



[*Potluck: Food and Drinks to Share with Friends and Family*](#) by the Editors of FOOD & WINE. Copyright © 2018 Oxmoor House. Published by Time Inc. Books, a division of Meredith Corporation. New York, NY. All rights reserved.

Our Summary:

The best potluck dinners are fun and relaxing. The worst are chaotic and unsatisfying. The key to success, according to the editors at *Food & Wine* is organization. And, at least as far as this collection of recipes goes, organization rules the day. With little fanfare the book dives right in with a Table of Contents organized by dinner courses, noting gluten free and vegetarian options, and offers a few beverage options, including a wine guide and some

large format drinks. And while you may think this book is useful only when you're taking a dish along, you'll be delighted to find that between the covers of [*Potluck*](#) is a collection of unfussy recipes that give you food options for everyday entertaining and weeknight meals.

What you need to know:

Get it: [*Potluck: Food and Drinks to Share with Friends and Family*](#) by the Editors of FOOD & WINE. Copyright © 2018 Oxmoor House. Published by Time Inc. Books, a division of Meredith Corporation. New York, NY, September 18, 2018. Hardcover \$29.99 ([Amazon \\$25.34](#); [Kindle \\$21.99](#)).

See it: 272 pages of only recipes and photos of many of the finished dishes, save about 10 pages of recipes indices, both by recipe name and ingredient, table of contents by dinner course, and single page tips and helpful hints to be successful at what the editors call "potluck" but is essentially a nice dinner party!

Make it: About 200 recipes spread across chapters such as *Starters, Sides, Mains, Desserts,* and *Drinks, Drinks* being the chapter with the fewest recipes, *Sides* further broken down into *Salads, Vegetables,* and *Grains and Pastas,* being the chapter with the most recipes.

Chef Donna's Review:

When it comes to books we like to put in front of our [recipe testing](#) and [podcast community](#), a book like [*Potluck: Food and Drinks to Share with Friends and Family*](#) doesn't typically catch our attention. Compilations of previously published recipes are often little more than that: random recipes that offer little guidance for its user with little insurance for successful results. But when [*Potluck*](#) landed in our laps, we knew it was worth a second look. This book has some chops, and with celeb chefs and long-time recipe writers contributing their names *and* recipes, it turns out this book offers quite a bit more than its name suggests.



Were you only to take [Potluck](#) at face value you wouldn't be disappointed. The whole point to this book, according the editors, is to take the pressure off when either hosting or attending a potluck dinner. But here, both host and guests get to shine by cooking dishes that are realistic, doable as "make-ahead," and easily plated when you arrive to your destination, promising both eye-appeal and flavorful results. But when you look even closer at what's between the covers, you find this is a go-to book for everyday cooking and weeknight meals.

[Potluck](#) features fresh ingredients so you have seasonal options, and then punches up the flavors in easy and realistic ways. New dishes that give your menu that *wow-factor* like *Seared Fennel and Tomatoes with Mustard Vinaigrette*, *Jalapeno Pickled Shrimp and Vegetables*, *Rye and Crème Fraiche Strata with Smoked Salmon*, or *Lemon Garlic Marinated Flank Steak*, combine with plenty of potluck classics like *Baked Rigatoni*, only this recipe turns it up a notch with the addition of *Milk Braised Pork Ricotta and Lemon*.

That [Potluck](#) flags gluten free and vegetarian recipes makes things even easier if you need to adjust your menu. But most of the time, regardless of the platform you cook to, choosing from those recipes is easy enough because they're just good. That [Potluck](#) gives you enough options for parties at *any* time of day – coffee and breakfast, brunch, cocktails and apps, dessert, and yes, dinner – makes this a worthy collection to keep on your countertop. Start your day with *White Chocolate Muffins*, *Multilayered Walnut Bread*, *Halva Stuffed Challah*, or the *Christmas Morning Casserole*. Then you can move effortlessly through a variety – and I do mean variety – of salads, tarts and lighter fare. Dinnertime becomes a one-pot wonder, with easy sides, easy breads, rolls or biscuits, and enough tempting desserts like *Chocolate Espresso Pie Bars*, *Forgotten Cookies*, and *Cranberry Walnut Tart with Buckwheat Crust*.

You'll never be short on ideas, or have to look much further than your pantry or local grocer to be successful any day or night of the week with [Potluck](#). The short page of *Tips for Success* including planning to transporting and everything in-between (with a nod to *Food Safety*, thank you!) is just about everything you need for a party. And, just in case you want to look flawless as the host, there's a page of tips for that, too.

Ultimately, [Potluck](#) got our attention because it's practical for daily home kitchen use. That you'll look like a rock-star-party-host or a master home cook when you show up with *that* dish, is just as they say, icing on the cake!

Recipes to cook from [Potluck](#) by the Editors of FOOD & WINE. Copyright © 2018 Oxmoor House. Reprinted with permission from Time Inc. Books, a division of Meredith Corporation. New York, NY. All rights reserved.

[Baked Rigatoni with Milk-Braised Pork, Ricotta and Lemon*](#)



[Chocolate Peppermint Marshmallow Cookies](#)

Chef Donna's Note: A high fat butter or high quality white chocolate can be substituted for the cocoa butter. You can find *food grade* cocoa butter in better grocer's organic section or the candy-making section of most craft stores.

[Christmas Morning Casserole](#)

*[Now That's A Mouthful](#) uses and recommends cheese from [Caputo Brother's Creamery](#). Use coupon MOUTHFUL10 at check out and receive a one-time 10% discount on your cheese order.