

One Pan Meat and Potato

Recipe From The Kitchen Of Linda Kinnetz

INGREDIENTS

2 boxes of scalloped potatoes
1 package of Lipton soup mix
1pound beef
1small onion cut up
1 can of cream of mushroom soup
2 1/2 cups of milk
French fried onions for on top

PREPARATION

Grease or spray a 13 x 9 pan. Fry your beef and onions, take out any grease. 2 boxes of scalloped potatoes in the bottom of pan, sprinkle the Lipton soup mix on top of potatoes. Then put your beef and onions on top of potatoes. In a separate bowl whisk 1 can of mushroom soup and 2 1/2 cups of milk. Pour on top of potatoes and beef mixtures. Mix together. Oven set at 400 degrees for 30 minutes. 5 minutes before it's done, put some French fried onions on top, and bake for the 5 minutes remaining. (Enjoy)



2025 CCF “Picnics and Potlucks!”



Cheesy Chicken Tater Tot Casserole

Recipe From The Kitchen Of Sandra Voss

INGREDIENTS

1 cup bacon pieces
1 1/2 pounds boneless chicken breast diced
2 cups shredded cheddar cheese
1 reg. bag of tater tots
Salt and pepper to taste

PREPARATION

Mix all ingredients in a Ziploc bag and marinate in refrigerator overnight. Place tater tots in the bottom of a crockpot. Empty ingredients from the Ziploc on top of the tater tots. Try to get cheese on top if possible but not necessary. Top with ¾ cup milk. Cook on low for 6-8 hours (check after 6 hours) serve with rolls or side salad.



Strawberry and Blueberry Graham Cracker Cheesecake Fluff

Recipe From The Kitchen Of Vanessa Rohwer

INGREDIENTS

Strawberries cleaned and sliced
Blueberries cleaned and destemmed
2 tubs 8 oz cool whip
1 8 oz cream cheese (or 1 package cream cheese pudding mix)
1 or 2 packages of graham crackers (or break up a graham cracker crust)
If you use pudding mix use a little milk (1/2 cup)

PREPARATION

Mix cool whip and cream cheese together until creamy with a mixer. (If you use pudding mix add a little milk so it creamy.)
Mix in all the Berries.
Mix in graham crackers.
Chill for an hour and serve.



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Taco Lasagna

Recipe From The Kitchen Of Brenda Clark

INGREDIENTS

1 lb hamburger
1/2 cup minute rice
1/2 cup water
1 package taco seasoning
16 ounces sour cream
15 ounces black beans
16 ounces cheddar cheese
1 package tortilla shells

PREPARATION

Brown hamburger in a pan. Add rice and stir in water and also taco seasoning. Let simmer.
Spray 9 x 12 pan and assemble layers, put down 2 tortilla shells then put half the hamburger mix on top.
Next put half sour cream and then half can black beans, then half of the cheese. Then repeat all of this again.
Bake at 350 oven for 45 minutes.
Let sit 5 minutes before cutting and serving.

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Twinkie Dessert

Recipe From The Kitchen Of Donna Nordman

INGREDIENTS

8 Twinkies
1/2 cup pineapple juice
2 boxes orange jello
1 qt vanilla ice cream
1 cup hot water
7 oz bottle 7-Up
1 cup crushed pineapple

PREPARATION

Use a 9x13 pan. Cut Twinkies in half lengthwise and place in pan, cut side down. Dissolve jello in hot water. Add pineapple juice, ice cream and 7-Up. Fold in pineapple and pour mixture over Twinkies. Chill thoroughly. Very refreshing dessert after a potluck meal.



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Spinach and Artichoke Dip

Recipe From The Kitchen Of Jennifer Kipfer

INGREDIENTS

1 14 oz can artichoke hearts
1 Tbsp onion flakes
9 Oz frozen spinach
1 pinch cayenne pepper
1 pinch salt & pepper
8 oz cream cheese
1/4 cup milk
3/4 cup mozzarella cheese
1/2 parmesan cheese

PREPARATION

Combine together in crockpot, done in about 2 hours. Serve with crackers or tortilla chips.

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Cucumber, Tomato and Onion Salad

Recipe From The Kitchen Of Betty Williams

INGREDIENTS

3 tomatoes, chopped
3 cucumbers, chopped
1 onion, chopped
1/2 cup vinegar
1 teaspoon pepper
1 teaspoon salt
2 Tablespoons sugar
1 cup water
1/4 cup olive oil

PREPARATION

Mix well and chill.



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Hawaiian Meatballs

Recipe From The Kitchen Of Lisa Klein

INGREDIENTS

1 can crushed pineapple (drain well and save juice)
1 pound ground beef
1 egg
2 slices crumbled bread
1 tablespoons minced onions
1 teaspoon salt
1/8 teaspoon cloves
1/8 teaspoon allspice

Topping:

1/3 cup reserved pineapple juice
1/2 cup ketchup
1/2 cup brown sugar

PREPARATION

Mix beef, egg, bread crumbs, onion, salt, cloves, allspice, and drained crushed pineapple. Mold into small balls. Spray 9 x 13 pan with Pam and place meatballs in pan. Bake meatballs at 350 for 50 minutes. Remove from oven and drain the excess grease. Mix up toppings and pour over meatballs. Bake an additional 10 minutes.



Aubree's Favorite Cheesy Scalloped Potatoes

Recipe From The Kitchen Of Rebecca Sandersfeld

INGREDIENTS

3 lbs. potatoes, peeled & thinly sliced
1 1/2 cup shredded cheddar cheese
1/2 cup chopped onion
1 1/2 cup cubed ham
1 can (10 3/4 oz.) condensed cream of mushroom or chicken soup
1/2 cup milk
pepper

PREPARATION

Spray 3-4 quart slow cooker with cooking spray. In large bowl, mix potatoes, onion and ham, spoon into slow cooker. In medium bowl, mix soup, milk, cheese and pepper, pour over potato mixture. Cover, cook on High heat setting 4 hours or until potatoes are tender. Gently stir potatoes before serving



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Cheesecake Salad

Recipe From The Kitchen Of DeeRae Vortherms

INGREDIENTS

1 box instant Cheesecake pudding
1 cup milk
Whisk pudding in milk
Add 1 small to cool whip

PREPARATION

Mix in blueberries & strawberries
Refrigerate until serving.
May substitute any fruit.
Enjoy.



Mexican Corn Coleslaw

Recipe From The Kitchen Of Becky Jackson

INGREDIENTS

Coleslaw mix- 1 bag(14 oz.)
1 can corn(13.75 oz.), drained
1 can black beans(13.75 oz.), drained
1 bell pepper, chopped
1/3 cup sour cream
3/4 cup mayonnaise
1/4 cup lime juice
1/4 cup minced cilantro
1 packet taco seasoning
1 chopped jalepeno(optional), seeds removed

PREPARATION

In a large bowl, combine coleslaw mix, bell pepper, black beans, corn, cilantro and jalepenos. In a separate bowl, mix mayonnaise, sour cream, and taco seasoning to make the dressing. Pour the dressing mix over the coleslaw mixture and toss to coat. Drizzle lime juice over the coleslaw and toss to coat again. Refrigerate for at least 30 minutes before serving.



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BLT pasta salad

Recipe From The Kitchen Of Kristal Jensen

INGREDIENTS

12 oz box of pasta (I use bowtie)
1/2 lb. Signature Farms Thick Cut Hickory Smoked Sliced Bacon, cooked crisped and diced (any brand of bacon is fine too)
1 cup of cherry tomatoes cut in half
3 green onions diced
1 1/2 cups Monterey Jack cheese grated
1 cup mayo
4 Tbsp BBQ sauce
1 tsp garlic powder.

PREPARATION

Cook pasta according to directions in boiling water until cooked al dente. Drain and rinse. In a bowl, combined pasta, tomatoes, green onion, cheese and bacon. Mix together mayo, BBQ sauce and garlic powder. Add dressing to pasta bowl and stir to combine. Salt and pepper to taste. Refrigerate until ready to serve.

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