



Betty
Crocker®

Share the Feast

Host a potluck dinner this holiday with these delicious **Betty Crocker**® recipes as featured in *BJ's Journal*.



Low-key and lots of fun, potluck dinners are an old idea whose time has come again. It's no wonder. After all, they're easy on the budget and give everyone a chance to shine. You supply the main dish while your guests share their own favorite holiday dishes.

Of course, some guests may need a little guidance about what to bring. For them — and exclusively for BJ's — the kitchen experts at **Betty Crocker** have whipped up a few delicious alternatives to the standard holiday fare. Made with low-cost staples from the pantry and freezer, these full-flavored recipes allow even inexperienced cooks to achieve delicious results.

Perfect Potlucks Aren't Just Luck

Plan ahead to guarantee a successful potluck:

- Lots of guests appreciate the guidance of assigned courses, and confirming who is making what will help you achieve the right balance of side dishes and desserts.
- Assign Beverages, Ice, Plastic Utensils, Paper Plates and Cups, Folding Chairs and other party essentials to non-cooking guests.
- Be sure to use Chafing Dishes and Coolers to keep foods at their correct temperature so you can enjoy them safely.
- Be sure to arrange your buffet table for easy access from both sides and pre-cut foods into individual servings for fast serving.



Cheesy Potato-Corn Chowder

makes 12 servings

Soup lovers will adore this cheesy take on classic New England chowder. It's so rich and delicious, you'll want to make extra so you can serve it for supper on a chilly winter evening.

you'll need:

- 7 medium Green Giant® Yukon Gold Potatoes, cut into ½" cubes
- 1 carton (32 oz.) Progresso® Chicken Broth
- 1 Tbsp. roasted Garlic
- ½ tsp. each Salt and Ground Black Pepper
- ⅓ cup Gold Medal® All-Purpose Flour
- 1 cup Milk
- 2 cups Cracker Barrel® Extra Sharp Cheddar Cheese, shredded
- 2 cans (7 oz. each) Green Giant® Niblets® Whole Kernel Corn, drained
- 4 Scallions (1/4 cup; optional), finely chopped

1. In 5-quart Dutch oven, place potatoes; add just enough water to cover. Heat to boiling. Reduce heat; cover and simmer 10 to 15 minutes or until potatoes are very tender. Drain. Reserve 1 cup potatoes; return remaining potatoes to saucepan. In small bowl, mash reserved potatoes with fork; return to saucepan.
2. Stir in broth, garlic, salt and pepper. Heat to boiling. Reduce heat to medium; cook uncovered 2 minutes.
3. In small bowl, stir flour into milk with wire whisk until well mixed. Add milk mixture to potato mixture, stirring constantly. Cook over medium heat, stirring frequently, until mixture thickens and boils. Stir in cheese and corn until cheese is melted.
4. To serve, ladle chowder into bowls; top with scallions.

Tip!

Ask guests to label their pans and serving dishes for easy identification when it's time to go home.

Find more great Appetizer recipes on BettyCrocker.com/apps

Walnut Pesto Breadsticks

makes 24 breadsticks

These upscale alternatives to dinner rolls are super easy and kids love to help twist the dough. Don't have fresh basil for the pesto? Substitute Ready Pac® Baby Spinach.

1. In blender or food processor, place all pesto ingredients. Cover and blend on medium speed about 3 minutes, scraping sides of bowl occasionally, until smooth.
2. Heat oven to 450.° Lightly grease a large cookie sheet with shortening or cooking spray. In medium bowl, stir together Bisquick and water until soft dough forms.
3. Sprinkle work surface with Bisquick. Place dough on surface; roll to coat. With rolling pin, roll into 10" x 8" rectangle. Brush dough with about ¼ cup of the pesto. Cut dough crosswise into 12 strips; cut each strip in half. Gently twist each strip. Place about ½" apart on cookie sheet.
4. Bake 12 to 14 minutes or until light golden brown. Serve warm with extra pesto. Refrigerate any remaining pesto.



you'll need:

PESTO:

- 2 cups firmly packed Fresh Basil Leaves
- ¾ cup grated Parmigiano Reggiano Cheese
- ¼ cup Berkley & Jensen® Walnuts, chopped
- ¾ cup Rozzano® Organic Extra Virgin Olive Oil
- 3 cloves Garlic, peeled

DOUGH:

- 2 cups Original Bisquick® Baking Mix
- ½ cup cold water



Be sure to pick up plenty of **Glad®** disposable containers at BJ's. They're the easy way to send leftovers home.



Broccoli and Pearl Onion Casserole

makes 12 servings

Need to cut the prep time of this scrumptious dish? Substitute 4 12-oz. bags of **Green Giant® Valley Fresh Steamers™ Broccoli & Cheese Sauce** for the fresh broccoli florets — no extra cheese sauce required.

you'll need:

CHEESE SAUCE & VEGETABLES:

2 cups Milk
 ¼ cup Gold Medal® All-Purpose Flour
 ¼ cup Land O'Lakes® Butter
 ¾ tsp. Salt
 ½ tsp. Ground Black Pepper
 1 cup shredded Gruyere Cheese
 1 cup Daisy® Sour Cream
 8 cups Pre-Cut Broccoli Florets
 8 oz. Pearl Onions

TOPPING:

¾ cup Progresso® Italian Style Bread Crumbs
 ¼ cup Land O'Lakes® Butter, melted
 2 Tbsp. Fresh Parsley, chopped

1. Heat oven to 350.° Make cheese sauce: heat milk, flour, butter, salt and pepper in 2-quart saucepan, stirring constantly. Boil and stir 1 minute. Stir in shredded cheese until melted; stir in sour cream.
2. In 3-quart saucepan, heat water to boiling. Add broccoli; cook about 5 minutes or until crisp tender. Remove with slotted spoon and drain well. In same saucepan with boiling water, cook onions about 2 minutes; drain and peel. Spoon broccoli and onions into shallow 2-quart baking dish. Pour cheese sauce over vegetables. In medium bowl, mix melted butter and bread crumbs; spoon over broccoli mixture.
3. Bake, uncovered, 15 to 20 minutes or until hot and bubbly. Sprinkle bread crumbs with parsley; serve hot.

Broccoli and Pearl Onion Casserole Recipe Variation

To use **Green Giant® Valley Fresh Steamers™ Broccoli & Cheese Sauce**: Cook 4 bags (12 oz. each) as directed on package. In 1-quart saucepan, heat water to boiling. Add onions; cook 2 minutes. Drain and peel onions. Spoon broccoli and onions into shallow 2-quart baking dish; stir in sour cream. Top broccoli with bread crumb mixture. Bake as directed.



Butternut-Sweet Potato Streusel

makes 12 servings

Naturally sweet, this delightful side dish is a great way to get kids to eat these nutritious vegetables. Grownups love it, too — serve it this holiday and watch it disappear.

you'll need:

¼ cup Land O'Lakes® Butter
 ½ tsp. McCormick® Ground Cinnamon
 ¼ tsp. McCormick® Ground Ginger
 1½ lb. Green Giant® Pre-Cut Butternut Squash
 2 medium Dole® Sweet Potatoes, cut into ½" cubes

STREUSEL TOPPING:

¼ cup Gold Medal® All-Purpose Flour
 ¼ cup packed Domino® Light Brown Sugar
 2 Tbsp. Land O'Lakes® Butter
 1 tsp. McCormick® Ground Cinnamon
 ½ cup Berkley & Jensen® Pecans, chopped

1. Heat oven to 375.° Place butter in 3-quart shallow casserole; heat in oven 5 to 7 minutes or until melted.
2. Stir cinnamon and ginger into melted butter. Add squash and sweet potatoes; toss to coat. Cover; bake 30 to 35 minutes or until squash and sweet potatoes are just tender.
3. Meanwhile, in medium bowl, combine all topping ingredients. Uncover squash; spoon topping over squash mixture. Bake 10 minutes or until topping is brown.



Cranberry Crème Brûlée Tartlets

makes 16 tartlets

These tiny tarts are creamy, tangy and totally delicious. And they're easy to make, too. Bake a few batches as homemade gifts for teachers and co-workers.

1. Heat oven to 450.° In 1-quart saucepan, mix cranberry filling ingredients; heat to boiling. Cook over medium heat about 10 minutes, stirring occasionally, until thickened; cool.
2. Unroll pie crusts on work surface. Flatten each crust slightly with rolling pin. With 3½" round cutter, cut 8 rounds from each crust. Press rounds in bottoms and up sides of 16 muffin cups, with edges extending slightly. Bake crusts 8 to 10 minutes or until light golden brown.
3. Reduce oven temperature to 350.° In large bowl, beat cream cheese, cream, sugar, eggs and vanilla with electric mixer on medium speed until smooth. Spoon about 1 heaping teaspoon cranberry filling into each tartlet; top with cream cheese mixture.
4. Bake 10 to 12 minutes or until center is set. Sprinkle each tartlet with crushed caramel candies. Bake 3 to 5 minutes or until candy is melted. Cool on cooling rack about 1 hour. Refrigerate until thoroughly chilled (about 2 hours) before serving. Store in refrigerator.

you'll need:

CRUST:

- 1 pkg. Pillsbury® Refrigerated Pie Crust, softened as directed on box

CRANBERRY FILLING:

- ⅓ cup Domino® Cane Sugar
- ⅓ cup water
- 1 cup fresh Ocean Spray® Cranberries
- ½ tsp. McCormick® Ground Cinnamon

CREAM CHEESE FILLING:

- 12 oz. Philadelphia® Cream Cheese, softened
- 2 Tbsp. Land O'Lakes® Heavy Cream
- ½ cup Domino® Cane Sugar
- 3 Eggland's Best Eggs
- 1 tsp. Berkley & Jensen™ Pure Vanilla Extract

CARAMEL:

- ½ cup Werther's Original® Hard Candies (hard caramels), crushed



Potlucks get better with every invitation you send. As you write your guest list this year, think of those who can't hold their own celebrations and ask them to be part of yours.

Brought to you by:



Find more great Soup recipes on BettyCrocker.com/soups

Availability of items may vary by Club location. Items available only while supplies last. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Recipes may contain eggs and/or nuts.



Shopping List

when you need a little help getting organized

Fresh Produce

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Dairy

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Bakery

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Meat, Seafood, Deli

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Packaged Groceries

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Meals & Sides

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Chips & Snacks

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Frozen Foods

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Beverages

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Household Goods

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Personal Care

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Pet Care

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