



Top 10 Potluck & Dessert Recipes

Entrées, snacks, salads and desserts that will wow anyone



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Sweet and Spicy Beer Barbecue Chicken

Ingredients

Chicken

- 8 chicken drumsticks or thighs (about 3 pounds total)
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper

Sauce

- 1 tablespoon olive oil
- 1/2 cup finely chopped yellow onion (about 1 medium)
- 4 cloves garlic, minced
- 1 tablespoon chili powder
- 1 cup beer (wheat, ale or lager)
- 1/2 cup ketchup
- 2 tablespoons hot sauce (Sriracha)
- 1 tablespoon Worcestershire sauce
- 1 tablespoon apple cider vinegar
- 1 tablespoon packed brown sugar
- 2 teaspoons cornstarch (more or less depending on thickness)

Prep: 10 min

Cook: 55 min

Serves: 8

Directions

- 1.** Preheat oven to 375° F. Place chicken drumsticks into large baking dish in single layer. Sprinkle with salt and pepper. Bake uncovered for 35-40 minutes or until chicken is firm and reads 165° F internally with instant-read thermometer. While baking start making sauce (chicken will be grilled to completion later).
- 2.** To make sauce: Heat medium sauce-pan to oil to medium heat. Add onion and garlic, cook about 5 minutes until tender, stir occasionally. Stir in chili powder and cook 1 minute more. Stir in beer, ketchup, hot sauce, Worcestershire sauce, vinegar and brown sugar. Bring to boil then simmer on low, uncovered, for about 15 minutes. Sauce will thicken. Stir in cornstarch, cook additional 5 minutes until consistency of barbecue sauce.
- 3.** To barbecue chicken: Heat gas or charcoal grill to medium heat. Wet paper towel with cooking oil and grease grill to prevent sticking. Immediately place baked chicken on grill and brush tops generously with half of barbecue sauce. Cook, covered for 8 minutes. Flip over and top other sides with remaining sauce. Cook covered for an additional 6-8 minutes or until completely cooked in center (meat will be white). Serve with more beer on the side.

Barbecue Chicken Kebabs with Peanut Lime Dipping Sauce

Ingredients

- 6 tablespoons fresh lime juice (about 3 medium limes)
- 1/4 cup olive oil, plus 2 tablespoons for grilling
- 1 tablespoon dried ground cumin
- 1 teaspoon crushed red pepper flakes
- 1/4 teaspoon salt and 1/4 teaspoon black pepper
- 4 large chicken breasts (about 8-ounces each), cut into 1-inch cubes
- 1/4 cup smooth peanut butter
- 2 teaspoons grated lime zest
- 4 tablespoons milk
- 1 tablespoon sesame oil
- Wooden or metal skewers (soak wooden skewers in water for 30 minutes to prevent burning)

Prep: 35 min

Cook: 15 min

Serves: 6



Directions

- 1.** To create marinade for chicken, in medium bowl mix 4 tablespoons lime juice, olive oil, cumin, red pepper, salt and pepper. In large ziplock add marinade mix and chicken breast pieces. Seal and shake to evenly coat chicken. Marinate for 30 minutes. Do not marinate longer as the acid from the limes will start cooking the chicken.
- 2.** Meanwhile, in medium bowl combine 2 tablespoons lime juice, lime zest, peanut butter, milk and sesame oil. Mix together to create dipping sauce.
- 3.** Heat gas or charcoal barbecue to medium heat. Place marinated chicken pieces on skewers, discard marinade. Pieces should be just touching each other and not packed together tightly. This allows for even cooking.
- 4.** Coat paper towel with olive oil and use to lightly coat heated grill (this prevents the chicken from sticking). Place skewers on grill and cook chicken 10-15 minutes, rotating every few minutes, or until brown on outside and cooked white on the inside. Serve chicken skewers with dipping sauce on side.

Lemon and Dill Barbecue Salmon Kabobs

Prep: 50 min

Cook: 10 min

Serves: 6

Ingredients

- 16-ounces fresh or frozen salmon fillets
- 1/2 cup white wine vinegar
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon fresh grated lemon zest
- 2 tablespoons fresh chopped dill
- 1 large zucchini, sliced into 1/8-inch pieces
- Metal or wood skewers
(if using wood, soak in water for at least 30 minutes to prevent burning)
- Salt and pepper to taste
- 2 tablespoons cooking oil

Directions

- 1.** Thaw salmon if frozen. Rinse salmon and pat dry with paper towel. Cut salmon cross-way into 1/2-inch wide strips and place in large ziplock bag. To marinade add vinegar, lemon juice and zest, and fresh dill to bag. Seal tightly and shake to combine. Marinade in refrigerator for 45 minutes at most (do not marinade longer or the vinegar will start to cook the salmon).
- 2.** Preheat gas or charcoal grill to medium heat. Remove salmon from bag and discard marinate. Thread salmon pieces accordion-style (see picture for reference) onto skewers, alternating with zucchini slices. Sprinkle with salt and pepper.
- 3.** Wet a paper towel with cooking oil and rub onto grill to prevent sticking. Immediately place skewers on grill. Cook uncovered for 6-10, rotating every few minutes, until grill marks appear and fish is flaky when tested with a fork. Optional: squeeze more lemon juice on top when serving.

Creamy Crab and White Sauce Enchiladas

Ingredients

- 16-ounces light sour cream
- 1/2 cup plain yogurt
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 2 teaspoons smoked paprika
- 1 cup milk
- 8-ounce can roasted, diced green chilies (drained)
- 1 pound (16-ounce) fresh or imitation crab meat, chopped into small pieces
- 3 green onion stalks, sliced (about 1/2 cup)
- 12 (7-inch) corn tortillas
- 1 cup shredded cheddar cheese
- Fresh cilantro leaves for garnish (optional)

Prep: 20 min

Cook: 40 min

Serves: 12



Directions

- 1.** To make sauce: In large bowl stir together sour cream, yogurt, flour, salt, cumin, and paprika. Stir in milk and green chilies. Dived sauce in half.
- 2.** Preheat oven to 350° F. Combine chopped crab meat and green chilies in one half of the sauce to make filling. Evenly divide filling between tortillas; place filling on one end of each tortilla, roll tightly and line into baking dish, seam down.
- 3.** Spoon remaining sauce evenly over the tops of the enchiladas. Sprinkle evenly with cheese. Bake, uncovered, for 35-40 minutes, until heated through and cheese is lightly browned. Let stand for 10 minutes and top with cilantro if desired.

White Bean and Spinach Quinoa Salad

Prep: 10 min
Cook: 20 min
+ chilling time
Serves: 6

Ingredients

- 2 cups cooked quinoa, cooled
- 1 (15-ounce) can garbanzo beans
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 tablespoon olive oil
- 1 tablespoon white wine vinegar (or balsamic)
- 1 cup (4-ounces) crumbed feta cheese
- 1 tablespoon minced fresh basil
- 4 cups (tightly packed) whole baby spinach leaves

Directions

1. Cook 1-cup dry quinoa according to package directions and cool (will make about 2 cups)
2. In medium bowl combine cooked quinoa, garbanzo beans, salt, pepper, olive oil, vinegar, feta cheese, and basil.
3. Scoop over spinach leaves when serving. Optional: garnish with sliced basil.

Orange Cumin Chicken and Couscous Salad

Ingredients

- 2 cups water
- 1 1/2 cups uncooked couscous
- 2/3 cup golden raisins
- 3 chicken breasts, cut into about 1/2-inch pieces
- 3 tablespoons olive oil
- 1/2 cup undiluted, thawed orange juice concentrate
- 1/4 cup lemon juice
- 1/2 teaspoon grated lemon rind
- 2 tablespoons water
- 1 tablespoon ground cumin
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon salt
- 2 peeled cucumbers, chopped
- 1 medium orange bell pepper and 1 medium red bell pepper, chopped
- 1/2 cup finely chopped red onions
- 1/2 cup chopped fresh cilantro

Prep: 15 min
Cook: 15 min
+chilling
Serves: 8



Directions

- 1.** Bring 2 cups of water to boil in pan. Completely stir in couscous and raisins, remove from heat. Cover and let stand for 5 minutes. Remove cover, fluff with fork and allow to sit and continue to cool.
- 2.** Heat sauté pan to medium-high heat. Add 1-tablespoon olive oil, allow to heat slightly. Add chopped chicken and cook until completely cooked through, stirring regularly. About 5-10 minutes. Allow to cool and continue to next steps.
- 3.** Combine 2 tablespoons of the olive oil, and the next 6 ingredients though salt. Stir well.
- 4.** Combine couscous mixture, chicken, juice mixture, and rest of ingredients and toss together till combined. Serve right away or chill for later use. Dish is best served cold.

Chocolate Pecan Cookies with Caramel Drops

Ingredients

- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 egg, separated
- 1 teaspoon vanilla extract
- 2 tablespoons 2% milk
- 1/3 cup baking cocoa
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1 cup finely chopped pecans (can replace with other nuts)
- 1 cup baking caramel bits
- 3 tablespoons heavy whipping cream
- 3/4 cup semisweet chocolate chips
- 2 tablespoons butter

Prep: 25 min
+45 min chilling
Cook: 10 min
Serves: 30

Directions

1. Mix butter and sugar in a bowl until combined and fluffy. Then beat in egg yolk, milk and vanilla. In separate bowl combine cocoa, flour and salt; then slowly mix into creamed mixture.
2. Cover and refrigerate for at least 45 minutes or until firm enough to handle.
3. Preheat oven to 350°. Roll dough by hand into small balls, about 3/4 inch in diameter. In one bowl place egg white, and in another chopped pecans. Dip and coat the cookie balls in egg whites, then roll completely with pecans.
4. Place on greased cookie sheet about 1 1/2 inches apart. Use your finger to press and divot into the center of each cookie. Bake 10-12 minutes at 350° until mostly firm and no longer shiny (the brownie toothpick test works well for doneness). Remove from oven and allow to cool.
5. Melt caramel bits and heavy cream in pan over low heat. Then spoon into center of cookies to create caramel mound. Melt chocolate and butter in a double boiler or microwave just until smooth. Then drizzle over chocolate in desired pattern. A pastry bag makes this easier.

Reese's Peanut Butter Cup Mini Cheesecake Cupcakes

Ingredients

Crust

- 2 cups chocolate cookie crumbs (Oreo's with filling removed)
- 4 tablespoons butter, melted
- 1 tablespoon cocoa powder
- Cooking spray

Filling

- 2 (8-ounce) packages cream cheese, softened
- 1/2 cup smooth peanut butter
- 3/4 cup brown sugar, packed
- 2 eggs, room temperature
- 3/4 teaspoon vanilla extract
- 1/4 cup heavy cream

Topping

- 1 cup semi-sweet chocolate chips
- 3 tablespoons heavy cream
- 1 tablespoon powdered sugar
- Reese's Peanut Butter Cups, chopped (about 12 mini)

Prep: 30 min
+4 hrs chilling
Cook: 20 min
Serves: 12



Directions

- 1.** To make crust: Preheat oven to 350° F. In medium bowl, mix chocolate cookie crumbs, melted butter and cocoa powder until combined. Place 12 cupcake liners in cupcake pan and lightly spray with cooking oil. Fill each with roughly 1 tablespoon crust mixture and firmly press into bottom to form crust. Bake for 5 minutes and remove from oven.
- 2.** To make peanut butter cheesecake filling: In large bowl, beat softened cream cheese and peanut butter with electric mixer on medium speed until smooth. Add brown sugar and blend till combined. Blend in eggs, one at a time, then vanilla and heavy cream until just combined. Scrape sides with spatula and mix completely. Spoon batter into prepared cups, filling to the very top. Bake 12-15 minutes at 350° until cheesecakes are set and no longer jiggle in center. Take out and cool to room temperature. Then cover and refrigerate for 4 hours or overnight.
- 3.** To make chocolate and Reese's topping: Place chocolate chips and 3 tablespoons heavy cream in double boiler or microwave safe bowl. Stir and heat until melted (If microwaving, heat in 20 second intervals, stirring between). Add 1 tablespoon of powdered sugar to melted chocolate and combine.
- 4.** Spoon desired amount over each cooled cheesecake. Then top with chopped Reese's Cups for garnish.



Black Forrest Brownies

Prep: 25 min

Cook: 35 min

Serves: 18

Ingredients

- 3 cups maraschino cherries, no stems (about 24-ounce jar)
- 1 cup semi-sweet chocolate chips (6 ounces)
- 1/3 cup butter
- 3 eggs, lightly beaten
- 1 1/4 cups granulated sugar
- 1 1/4 cups all-purpose flour
- 1 teaspoon vanilla
- 3/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup white chocolate chips (6 ounces)
- 2/3 cup slivered almonds, toasted
- 4-ounces cream cheese, softened
- 2/3 cup powdered sugar

Directions

- 1.** Preheat oven to 350°. Coarsely chop 2 cups of cherries and place on paper towels to drain excess liquid (save the remaining whole cherries as garnish).
- 2.** Slowly melt chocolate and butter in double boiler. Take off of heat. Stir in eggs, sugar, vanilla, salt, flour and baking soda. Fold in chopped cherries, white chocolate chips and almonds.
- 3.** Pour batter into a greased 13 x 9 x 2 baking pan. Bake for 35 minutes or until toothpick placed in brownie comes out clean. Allow to cool, then cut into bars.
- 4.** Beat cream cheese and powdered sugar in a bowl with electric mixer on medium speed until smooth. Pipe mixture in a circular swirl on top of each brownie. Place 1 drained cherry on top of each brownie

Strawberry Sweet Cream Fruit Pizza Pie

Ingredients

- 1 cup butter (2 cubes), softened
- 2 cups all-purpose flour
- 1/2 cup powdered sugar
- 2 pint size baskets (about 4 cups) fresh large strawberries; plus 1 basket (2 cups) for topping
- 2 tablespoon cornstarch
- 1 1/2 cups granulated sugar
- 2 (8-ounce) packages cream cheese, softened
- 1 teaspoon vanilla
- 1/2 teaspoon fresh lemon juice
- 1/2 teaspoon grated lemon zest

Prep: 20 min
+2 hrs cooling
Cook: 20 min
Serves: 8



Directions

- 1.** Preheat oven to 350° F. To make crust: Mix softened butter, flour and powdered sugar till well combined (will form a thick dough). Pat into bottom of slightly greased 9-inch round pie or cheesecake pan (bottom of pan only, not sides). Bake 15 minutes at 350°, or until slightly firm in center. Take out of oven and cool to room temperature.
- 2.** To make strawberry filling: Remove leaves and puree or crush 2 baskets of strawberries to make 2 cups strawberry puree. Place strawberry puree, 1/2 cup granulated sugar and 2 tablespoons cornstarch in medium saucepan over medium heat stove. Stir and bring to a low boil. Reduce heat to low and simmer for 5-10 minutes until sauce thickens. Take off heat to cool.
- 3.** To make cream cheese base: Mix softened cream cheese, 1 cup granulated sugar, vanilla, lemon juice and lemon zest until combined.
- 4.** To Assemble: Spread cream cheese mixture evenly over baked crust, then spread strawberry puree mixture evenly over cream cheese. Slice leftover basket of strawberries and arrange on top of puree in desired pattern. Cover and cool in refrigerator for 2 hours, or until firm.



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