

More Potluck Favorites inspired by Henderson House

- Derry's Best Potluck Casserole, Main Dish
- Mrs. H's Hot Dog and Cornbread Casserole, Main Dish
- Waldorf Salad for a Crowd, Side Dish/Salad
- Corn & Bean Salad with Lime Dressing, Side Dish/Salad
- Classic Macaroni & Ham Salad, Side Dish/Salad
- Not Your Average Fruit Salad, Side Dish/Salad
- Knobby Apple Cake, Dessert

RECIPE: Derry's Best Potluck Casserole

Submitted by Derry Dickinson, Vermont

INGREDIENTS:

1 lb. ground beef
¾ cup half & half
3 cloves garlic, minced
1 tsp. Italian seasoning
1 cup jarred spaghetti sauce
½ tsp. dried rosemary
1 cup jarred brown gravy
Salt & pepper to taste
¾ lb. penne pasta or any other short tubular kind

DIRECTIONS:

Heat a large skillet and cook the beef and garlic until done. Drain any excess fat. Add rest of ingredients, except for pasta, and simmer beef mixture about 10-15 minutes while you are cooking the pasta. Drain pasta and mix with sauce. Put in 3 qt. casserole dish and top with 1 cup grated cheese of any combination. (Mozzarella, Swiss, Cheddar, Parmesan – I use up my odds and ends.) Bake uncovered, in a preheated 350 oven for 25 minutes or until bubbling.

SERVES: 6

RECIPE: Mrs. H's Hot Dog & Cornbread Casserole

Adapted from *Allrecipes*

INGREDIENTS:

2 cups thinly sliced celery
1 cup diced onion
2 tablespoons butter
1 ½ pounds hot dogs
2 eggs
1 ½ cups milk
2 teaspoons ground sage
¼ teaspoon ground black pepper
2 (8.5 ounce) packages dry corn bread mix
2 cups shredded Cheddar cheese, divided

DIRECTIONS:

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a medium skillet, sauté celery and onions in butter for 5 minutes. Place sauté mixture in a large bowl; set aside.
3. Slice hot dogs lengthwise into quarters, then cut into thirds. In same skillet, sauté hot dogs for 5 minutes or until lightly browned. Add to celery/onion mixture and mix all together. Set aside 1 cup of mixture.
4. In a large bowl combine the eggs, milk, sage and pepper. Add all but reserved 1 cup hot dog mixture. Stir in corn bread mix and 1 1/2 cups shredded cheese. Mix all together and spread mixture into a shallow 3-quart baking dish. Top with reserved 1 cup hot dog mixture and remaining 1/2 cup shredded cheese.
5. Bake uncovered in preheated oven for 30 minutes, or until golden brown.

SERVES: 10-12

RECIPE: Waldorf Salad for a Crowd

Adapted the original 1893 recipe by Oscar Tschirky's of the Waldorf-Astoria Hotel

INGREDIENTS:

2 cups diced tart apples, about 2-3 apples depending on size
1 tbsp lemon juice*
2 tbsp granulated sugar*
1 cup diced celery
1 cup grapes halved*
¼ cup chopped walnuts*
½ cup Greek yogurt*
¼ cup mayonnaise
Salt and pepper to taste

The * items were not included in the original recipe. This version allows you to make a larger batch of the salad to serve to a group. The lemon juice keeps the apples from browning. The sugar helps to offset the tang of the lemon juice and the Greek yogurt. The original recipe only contained apples, celery, mayonnaise, salt, and pepper.

DIRECTIONS:

1. Combine diced apples, celery, grapes, and walnuts.
2. Sprinkle with lemon juice and sugar toss to coat.
3. In a small mixing bowl, combine Greek yogurt, mayonnaise, salt, and pepper.
4. Pour the dressing over the chopped ingredients and toss to coat thoroughly.
5. Serve alone or over lettuce leaves.

SERVES: 6-8 as a side

RECIPE: Corn & Bean Salad with Lime Dressing

Adapted from *Mom's Updated Recipe Box*, by Donna L. Weinhofen, R.D.

INGREDIENTS:

Dressing:

2 tbsp extra-virgin olive oil
½ cup lime juice
¼ tsp freshly ground pepper
1 tsp cumin
2 large cloves garlic, minced

Salad:

11 ounces canned corn, drained
15 ounces canned kidney beans, drained and rinsed
15 ounces black beans, drained and rinsed
15 ounces navy beans, drained and rinsed
½ cup chopped red onion
1 medium red bell pepper, diced
1 medium green bell pepper, diced
¼ cup cilantro, chopped
2 tbsp chopped fresh parsley
2 tbsp minced scallions
Salt and freshly ground pepper to taste

DIRECTIONS:

In a small jar, combine olive oil, lime juice, pepper, cumin, and garlic. Shake to mix and set aside. In a large bowl, combine the remaining ingredients. Add dressing and stir to mix. Let stand for at least one hour to allow the flavors to blend. Cover and refrigerate until ready to serve. Adjust seasonings with salt and pepper.

TIPS:

This salad is so pretty and colorful. It's a perfect side or can be served as a vegetarian luncheon salad. Leftovers keep well for several days.

SERVES: 10

RECIPE: Classic Macaroni & Ham Salad

Adapted from Southern Living Magazine

INGREDIENTS:

3 cups uncooked elbow macaroni
1 cup chopped cooked ham
1 cucumber, peeled, seeded, and diced
1 small red bell pepper, diced
1 medium sweet onion, diced
1 cup frozen green peas, rinsed to thaw
1 ¼ cups mayonnaise
1 ½ tsp Cajun seasoning
2 tsp lemon juice
Salt to taste

DIRECTIONS:

1. Prepare macaroni according to package directions. Drain and rinse with cold water.
2. Combine macaroni with next 8 ingredients until blended. Add salt.
3. Cover and chill at least 2 hours before serving.

SERVES: 8-10

RECIPE: Not Your Average Fruit Salad

Adapted from *Allrecipes*

INGREDIENTS:

Sauce:

- ⅔ cup fresh orange juice
- ⅓ cup fresh lemon juice
- ¼ cup packed brown sugar
- ½ teaspoon grated orange zest
- ½ teaspoon grated lemon zest
- ½ teaspoon vanilla extract

Salad:

- 2 cups cubed fresh pineapple
- 2 cups strawberries, hulled and sliced
- 3 kiwi fruit, peeled and sliced
- 3 bananas, sliced
- 2 oranges, peeled and sectioned
- 1 cup seedless grapes
- 2 cups blueberries

DIRECTIONS:

For the sauce: Bring orange juice, lemon juice, brown sugar, orange zest, and lemon zest to a boil in a saucepan over medium-high heat. Reduce heat to medium-low and simmer until slightly thickened, about 5 minutes. Remove from heat and stir in vanilla extract. Set aside to cool.

For the salad: Mix fruit in a large bowl. If you have a glass bowl, it's very pretty when you can see all the colors. Pour cooled sauce over fruit; cover and refrigerate for 3 to 4 hours before serving.

SERVES: 10

RECIPE: Knobby Apple Cake

Submitted by Derry Dickinson, Vermont

This was Derry's mother's recipe—Grace Hazelton, born 1913

INGREDIENTS:

Cake:

3 tbsp shortening

1 cup sugar

1 egg

1 cup flour

1 tsp baking soda

1 tsp cinnamon

1 tsp vanilla

3 cups coarsely diced unpeeled apples

Icing:

1 tbsp orange juice

1 tbsp butter

1 tbsp (packed) brown sugar

Confectioner's sugar

DIRECTIONS:

Cream shortening and sugar; beat in egg. Sift or mix dry ingredients and beat into egg mixture. This will be a very stiff dough. Mix in vanilla and apples. Derry dices the apples into about $\frac{1}{2}$ to $\frac{3}{4}$ " pieces. The dough will loosen up as the apples exude their juice. Pat the dough into a greased 8" pan. Bake in preheated 350 oven for 50 minutes or until cake tests done.

When the cake cools, combine orange juice, butter and brown sugar in saucepan. Bring to boil, stirring until butter is melted. Stir in confectioner's sugar a little at a time until you achieve your desired consistency. You can frost the cake, but Derry prefers to drizzle the icing (generously) over the cake.