually in pieces of heavy-duty foil (about 24 in. x 18 in.); seal. Grill, covered, over medium heat for 15-20 minutes or until heated through. Cut each into fourths.



# Kool-Aid Floats

Youngsters love this refreshing punch. Sweet sherbet, fruity Kool-Aid and tangy orange juice make it a popular way to beat the heat on summer days.

—MARGARET BOSSUOT CARTHAGE, NY

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**START TO FINISH:** 30 MIN.

**MAKES:** 2 GALLONS

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- 3 envelopes unsweetened strawberry Kool-Aid mix**
- 3 cups sugar**
- 6 quarts cold water**
- 1 can (12 ounces) frozen orange juice concentrate, thawed**
- 1 liter ginger ale, chilled**
- 1 quart raspberry or orange sherbet**

In large pitchers, prepare Kool-Aid with sugar and water according to package directions. Stir in orange juice concentrate. Just before serving, add ginger ale. Serve in chilled tall glasses. Add a scoop of sherbet to each glass.





## Orange-Glazed Smokies

I can whip up these tasty sausages in a matter of minutes. I have found that when I serve the smokies at parties, the tangy citrus sauce is an instant conversation starter.

—JUDY WILSON SUN CITY WEST, AZ

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**START TO FINISH:** 15 MIN.  
**MAKES:** ABOUT 4 DOZEN

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- 1 cup packed brown sugar
- 1 tablespoon all-purpose flour
- $\frac{1}{4}$  cup thawed orange juice concentrate
- 2 tablespoons prepared mustard
- 1 tablespoon cider vinegar
- 1 package (16 ounces) miniature smoked sausages

1. In a large microwave-safe bowl, combine the first five ingredients. Add sausages; stir to coat.
2. Cover and microwave on high for 3-4 minutes or until bubbly, stirring three times.

**NOTE** *This recipe was tested in a 1,100-watt microwave.*



# Hot Dog Sliders

Turn all-American hot dogs into a fun international treat at your next casual party. They get three special treatments in this recipe: Chicago-style, Bavarian and South of the Border. Bet you can't eat just one!

—TASTE OF HOME TEST KITCHEN

**PREP:** 50 MIN. + RISING • **BAKE:** 15 MIN.  
**MAKES:** 3½ DOZEN

- 21 frozen bread dough dinner rolls, thawed
- 1 egg
- 1 tablespoon water
- ¾ teaspoon poppy seeds
- ¾ teaspoon caraway seeds
- 3 tablespoons shredded Mexican cheese blend
- 1 package (16 ounces) miniature smoked sausages

## CHICAGO DOGS

- ½ cup prepared mustard
- ½ cup sweet pickle relish
- ½ cup chopped sweet onion
- ½ cup chopped tomato
- 2 whole dill pickles, julienned

## BAVARIAN DOGS

- 1 can (14 ounces) Bavarian sauerkraut, rinsed, drained and chopped
- 1 small apple, diced
- ½ cup chopped sweet onion
- ½ cup chopped celery

## CHIHUAHUA DOGS

- 1 cup salsa verde
- 1 can (8 ounces) unsweetened crushed pineapple, drained
- ¾ cup minced fresh cilantro
- 2 teaspoons chopped seeded jalapeno pepper
- 1 teaspoon grated lime peel

**1.** Cut each roll in half; roll each into an oblong shape. Arrange in two greased 13x9-in. baking pans. Cover and let rise in a warm place until doubled, for about 30 minutes.



**2.** In a small bowl, whisk egg and water; brush over rolls. Sprinkle a third of the buns with poppy seeds, another third with caraway seeds and the remaining buns with cheese. Bake at 350° for 14-16 minutes or until golden brown. Remove to wire racks to cool.

**3.** Meanwhile, place the sausages in a 15x10x1-in. baking pan. Bake at 350° for 12-14 minutes or until heated through.  
**FOR CHICAGO DOGS** Place a sausage in a poppy seed bun. Top with a teaspoonful of mustard, relish, onion and tomato. Repeat. Top each with pickles.

**FOR BAVARIAN DOGS** In a small bowl, combine the sauerkraut, apple, onion and celery. Place a sausage in each caraway seed bun; top with sauerkraut mixture.

**FOR CHIHUAHUA DOGS** In a small bowl, combine the salsa, pineapple, cilantro, jalapeno and lime peel. Place a sausage in each cheese bun; top with salsa mixture.

**NOTE** Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.



# Classic Texas Caviar

I adapted this recipe from a cookbook I received a long time ago, and now, I can't imagine a get-together at my house without it!

—BECKY OLIVER FAIRPLAY, CO

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**PREP:** 20 MIN. + CHILLING  
**MAKES:** 5 CUPS

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- 2 cans (15½ ounces each) black-eyed peas, rinsed and drained**
- 1 can (10 ounces) diced tomatoes and green chilies, drained**
- 1 medium green pepper, finely chopped**
- 1 small red onion, finely chopped**
- ½ cup fat-free Italian salad dressing**
- 2 tablespoons lime juice**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**
- 1 medium ripe avocado, peeled and cubed**
- Tortilla chips**

- 1.** In a large bowl, combine the peas, tomatoes, green pepper and onion. In a small bowl, whisk the dressing, lime juice, salt and pepper. Pour over black-eyed pea mixture and stir to coat. Cover and refrigerate for at least 1 hour.
- 2.** Stir in avocado just before serving. Serve with chips.



# Roasted Vegetable Dip

Roasting brings out the best in these veggies. Blended with cream cheese, they make a tasty dip perfect on crackers.

—SARAH VASQUES MILFORD, NH

**PREP:** 15 MIN. • **BAKE:** 25 MIN. + COOLING  
**MAKES:** 2½ CUPS

- 2 large sweet red peppers, cut into 1-inch pieces**
- 1 large zucchini, cut into 1-inch pieces**
- 1 medium onion, cut into 1-inch pieces**
- 1 tablespoon olive oil**
- ½ teaspoon salt**
- ¼ teaspoon pepper**
- 1 package (8 ounces) reduced-fat cream cheese**
- Assorted crackers**

- 1.** Place the red peppers, zucchini and onion in a 15x10x1-in. baking pan coated with cooking spray. Combine the olive oil, salt and pepper; drizzle over vegetables and toss to coat. Bake, uncovered, at 425° for 25-30 minutes or until tender, stirring occasionally. Cool to room temperature.
- 2.** Place cream cheese and vegetables in a food processor; cover and process until blended. Chill until serving. Serve with crackers.





## Pear Waldorf Mini Pitas

Here's a guaranteed table-brightener for a shower, luncheon or party. Just stand back and watch these little sandwiches disappear. For an eye-catching presentation, I tuck each one into a colorful paper napkin.

—ROXANN PARKER DOVER, DE

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**PREP:** 20 MIN. + CHILLING  
**MAKES:** 20 MINI PITAS

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- 2 medium ripe pears, diced**
- ½ cup thinly sliced celery**
- ½ cup halved seedless red grapes**
- 2 tablespoons finely chopped walnuts**
- 2 tablespoons lemon yogurt**
- 2 tablespoons mayonnaise**
- ½ teaspoon poppy seeds**
- 20 miniature pita pocket halves**
- Lettuce leaves**

- 1.** In a large bowl, combine the pears, celery, grapes and walnuts. In another bowl, whisk the yogurt, mayonnaise and poppy seeds. Add to pear mixture; toss to coat. Refrigerate for 1 hour or overnight.
- 2.** Line pita halves with lettuce; fill each with 2 tablespoons of pear mixture.





# Lemonade Iced Tea

I have always loved iced tea with lemon, and this great thirst-quencher just takes it one step further.

Lemonade gives the drink a nice color, too. I dress up each glass with a piece of lemon on the rim.

—GAIL BUSS BEVERLY HILLS, FL

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**PREP:** 15 MIN. + CHILLING

**MAKES:** 12 SERVINGS (ABOUT 3 QUARTS)

---

**3 quarts water**

**9 individual tea bags**

**$\frac{3}{4}$  to 1 $\frac{1}{4}$  cups sugar**

**1 can (12 ounces) frozen lemonade concentrate, thawed**

In a Dutch oven, bring water to a boil. Remove from the heat; add tea bags. Cover and steep for 5 minutes. Discard tea bags. Stir in sugar and lemonade concentrate. Cover and refrigerate until chilled. Serve over ice.





# Cilantro Lime Hummus

Enjoy this fun dip with crackers or veggies or on your favorite sandwich or burger. To make it smoother, add a bit more olive oil. If you prefer a more rustic texture, decrease the oil a little.

—KIMBERLY GRUSENDORF MEDINA, OH

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**START TO FINISH:** 20 MIN.**MAKES:** 3 CUPS

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- 2 cans (15 ounces) garbanzo beans or chickpeas, rinsed and drained**
- 1 cup coarsely chopped cilantro leaves**
- ½ cup lime juice**
- ¼ cup water**
- 3 tablespoons olive oil**
- 4 garlic cloves, halved**
- 1½ teaspoons grated lime peel**
- 1 teaspoon garlic salt**
- ½ teaspoon cayenne pepper**
- Assorted fresh vegetables or crackers**

In a food processor, combine garbanzo beans, cilantro, lime juice, water, oil, garlic, lime peel, garlic salt and cayenne; cover and process until blended. Serve with vegetables or crackers.



# *Main Dishes*





# Indiana-Style Corn Dogs

In Indiana, the fairs and festivals always feature corn dogs. My family adores them, so I make them just by mixing a simple batter, dipping hot dogs and frying away.

—SALLY DENNEY WARSAW, IN

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**PREP:** 20 MIN. • **COOK:** 5 MIN./BATCH  
**MAKES:** 12 TO 16 CORN DOGS

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- 1 cup all-purpose flour
- ½ cup yellow cornmeal
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ teaspoon ground mustard
- ¼ teaspoon paprika
- Dash of pepper
- 1 egg, lightly beaten
- 1 cup evaporated milk
- Oil for deep-fat frying
- 12 to 16 wooden skewers
- 12 to 16 hot dogs

**1.** In a bowl, whisk the first eight ingredients. Whisk in egg and milk just until blended. Transfer batter to a tall drinking glass.

**2.** In an electric skillet, heat oil to 375°. Insert skewers into hot dogs. Dip hot dogs into batter; allow excess batter to drip off. Fry, a few at a time, 2-3 minutes or until golden brown, turning occasionally. Drain on paper towels. Serve immediately.





# Pesto Grilled Salmon

Using just a few ingredients, this fresh and easy summertime dish is sure to become a family favorite.

—SONYA LABBE WEST HOLLYWOOD, CA

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**START TO FINISH:** 30 MIN.  
**MAKES:** 12 SERVINGS

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- 1 salmon fillet (3 pounds)**
- ½ cup prepared pesto**
- 2 green onions, finely chopped**
- ¼ cup lemon juice**
- 2 garlic cloves, minced**

- 1.** Moisten a paper towel with cooking oil; using long-handled tongs, lightly coat the grill rack. Place salmon skin side down on grill rack. Grill, covered, over medium heat or broil 4 in. from the heat for 5 minutes.
- 2.** In a small bowl, combine the pesto, onions, lemon juice and garlic.
- 3.** Carefully spoon some of the pesto mixture over salmon. Grill 15-20 minutes longer or until fish flakes easily with a fork, basting occasionally with remaining pesto mixture.



# Crowd-Pleasing Taco Salad

This tasty crowd-pleaser can be fixed in just 30 minutes. It always disappears fast from the potluck table—and I don't have to bring any home after the shindig!

—ANN CAHOON BRADENTON, FL

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**START TO FINISH:** 30 MIN.  
**MAKES:** 10 SERVINGS

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- 1 pound ground beef**
- ½ cup ketchup**
- 1 teaspoon dried oregano**
- 1 teaspoon chili powder**
- ½ teaspoon salt**
- ½ teaspoon pepper**
- 1 medium head iceberg lettuce, torn**
- 2 medium tomatoes, diced**
- 1 cup (4 ounces) shredded Mexican cheese blend**
- 1 can (2½ ounces) sliced ripe olives, drained**
- ½ cup mayonnaise**
- ¼ cup taco sauce**
- 1 package (10½ ounces) corn chips**

**1.** In a large saucepan, cook beef over medium heat until no longer pink; drain. Stir in the ketchup, oregano, chili powder, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 10 minutes.

**2.** In a large bowl, combine the lettuce, tomatoes, cheese, olives and beef mixture. Combine mayonnaise and taco sauce; pour over salad and toss to coat. Sprinkle with corn chips. Serve immediately.





# Grilled Burgers

Sour cream makes these burgers delightfully moist, and thyme and black pepper give them zip. They're a terrific taste of summer!

—JESSE & ANNE FOUST BLUEFIELD, WV

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**START TO FINISH:** 20 MIN.  
**MAKES:** 10 SERVINGS

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- $\frac{1}{4}$  cup sour cream
- 2 teaspoons dried parsley flakes
- 1 teaspoon dried thyme
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon pepper
- 2½ pounds ground beef
- 10 hamburger buns, split
- Lettuce leaves, sliced tomato and onion, optional

1. In a large bowl, combine the first five ingredients; add beef and mix gently. Shape into 10 patties.
2. Grill, uncovered, over medium heat for 4-5 minutes on each side or until meat is no longer pink. Serve on buns with lettuce, tomato and onion if desired.





# Mixed Grill Fajitas

Everyone loves to make their own fajitas with this assortment of tasty fillings. The recipe is my original creation, and I found through trial that you cannot make an error!

—KAREN HAEN STURGEON BAY, WI

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**START TO FINISH:** 30 MIN.

**MAKES:** 12 SERVINGS

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- 1** each medium green, sweet red and yellow peppers, julienned
- 2** medium red onions, sliced
- 3** tablespoons olive oil
- 1** cup (8 ounces) sour cream
- 2** teaspoons ground cumin
- 2** garlic cloves, minced
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon pepper
- $\frac{1}{2}$  teaspoon chili powder
- 6** boneless skinless chicken breast halves (4 ounces each)
- 3** Italian sausage links
- 2** beef cubed steaks (4 ounces each)
- 24** flour tortillas (8 inches), warmed
- 6** cups (24 ounces) shredded cheddar cheese

**1.** In a large skillet, saute peppers and onions in oil until tender; keep warm. In a small bowl, combine the sour cream, cumin and garlic; chill until serving.

**2.** Combine the salt, pepper and chili powder; sprinkle over chicken, sausages and steaks. Grill chicken and sausages, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in chicken reads 170° and the sausage is no longer pink. Slice and keep warm.

**3.** Grill steaks, covered, over medium heat for 2-3 minutes on each side or until meat

reaches desired doneness (for medium-rare, a thermometer should read 145°; medium, 160°; well-done, 170°). Slice and keep warm.

**4.** Divide meats and vegetables among tortillas; sprinkle with cheese. Roll up; serve with sour cream mixture.





# Barbecues for the Bunch

Here is an easy way to have a party-perfect meal ready for your gang. Just add chips and your favorite picnic sides.

—LOUISE WATKINS LONG KEY, FL

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**PREP:** 25 MIN. • **COOK:** 6 HOURS  
**MAKES:** 16 SERVINGS

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**2 pounds beef top sirloin steak, cubed**  
**1½ pounds boneless pork loin roast, cubed**  
**2 large onions, chopped**  
**¾ cup chopped celery**  
**1 can (6 ounces) tomato paste**  
**½ cup packed brown sugar**  
**¼ cup cider vinegar**  
**¼ cup chili sauce**  
**2 tablespoons Worcestershire sauce**  
**1 tablespoon ground mustard**  
**16 hamburger buns, split**

**1.** In a 5-qt. slow cooker, combine the beef, pork, onions and celery. In a small bowl, combine the tomato paste, brown sugar, vinegar, chili sauce, Worcestershire sauce and mustard. Pour over meat mixture.

**2.** Cover and cook on high for 6-8 hours or until meat is very tender. Shred meat in the slow cooker with two forks. With a slotted spoon, serve ½ cup meat mixture on each bun.



# Two-Cheese Mac 'n' Cheese

A lot of stories claim that mac 'n' cheese was created by Thomas Jefferson, Marco Polo or the cooks of China. My favorite theory?

An Italian housewife invented it to introduce non-Italian Americans to macaroni.

—STEPHANIE SORBIE GLENDALE, AZ

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**PREP:** 35 MIN. • **BAKE:** 35 MIN.  
**MAKES:** 12 SERVINGS (1 CUP EACH)

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- 1 package (16 ounces) spiral pasta**
- 3 tablespoons butter**
- 3 garlic cloves, minced, optional**
- 3 tablespoons all-purpose flour**
- ½ teaspoon pepper**
- Dash salt**
- 4 cups 2% milk**
- 5 cups (20 ounces) shredded sharp cheddar cheese, divided**
- 1 cup shredded Asiago cheese**

**1.** In a Dutch oven, cook pasta according to package directions.

**2.** Meanwhile, in a large saucepan, melt butter over medium heat. Add garlic if desired; cook and stir for 1 minute. Stir in flour, pepper and salt until blended; cook and stir until golden brown, about 5 minutes. Gradually whisk in milk, stirring until smooth. Bring to a boil; cook 2 minutes longer or until thickened.

**3.** Remove from heat. Stir in 4 cups of cheddar cheese and Asiago cheese until melted. Mixture will thicken.

**4.** Preheat oven to 350°. Drain pasta; stir in cheese sauce. Transfer to a greased 13x9-in. baking dish. Sprinkle with remaining cheddar cheese.

**5.** Bake, uncovered, 35-40 minutes or until golden brown. Let stand 5 minutes before serving.





# Spice-Rubbed Ribs

For grilling, here's the rub I recommend. It's made with a wonderful blend of spices. If you have some left after making ribs, put it in a shaker and use it another day on pork or beef roasts, tenderloins, steaks and more. It's great alone or under sauce.

—CHERYL EWING ELLWOOD CITY, PA

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**PREP:** 10 MIN. • **GRILL:** 1 HOUR

**MAKES:** 10 SERVINGS

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- 3 tablespoons paprika
- 2 tablespoons plus 1 teaspoon salt
- 2 tablespoons plus 1 teaspoon garlic powder
- 2 tablespoons cayenne pepper
- 4 teaspoons onion powder
- 4 teaspoons dried oregano
- 4 teaspoons dried thyme
- 4 teaspoons pepper
- 10 pounds pork baby back ribs

1. In a small bowl, combine the seasonings; rub over ribs.
2. Prepare grill for indirect heat, using a drip pan. Grill ribs, covered, over indirect medium heat for 1 hour or until meat is tender, turning occasionally.



# Italian Sausage Grinders

This recipe has been in our family for more years than I would like to admit!

It's quick and easy any time of the year. Anise seeds make a great optional addition.

—SALLY YEAGLE BURLINGTON, WI

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**PREP:** 15 MIN. • **COOK:** 30 MIN.  
**MAKES:** 12 SERVINGS

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- 12 Italian sausage links (4 ounces each)**
- 3 tablespoons olive oil**
- 1½ cups water**
- 2 cans (6 ounces each) tomato paste**
- 1 can (8 ounces) tomato sauce**
- 3 garlic cloves, minced**
- 1 teaspoon sugar**
- 1 teaspoon each dried basil, oregano and parsley flakes**
- 12 brat buns, split and toasted**
- ¾ cup shredded Parmesan cheese**

**1.** In a large skillet, brown sausages in oil; drain. Stir in the water, tomato paste, tomato sauce, garlic, sugar and seasonings; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until meat is no longer pink.

**2.** Serve sausages on buns with sauce; sprinkle with cheese.





# Pork Carnitas

I often use this recipe when entertaining. I set out all the toppings, and folks have fun assembling their own carnitas. Because I can prepare everything in advance, I get to spend more time with my guests.

—TRACY BYERS CORVALLIS, OR

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**PREP:** 15 MIN. • **COOK:** 9 HOURS  
**MAKES:** 12 SERVINGS

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- 1 boneless pork shoulder butt roast or pork loin roast (2 to 3 pounds), cut into 3-inch cubes**
- ½ cup lime juice**
- 1 teaspoon salt**
- ½ teaspoon pepper**
- ½ teaspoon crushed red pepper flakes**
- 12 flour tortillas (6 inches), warmed**
- 2 cups (8 ounces) shredded cheddar or Monterey Jack cheese**
- 2 medium avocados, peeled and diced**
- 2 medium tomatoes, diced**
- 1 medium onion, diced**
- Shredded lettuce**
- Minced fresh cilantro, optional**
- Salsa**

- 1.** In a 3-qt. slow cooker, combine pork, lime juice, salt, pepper and pepper flakes. Cover and cook on high for 1 hour; stir. Reduce heat to low and cook 8-10 hours longer or until meat is tender.
- 2.** Shred pork with two forks. Spoon about ⅓ cup pork mixture down the center of each tortilla. Top with cheese, avocados, tomatoes, onion, lettuce and, if desired, cilantro. Fold in bottom and sides of tortillas. Serve with salsa.





# Eggplant Muffuletta

I often prepare this recipe when I'm hosting a casual party. It's a marvelous meatless sandwich that makes each gathering special.

—ELIZABETH DUMONT BOULDER, CO

**PREP:** 35 MIN. • **BROIL:** 5 MIN.  
**MAKES:** 18 SERVINGS

- 1 jar (8 ounces) roasted sweet red peppers, drained
- 1 cup pimiento-stuffed olives
- 1 cup pitted ripe olives
- 1 cup giardiniera
- $\frac{3}{4}$  cup olive oil, divided
- $\frac{1}{4}$  cup packed fresh parsley sprigs
- 3 tablespoons white wine vinegar
- 4 garlic cloves, halved
- $1\frac{1}{2}$  teaspoons salt, divided
- $\frac{1}{2}$  teaspoon pepper, divided
- 1 pound sliced fresh mushrooms
- 1 large onion, thinly sliced
- 2 tablespoons butter
- 1 cup all-purpose flour
- 1 medium eggplant, cut into nine slices
- 3 loaves (10 ounces each) focaccia bread
- 2 large tomatoes, sliced
- 9 slices provolone cheese
- 9 slices part-skim mozzarella cheese

**1.** In a food processor, combine the red peppers, olives, giardiniera,  $\frac{1}{4}$  cup oil, parsley, vinegar, garlic, 1 teaspoon salt and  $\frac{1}{4}$  teaspoon pepper. Cover and process until blended; set aside.

**2.** In a large skillet, sauté mushrooms and onion in butter and  $\frac{1}{4}$  cup oil. Remove and keep warm.

**3.** In a large resealable plastic bag, combine flour and remaining salt and

pepper. Add eggplant, a few slices at a time, and shake to coat. In the same skillet, cook eggplant in remaining oil for 2-3 minutes on each side or until golden brown.

**4.** Split each loaf of focaccia in half. Spread reserved olive mixture over

each focaccia bottom; top with eggplant, mushroom mixture, tomatoes and cheeses.

**5.** Place on a baking sheet. Broil 2-3 in. from the heat for 2-4 minutes or until cheese is melted. Replace focaccia tops. Cut each loaf into six wedges.





# Potluck Fried Chicken

This Sunday dinner staple is first fried and then baked to a crispy golden brown. Well-seasoned with herbs and spices, it's a tasty classic sure to satisfy hungry guests at your next picnic or potluck.

—DONNA KUHAUPT SLINGER, WI

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**PREP:** 40 MIN. • **BAKE:** 25 MIN.

**MAKES:** 12 SERVINGS

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**1½ cups all-purpose flour**  
**½ cup cornmeal**  
**¼ cup cornstarch**  
**3 teaspoons salt**  
**2 teaspoons paprika**  
**1 teaspoon dried oregano**  
**1 teaspoon rubbed sage**  
**1 teaspoon pepper**  
**2 eggs**  
**¼ cup water**  
**2 broiler/fryer chickens (3 to 4 pounds each), cut up**  
**Oil for frying**

1. In a large resealable plastic bag, combine the flour, cornmeal, cornstarch, salt, paprika, oregano, sage and pepper. In a shallow bowl, beat eggs and water. Dip chicken in egg mixture; place in the bag, a few pieces at a time, and shake to coat.
2. In an electric skillet, heat 1 in. of oil to 375°. Fry chicken, a few pieces at a time, for 3-5 minutes on each side or until golden and crispy.
3. Place in two ungreased 15x10x1-in. baking pans. Bake, uncovered, at 350° for 25-30 minutes or until juices run clear.



# Coney Dogs

My mom and I always make these top dogs for get-togethers. Leftovers are no problem—there never are any!

—DONNA STERNTHAL SHARPSVILLE, PA

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**PREP:** 15 MIN. • **COOK:** 40 MIN.  
**MAKES:** 24 SERVINGS

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- 2 pounds ground beef
- 3 small onions, chopped
- 3 cups water
- 1 can (12 ounces) tomato paste
- 5 teaspoons chili powder
- 2 teaspoons rubbed sage
- 2 teaspoons salt
- 1 teaspoon pepper
- ½ teaspoon garlic salt
- ½ teaspoon dried oregano
- ¼ teaspoon cayenne pepper
- 24 hot dogs, cooked
- 24 hot dog buns
- Shredded cheddar cheese, optional

**1.** In a Dutch oven, cook beef and onions over medium heat until meat is no longer pink; drain. Stir in the water, tomato paste and seasonings.

**2.** Cover and simmer for 30 minutes, stirring occasionally. Serve on hot dogs; sprinkle with cheese if desired.





# Hot Ham Sandwiches

I came up with this crowd-pleasing recipe when trying to re-create a favorite sandwich from a restaurant near my hometown. The sandwiches are easy to serve in a buffet line because they don't really need condiments. They're so flavorful just as they are!

—SUSAN REHM GRAHAMSVILLE, NY

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**PREP:** 10 MIN. • **COOK:** 4 HOURS  
**MAKES:** 12 SERVINGS

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- 3 pounds thinly sliced deli ham (about 40 slices)**
- 2 cups apple juice**
- $\frac{3}{4}$  cup packed brown sugar**
- $\frac{1}{2}$  cup sweet pickle relish**
- 2 teaspoons prepared mustard**
- 1 teaspoon paprika**
- 12 kaiser rolls, split**
- Additional sweet pickle relish, optional**

- 1.** Separate ham slices and place in a 3-qt. slow cooker. In a small bowl, combine the apple juice, brown sugar, relish, mustard and paprika. Pour over ham.
- 2.** Cover and cook on low for 4-5 hours or until heated through. Place 3-4 slices of ham on each roll. Serve with additional relish if desired.





# *Picnic Sides & More*





# Fresh Green Bean Salad

I had a green bean salad at a local deli and enjoyed it so much, I tried to re-create it at home. The result was yummy! It lasts for several days in the fridge, and the taste keeps getting better.

—ALLISON BROOKS FORT COLLINS, CO

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**PREP:** 35 MIN.

**MAKES:** 12 SERVINGS (¾ CUP EACH)

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- 4 cups fresh green beans, trimmed and halved
- 2 cups cherry tomatoes, halved
- 1 large English cucumber, seeded and chopped
- 1 cup fresh baby carrots, cut in half lengthwise
- 1 cup coarsely chopped fresh parsley

## DRESSING

- ½ cup olive oil
- 2 tablespoons lemon juice
- 1 tablespoon white wine vinegar
- 1 tablespoon grated lemon peel
- 1 teaspoon Dijon mustard
- 1 garlic clove, minced
- ½ teaspoon salt
- ½ teaspoon ground mustard
- ½ teaspoon pepper

**1.** In a large saucepan, bring 4 cups water to a boil. Add beans; cook, uncovered, for 3 minutes. Drain and immediately place beans in ice water. Drain and pat dry.

**2.** In a large bowl, combine the beans, tomatoes, cucumber, carrots and parsley. In a small bowl, whisk the dressing ingredients. Pour over salad; toss to coat. Refrigerate until serving. Serve with a slotted spoon.





# Corn with Cilantro-Lime Butter

I created this lime butter especially for grilled corn and love to add fresh cilantro from my garden.

—ANDREA REYNOLDS ROCKY RIVER, OH

**PREP:** 15 MIN. + CHILLING • **GRILL:** 15 MIN.  
**MAKES:** 12 SERVINGS

**½ cup butter, softened**  
**¼ cup minced fresh cilantro**  
**1 tablespoon lime juice**  
**1½ teaspoons grated lime peel**  
**12 medium ears sweet corn, husks removed**  
**Grated cotija cheese, optional**

**1.** In a small bowl, mix butter, cilantro, lime juice and lime peel. Shape into a log; wrap in plastic wrap. Refrigerate 30 minutes or until firm. Wrap each ear of corn with a piece of heavy-duty foil (about 14 in. square).

**2.** Grill corn, covered, over medium heat 15-20 minutes or until tender, turning occasionally. Meanwhile, cut lime butter into 12 slices. Remove corn from grill. Carefully open foil, allowing steam to escape. Serve corn with butter and, if desired, cheese.





# Grilled Potatoes & Peppers

My husband, Matt, grills this recipe for both breakfast and dinner gatherings. Besides our guests, his potatoes are one of the best parts of the meal!

—SUSAN NORDIN WARREN, PA

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**PREP:** 20 MIN. • **GRILL:** 40 MIN.  
**MAKES:** 10 SERVINGS

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- 8 medium red potatoes, cut into wedges
- 2 medium green peppers, sliced
- 1 medium onion, cut into thin wedges
- 2 tablespoons olive oil
- 5 garlic cloves, thinly sliced
- 1 teaspoon paprika
- 1 teaspoon steak seasoning
- 1 teaspoon Italian seasoning
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper

**1.** In a large bowl, combine all ingredients. Divide between two pieces of heavy-duty foil (about 18 in. square). Fold foil around potato mixture and crimp edges to seal.

**2.** Grill, covered, over medium heat 40-45 minutes or until potatoes are tender. Open foil carefully to allow steam to escape.





# Fabulous Fruit Salad

I first made this for a reunion, and now it's always requested for our family gatherings. The sweet and tangy coating goes well with any fruit, so feel free to substitute your favorites.

—RHONDA EADS JASPER, IN

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**PREP:** 45 MIN. + CHILLING  
**MAKES:** 20 SERVINGS (¾ CUP EACH)

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- 1 medium honeydew, peeled, seeded and cubed
- 1 medium cantaloupe, peeled, seeded and cubed
- 2 cups cubed seedless watermelon
- 2 medium peaches, sliced
- 2 medium nectarines, sliced
- 1 cup seedless red grapes
- 1 cup halved fresh strawberries
- 1 can (11 ounces) mandarin oranges, drained
- 2 medium kiwifruit, peeled, halved and sliced
- 2 medium firm bananas, sliced
- 1 large Granny Smith apple, cubed
- 1 can (12 ounces) frozen lemonade concentrate, thawed
- 1 package (3.4 ounces) instant vanilla pudding mix

1. In a large bowl, combine the first nine ingredients. Cover and refrigerate for at least 1 hour.
2. Just before serving, stir in bananas and apple. Combine lemonade concentrate and dry pudding mix; pour over fruit and toss to coat.



# Grilled Cheese Loaf

I often serve buttery grilled bread with steak and a salad. It's so quick to make and so easy to add to whatever else you have on the grill.

—DEBBI BAKER GREEN SPRINGS, OH

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**START TO FINISH:** 30 MIN.  
**MAKES:** 10-12 SERVINGS

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- 3 ounces cream cheese, softened**
- 2 tablespoons butter, softened**
- 1 cup (4 ounces) shredded mozzarella cheese**
- $\frac{1}{4}$  cup chopped green onions**
- $\frac{1}{2}$  teaspoon garlic salt**
- 1 loaf (1 pound) French bread, sliced**

**1.** In a small bowl, beat cream cheese and butter. Add cheese, onions and garlic salt; mix well. Cut bread, leaving slices attached at the bottom; spread slices with cream cheese mixture.

**2.** Wrap loaf in a large piece of heavy-duty foil (about 28 in. x 18 in.); seal tightly. Grill, covered, over medium heat for 8-10 minutes, turning once. Carefully open foil; grill bread 5 minutes longer.





# Strawberry Salad with Poppy Seed Dressing

My family is always happy to see this refreshing salad on the table. If strawberries aren't available, substitute mandarin oranges and dried cranberries.

—IRENE KELLER KALAMAZOO, MI

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**START TO FINISH:** 30 MIN.  
**MAKES:** 10 SERVINGS

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- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup slivered almonds
- 1 bunch romaine, torn
- 1 small onion, halved and thinly sliced
- 2 cups halved fresh strawberries

## CREAMY POPPY SEED DRESSING

- $\frac{3}{4}$  cup mayonnaise
- 2 tablespoons sugar
- 1 tablespoon sour cream
- 1 tablespoon milk
- 2 $\frac{1}{2}$  teaspoons cider vinegar
- 1 $\frac{1}{2}$  teaspoons poppy seeds

1. In a small heavy skillet over medium-low heat, cook and stir the sugar until melted and caramel in color, about 10 minutes. Stir in almonds until coated. Spread on foil to cool; break into small pieces.
2. In a large bowl, combine the romaine, onion and strawberries. Combine the dressing ingredients; drizzle over salad and toss to coat. Sprinkle with coated almonds. Serve immediately.



# Watermelon Rind Pickles

Waste not, want not has always been smart advice—especially when it produces results that are as sweet and refreshing as these.

—TASTE OF HOME TEST KITCHEN

**PREP:** 45 MIN. + CHILLING • **PROCESS:** 10 MIN.  
**MAKES:** 4 PINTS

- 8 cups sliced peeled watermelon rind (2-in. x 1-in. pieces)**
- 6 cups water**
- 1 cup canning salt**
- 4 cups sugar**
- 2 cups white vinegar**
- 6 cinnamon sticks (3 inches), divided**
- 1 teaspoon whole cloves**
- 1 teaspoon whole peppercorns**

**1.** Place rind in a large nonreactive bowl; stir in water and salt. Refrigerate for several hours or overnight. Rinse and drain well.

**2.** In a Dutch oven, mix sugar, vinegar, 2 cinnamon sticks, cloves and peppercorns. Bring to a boil. Add rinds; return to a boil. Reduce heat; simmer, uncovered, 10 minutes or until tender. Discard cinnamon sticks.

**3.** Carefully ladle hot mixture into four hot 1-pint jars, leaving ½-in. headspace. Add a remaining cinnamon stick to each jar. Remove air bubbles and adjust headspace, if necessary, by adding hot liquid. Wipe rims. Center lids on jars; screw on bands until fingertip tight.

**4.** Place jars into canner, ensuring that they are completely covered with water. Bring to a boil; process for 10 minutes. Remove jars and cool.

**NOTE** To prepare watermelon rind, remove dark green peel from watermelon rind and discard.



**NOTE** The processing time listed is for altitudes of 1,000 feet or less. For altitudes up to 3,000 feet, add 5 minutes; 6,000 feet,

add 10 minutes; 8,000 feet, add 15 minutes; 10,000 feet, add 20 minutes.



# Macaroni Coleslaw

My friend Peggy brought this coleslaw to one of our picnics, and everyone liked it so much, we all had to have the recipe. The water chestnuts are a fun touch and give this creamy salad a nice crunch.

—SANDRA MATTESON WESTHOPE, ND

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**PREP:** 25 MIN. + CHILLING  
**MAKES:** 16 SERVINGS (¾ CUP EACH)

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- 1 package (7 ounces) ring macaroni or ditalini
- 1 package (14 ounces) coleslaw mix
- 2 medium onions, finely chopped
- 2 celery ribs, finely chopped
- 1 medium cucumber, finely chopped
- 1 medium green pepper, finely chopped
- 1 can (8 ounces) whole water chestnuts, drained and chopped

## DRESSING

- 1½ cups Miracle Whip Light
- ½ cup sugar
- ¼ cup cider vinegar
- ½ teaspoon salt
- ¼ teaspoon pepper

1. Cook macaroni according to package directions; drain and rinse in cold water. Transfer to a large bowl; add the coleslaw mix, onions, celery, cucumber, green pepper and water chestnuts.
2. In a small bowl, whisk the dressing ingredients. Pour over salad; toss to coat. Cover and refrigerate for at least 1 hour.



# Bacon-Cheddar Deviled Eggs

I created this recipe a few years ago when I was craving something different to do with hard-cooked eggs. I combined three of my favorite foods — bacon, eggs and cheese — in these deviled eggs. I've shared them at parties and have received many compliments.

—LAURA LEMAY DEERFIELD BEACH, FL

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**START TO FINISH:** 20 MIN.

**MAKES:** 2 DOZEN

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**12 hard-cooked eggs**

**½ cup mayonnaise**

**4 bacon strips, cooked and crumbled**

**2 tablespoons finely shredded cheddar cheese**

**1 tablespoon honey mustard**

**¼ teaspoon pepper**

Slice eggs in half lengthwise; remove yolks and set whites aside. In a small bowl, mash yolks. Stir in the mayonnaise, bacon, cheese, mustard and pepper. Stuff or pipe into egg whites. Refrigerate until serving.

**NOTE** As a substitute for honey mustard, combine 1½ teaspoons Dijon mustard and 1½ teaspoons honey.





# Marinated Fresh Vegetable Salad

This crisp, colorful salad is full of goodness from the garden. The light marinade lets the fresh flavor of the vegetables come through. For variety, I sometimes substitute sliced zucchini for the cucumbers.

—HARRIET STICHTER MILFORD, IN

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**PREP:** 25 MIN. + CHILLING  
**MAKES:** 12 SERVINGS (¾ CUP EACH)

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- 2 cups sliced celery
- 2 cups thinly sliced cauliflower
- 2 cups halved cherry tomatoes
- 2 cups thinly sliced carrots
- 2 cups sliced cucumbers
- 1 medium onion, thinly sliced and separated into rings

## DRESSING

- ¾ cup olive oil
- ½ cup minced fresh parsley
- 3 tablespoons white wine vinegar
- 1 garlic clove, minced
- 1 teaspoon salt
- 1 teaspoon ground mustard
- ½ teaspoon pepper

In a large serving bowl, combine the vegetables. In a small bowl, whisk the dressing ingredients. Pour over vegetables; gently toss to coat. Cover and refrigerate for at least 2 hours or overnight. Serve with a slotted spoon.



# Hearty Eight-Layer Salad

I'm a great-grandmother and have been making this satisfying salad for years. It's my most requested recipe for family gatherings. It's simple to make ahead of time and looks lovely with all of its tasty layers. Dijon mustard gives a hint of zip to the creamy dressing.

—NOREEN MEYER MADISON, WI

**PREP:** 20 MIN. + CHILLING  
**MAKES:** 10 SERVINGS

- 1½ cups uncooked small pasta shells
- 1 tablespoon canola oil
- 3 cups shredded lettuce
- 3 hard-cooked eggs, sliced
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 cup julienned fully cooked ham
- 1 cup julienned hard salami
- 1 package (10 ounces) frozen peas, thawed

## DRESSING

- 1 cup mayonnaise
- ¼ cup sour cream
- ¼ cup chopped green onions
- 2 teaspoons Dijon mustard

## TOPPINGS

- 1 cup (4 ounces) shredded Colby or Monterey Jack cheese
- 2 tablespoons minced fresh parsley

1. Cook pasta according to package directions; drain and rinse with cold water. Drizzle with oil; toss to coat.
2. Place the lettuce in a 2½-qt. glass serving bowl; top with pasta and eggs. Sprinkle with salt and pepper. Layer with ham, salami and peas. Combine

mayonnaise, sour cream, green onions and mustard. Spread over the top. Cover and refrigerate for several hours or overnight.

3. Just before serving, sprinkle with cheese and parsley.





# Refrigerator Dill Pickles

Easy and economical, these delightful dills are tangy, zesty and crispy. People will be impressed that you made them yourself!

—JAKE HAEN OCALA, FL

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**PREP:** 40 MIN. + CHILLING  
**MAKES:** ABOUT 100 PICKLE SPEARS

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- 6 to 8 pounds pickling cucumbers**
- 40 fresh dill sprigs**
- 2 large onions, thinly sliced**
- 5 garlic cloves, sliced**
- 1 quart water**
- 1 quart white vinegar**
- $\frac{3}{4}$  cup sugar**
- $\frac{1}{2}$  cup canning salt**

- 1.** Cut each cucumber lengthwise into four spears. In a large bowl, combine the cucumbers, dill, onions and garlic; set aside. In a Dutch oven, combine the remaining ingredients. Bring to a boil; cook and stir just until salt is dissolved. Pour over cucumber mixture; cool.
- 2.** Cover tightly and refrigerate for at least 24 hours. Store in the refrigerator for up to 2 months.





# Slow-Cooked Bean Medley

I often change the variety of beans in this classic recipe, using whatever I have on hand to total five 15- to 16-ounce cans. The sauce makes any combination delicious!

—PEGGY GWILLIM STRASBOURG, SK

**PREP:** 25 MIN. • **COOK:** 5 HOURS  
**MAKES:** 12 SERVINGS (¾ CUP EACH)

- 1½ cups ketchup
- 2 celery ribs, chopped
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 medium sweet red pepper, chopped
- ½ cup packed brown sugar
- ½ cup water
- ½ cup Italian salad dressing
- 2 bay leaves
- 1 tablespoon cider vinegar
- 1 teaspoon ground mustard
- ½ teaspoon pepper
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 can (15½ ounces) black-eyed peas, rinsed and drained
- 1 can (15½ ounces) great northern beans, rinsed and drained
- 1 can (15½ ounces) whole kernel corn, drained
- 1 can (15½ ounces) lima beans, rinsed and drained
- 1 can (15 ounces) black beans, rinsed and drained

In a 5-qt. slow cooker, combine the first 12 ingredients. Stir in the remaining ingredients. Cover and cook on low for 5-6 hours or until onion and peppers are tender. Discard bay leaves.





# Classic Potato Salad for 50

With creamy chunks of potato and crunchy bits of veggies, this traditional potato salad will gain rave reviews from your gang. It's perfect for the last big gathering of summer.

—DIXIE TERRY GOREVILLE, IL

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**PREP:** 1¾ HOURS + CHILLING  
**MAKES:** 50 SERVINGS (¾ CUP EACH)

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**15 pounds potatoes, peeled and cubed**  
**4 cups mayonnaise**  
**1 cup sweet pickle relish**  
**¼ cup prepared mustard**  
**1 jar (4 ounces) diced pimientos, drained**  
**2 tablespoons salt**  
**1 tablespoon sugar**  
**2 teaspoons pepper**  
**6 celery ribs, chopped**  
**8 hard-cooked eggs, chopped**  
**1 small onion, chopped**  
**Paprika and green pepper rings, optional**

- 1.** Place potatoes in two stockpots and cover with water. Bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until tender. Drain and cool to room temperature.
- 2.** In a large bowl, combine the mayonnaise, relish, mustard, pimientos, salt, sugar and pepper. Divide the potatoes, celery, eggs and onion between two very large bowls; add mayonnaise mixture. Stir to combine.
- 3.** Cover and refrigerate for at least 1 hour. Garnish with paprika and green pepper rings if desired.



# *Desserts*





# Cupcake Cones

Children love this treat, which is not as messy as a piece of cake.

—MINA DYCK BOISSEVAIN, MB

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**PREP:** 25 MIN. • **BAKE:** 25 MIN. + COOLING  
**MAKES:** ABOUT 2 DOZEN

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- $\frac{1}{2}$  cup butter, softened
- $\frac{1}{2}$  cup creamy peanut butter
- $1\frac{1}{2}$  cups packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- $2\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{3}{4}$  cup 2% milk
- 24 ice cream cake cones (about 3 inches tall)
- Frosting of your choice
- Sprinkles or chopped peanuts, optional

**1.** In a large bowl, cream the butter, peanut butter and brown sugar until light and fluffy. Beat in eggs and vanilla. Combine dry ingredients; add to creamed mixture alternately with milk, beating well after each addition.

**2.** Place ice cream cones in muffin cups. Spoon about 3 tablespoons batter into each cone, filling to  $\frac{3}{4}$  in. from the top.

**3.** Bake at  $350^{\circ}$  for 25-30 minutes or until a toothpick inserted near the center of the cake comes out clean. Cool completely on wire racks. Frost and decorate as desired.

**NOTE** *Reduced-fat peanut butter is not recommended for this recipe.*





# Make-Ahead S'mores

These are perfect little desserts to keep on hand for unexpected guests who drop in. Young people, especially, like these.

—ANNE SHERMAN ORANGEBURG, SC

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**START TO FINISH:** 20 MIN.  
**MAKES:** 16 S'MORES

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- 8 ounces semisweet chocolate, chopped**
- 1 can (14 ounces) sweetened condensed milk**
- 1 teaspoon vanilla extract**
- 16 whole graham crackers, halved**
- 2 cups miniature marshmallows**

**1.** In a heavy saucepan, melt chocolate over low heat. Add milk; cook and stir until smooth. Stir in vanilla. Making one s'more at a time, spread 1 tablespoon chocolate mixture over each of two graham cracker halves.

**2.** Place eight or nine marshmallows on one cracker; gently press the other cracker on top. Repeat. Wrap in plastic wrap; store at room temperature.



# Strawberry Shortcake Dessert

A co-worker shared this recipe with me. I've used other fruits, including blueberries, cherries and peaches, and it always gets fabulous comments.

—MICHELE TRACHIER PASADENA, TX

**PREP:** 15 MIN. • **BAKE:** 30 MIN. + CHILLING  
**MAKES:** 20 SERVINGS

- 1 package white cake mix (regular size)
- 1½ cups water
- ¼ cup unsweetened applesauce
- 2 egg whites
- 1 egg
- 1 package (.6 ounce) sugar-free strawberry gelatin
- 2 cups boiling water
- 1 package (16 ounces) frozen unsweetened whole strawberries, thawed, drained and sliced
- 1 carton (16 ounces) frozen reduced-fat whipped topping, thawed
- 10 fresh strawberries, halved

**1.** In a large bowl, combine the cake mix, water, applesauce, egg whites and egg; beat on low speed for 30 seconds. Beat on medium for 2 minutes.

**2.** Pour into a 13x9-in. baking dish coated with cooking spray. Bake at 350° for 30-35 minutes or until a toothpick inserted near the center comes out clean.

**3.** In a large bowl, dissolve gelatin in boiling water. Stir in strawberries. Using a

sharp knife, cut a diamond pattern across top of hot cake; immediately pour gelatin mixture over cake. Cool on a wire rack.

**4.** Refrigerate for at least 6 hours. Spread with whipped topping. Garnish with fresh strawberries.





# Lemon Bars

The recipe for these tangy lemon bars comes from my cousin Bernice, a farmer's wife famous for cooking up feasts.

—MILDRED KELLER ROCKFORD, IL

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**PREP:** 25 MIN. • **BAKE:** 20 MIN. + COOLING  
**MAKES:** 4 DOZEN

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$\frac{3}{4}$  cup butter, softened  
 $\frac{3}{4}$  cup confectioners' sugar  
 $1\frac{1}{2}$  cups plus 3 tablespoons all-purpose flour, divided  
3 eggs  
 $1\frac{1}{2}$  cups sugar  
 $\frac{1}{4}$  cup lemon juice  
Additional confectioners' sugar

1. Preheat oven to 350°. In a large bowl, beat butter and confectioners' sugar until blended. Gradually beat in  $1\frac{1}{2}$  cups flour. Press onto bottom of a greased 13x9-in. baking pan. Bake 18-20 minutes or until golden brown.
2. Meanwhile, in a small bowl, whisk eggs, sugar, lemon juice and remaining flour until frothy; pour over hot crust.
3. Bake 20-25 minutes or until topping is set and lightly browned. Cool completely on a wire rack. Dust with additional confectioners' sugar. Cut into bars. Refrigerate leftovers.





# Cream-Filled Cupcakes

These chocolate cupcakes have a fun filling and shiny chocolate frosting that make them extra-special. They always disappear in a flash!

—KATHY KITTELL LENEXA, KS

**PREP:** 20 MIN. • **BAKE:** 15 MIN. + COOLING  
**MAKES:** 2 DOZEN

- 1** package devil's food cake mix (regular size)
- 2** teaspoons hot water
- $\frac{1}{4}$  teaspoon salt
- 1** jar (7 ounces) marshmallow creme
- $\frac{1}{2}$  cup shortening
- $\frac{1}{2}$  cup confectioners' sugar
- $\frac{1}{2}$  teaspoon vanilla extract

## GANACHE FROSTING

- 1** cup (6 ounces) semisweet chocolate chips
- $\frac{1}{2}$  cup heavy whipping cream

**1.** Prepare and bake cake batter according to package directions, using paper-lined muffin cups. Cool for 5 minutes before removing from pans to wire racks to cool completely.

**2.** For filling, in a small bowl, combine water and salt until salt is dissolved. Cool. In a small bowl, beat the marshmallow creme, shortening, confectioners' sugar and vanilla until light and fluffy; beat in the salt mixture.

**3.** Cut a small hole in the corner of a pastry or plastic bag; insert round pastry tip. Fill the bag with cream filling. Push the tip through the bottom of paper liner to fill each cupcake.

**4.** Place chocolate in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; whisk until smooth. Cool, stirring occasionally, to room temperature or until ganache reaches a dipping consistency.

**5.** Dip cupcake tops in ganache; chill for 20 minutes or until set. Store in the refrigerator.





# Crispy Pretzel Bars

I often make a big batch of these peanut butter-flavored cereal bars on days that I don't want to heat up the kitchen. Kids especially love them, so they're great for picnics, potlucks and school bake sales.

—JANE THOMPSON EUREKA, IL

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**START TO FINISH:** 20 MIN.  
**MAKES:** ABOUT 3 DOZEN

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- 1 cup sugar
- 1 cup light corn syrup
- ½ cup peanut butter
- 5 cups Rice Krispies
- 2 cups pretzel sticks
- 1 cup plain M&M's

In a large microwave-safe bowl, combine the sugar and corn syrup. Microwave on high for 2 minutes or until sugar is dissolved. Stir in peanut butter until blended. Add the cereal, pretzels and M&M's; stir until coated. Press the mixture into a greased 15x10x1-in. pan. Cut into bars.

**NOTE** *This recipe was tested in a 1,100-watt microwave.*





# Apple Pie Bars

This is only one of many wonderful recipes that my mother handed down to me. With their flaky crust and scrumptious fruit filling, these delicious bars are the perfect way to serve apple pie to a crowd.

—JANET ENGLISH PITTSBURGH, PA

**PREP:** 30 MIN. • **BAKE:** 45 MIN. + COOLING  
**MAKES:** ABOUT 2 DOZEN

- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 cup shortening
- 4 egg yolks
- 2 tablespoons lemon juice
- 8 to 10 tablespoons cold water

## FILLING

- 7 cups finely chopped peeled apples
- 2 cups sugar
- $\frac{1}{4}$  cup all-purpose flour
- 2 teaspoons ground cinnamon
- Dash ground nutmeg

## GLAZE

- 1 cup confectioners' sugar
- 1 tablespoon 2% milk
- 1 tablespoon lemon juice

**1.** In a large bowl, combine flour, salt and baking powder. Cut in shortening until mixture resembles coarse crumbs. In a small bowl, whisk the egg yolks, lemon juice and water; gradually add to flour mixture, tossing with a fork until dough forms a ball. Divide in half. Chill for 30 minutes.

**2.** Roll out one portion of dough between two large sheets of waxed paper into a 17-in. x 12-in. rectangle. Transfer to an ungreased 15x10x1-in. baking pan. Press pastry onto bottom and up sides of pan; trim even with top edge.

**3.** In a large bowl, toss the apples, sugar, flour, cinnamon and nutmeg; spread into crust. Roll out remaining pastry to fit top of pan; place over filling. Brush edges with water or milk; pinch to seal. Cut slits in the top.

**4.** Bake at 375° for 45-50 minutes or until golden brown. Cool on a wire rack. Combine glaze ingredients until smooth; drizzle over bars.





# Caramel Marshmallow Delights

When our children were growing up, these sweet and chewy treats were a favorite to take to school to celebrate their birthdays.

—SUSAN KERR CROWN POINT, IN

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**PREP:** 25 MIN. + CHILLING

**MAKES:** 5-6 DOZEN

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- 1 package (10 ounces) Rice Krispies**
- 1 can (14 ounces) sweetened condensed milk**
- ½ cup butter, cubed**
- 1 package (14 ounces) caramels**
- 1 package (16 ounces) large marshmallows**

- 1.** Place cereal in a shallow bowl; set aside. In a double boiler or metal bowl over simmering water, combine the milk, butter and caramels, stirring until smooth. Remove from the heat.
- 2.** With a fork, quickly dip marshmallows into hot mixture; allow excess to drip off. Roll in cereal. Place on a foil-lined pan; chill for 30 minutes. Remove from the pan and refrigerate in an airtight container.





# Root Beer Float Fudge

My children have always loved root beer floats, so I came up with this fudgy treat just for them. Sweet and creamy with that nostalgic root beer flavor, it's always a best-seller at bake sales.

—JENNIFER FISHER AUSTIN, TX

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**PREP:** 15 MIN. • **COOK:** 15 MIN. + CHILLING  
**MAKES:** ABOUT 3 POUNDS

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- 1** teaspoon plus  $\frac{3}{4}$  cup butter, divided
- 3** cups sugar
- 1** can (5 ounces) evaporated milk
- 1** package (10 to 12 ounces) white baking chips
- 1** jar (7 ounces) marshmallow creme
- $\frac{1}{2}$  teaspoon vanilla extract
- 2** teaspoons root beer concentrate

**1.** Line a 9-in.-square baking pan with foil; grease foil with 1 teaspoon butter. In a large heavy saucepan, combine sugar, milk and remaining butter. Bring to a rapid boil over medium heat, stirring constantly. Cook and stir 4 minutes.

**2.** Remove from heat. Stir in baking chips and marshmallow creme until melted. Pour one-third of the mixture into a small bowl; stir in vanilla.

**3.** To remaining mixture, stir in root beer concentrate; immediately spread into prepared pan. Spread vanilla mixture over top. Refrigerate 1 hour or until firm.

**4.** Using foil, lift fudge out of pan. Remove foil; cut fudge into 1-in. squares. Store between layers of waxed paper in an airtight container in the refrigerator.

**NOTE** This recipe was tested with McCormick root beer concentrate.





# Frosty Chocolate Treat

This recipe has been in our family for many years. The thing we like most about it is that it doesn't freeze very hard. Even the leftovers stay slightly soft, so it's easy to scoop.

—JUANITA MICHAEL FLORENCE, AL

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**PREP:** 10 MIN. + FREEZING  
**MAKES:** ABOUT 3½ QUARTS

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- ½ gallon 2% chocolate milk
- 1 can (14 ounces) fat-free sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 carton (16 ounces) frozen reduced-fat whipped topping, thawed

1. In a large bowl, whisk the chocolate milk, condensed milk and vanilla. Whisk in whipped topping until combined.
2. Fill cylinder of ice cream freezer two-thirds full; freeze according to manufacturer's directions. (Refrigerate remaining mixture until ready to freeze.) Transfer dessert to freezer containers; freeze for 2-4 hours before serving.



# Cake & Berry Campfire Cobbler

Here's a warm cobbler that's one of our favorite ways to end a busy day of fishing, hiking, swimming or rafting. I like to top each serving with a scoop of ice cream.

—JUNE DRESS MERIDIAN, ID

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**PREP:** 10 MIN. • **GRILL:** 30 MIN.  
**MAKES:** 12 SERVINGS

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- 2 cans (21 ounces each) raspberry pie filling**
- 1 package yellow cake mix (regular size)**
- 1½ cups water**
- ½ cup canola oil**
- Vanilla ice cream, optional**

- 1.** Prepare grill or campfire for low heat, using 16-20 charcoal briquettes or large wood chips.
- 2.** Line a Dutch oven with heavy-duty aluminum foil; add pie filling. In a large bowl, combine the cake mix, water and oil. Spread over pie filling.
- 3.** Cover Dutch oven. When briquettes or wood chips are covered with white ash, place Dutch oven directly on top of 8-10 of them. Using long-handled tongs, place remaining briquettes on pan cover.
- 4.** Cook for 30-40 minutes or until filling is bubbly and a toothpick inserted in the topping comes out clean. To check for doneness, use the tongs to carefully lift the cover. Serve with ice cream if desired.

**NOTE** *This recipe does not use eggs.*





# Taste of Home®

Holiday

## Family Reunions

### general index

Turn here for an index that lists recipes by type and main ingredient.

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Beer and Brats Nachos  
Cilantro Lime Hummus  
Classic Texas Caviar  
Grilled Pizza Bread  
Hot Dog Sliders  
Orange-Glazed Smokies  
Pear Waldorf Mini Pitas  
Ranch Snack Mix  
Roasted Vegetable Dip  
Spicy Watermelon Salsa

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Bacon-Cheddar Deviled Eggs

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