Simply Happy Foodie

THE GUEST GUIDE

What to Bring to Friendsgiving

Keep these potluck reminders handy when you are planning or shopping.

YOUR SIMPLE PLAN

Ask first

Confirm the headcount, your assigned dish, dietary needs, and whether heating or refrigerator space is available.

Choose something portable

Make-ahead sides, chilled salads, appetizers, and sliced desserts are often the easiest choices.

Pack for serving

Bring a secure lid, serving spoon, and a safe way to transport food hot or cold.

AN EASY TIMELINE

2-3 days before:	Choose your recipe and shop.
Day before:	Complete make-ahead prep.
Party day:	Finish, pack, and check with the host.

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TAP A RECIPE TO OPEN IT

Appetizers & Sides

Tap a teal title for the full recipe.

APPETIZERS

Pumpkin Cheese Ball

Make ahead; add coating near serving time.

Ranch Vegetable Dip

Pack cold with cut vegetables.

Slow Cooker Spinach Artichoke Dip

Serve warm; ask about an outlet.

STUFFING & POTATOES

Classic Buttery Herb Stuffing

Bake ahead; reheat until hot throughout (165°F).

Easy Slow Cooker Stuffing

Saves the host oven space.

Crockpot Mashed Potatoes

Bring ready to serve; keep properly hot.

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TAP A RECIPE TO OPEN IT

Sides & Desserts

Make ahead when it fits the recipe, and pack safely.

MORE SIDES

Apple Cranberry Coleslaw
Fresh, crunchy, and served chilled.

Brown Sugar Bacon Green Beans
Bring covered in a casserole dish.

Classic Sweet Potato Casserole
Prepare components in advance.

Crockpot Green Bean Casserole
Pack the crispy onions separately.

Slow Cooker Cranberry Sauce
Make ahead; bring chilled.

DESSERTS

Pecan Slab Pie
Cut into squares for easy serving.

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RECIPE IDEAS & TIPS

Desserts & Potluck Tips

Tap a recipe title; keep the last-minute reminders handy.

DESSERTS

Caramel Apple Crumble Bars
Portable and ready to share.

No Bake Pumpkin Cheesecake
Make ahead and transport chilled.

Strawberry Pretzel Jello Salad
Keep chilled; serves a group.

BEFORE YOU LEAVE

- [ ] Check that your dish is on the menu.
- [ ] Pack a serving utensil and any garnish.
- [ ] Keep chilled food cold during travel.
- [ ] Ask before counting on oven or outlet space.

MORE FRIENDSGIVING IDEAS

Honey garlic meatballs, creamy fruit salad, ginger cookies and more. Tap to browse.

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FILL-IN WORKSHEET

My Potluck Plan

Type in these boxes in a compatible PDF app, or print and write.

DATE AND TIME

WHERE WE ARE MEETING

MY DISH

HOST INSTRUCTIONS

PRODUCE

DAIRY & CHILLED

PANTRY & BAKING

OTHER GROCERIES

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CHECK BEFORE LEAVING

Pack & Remember

Your final Friendsgiving checklist.

- [ ] Dish and secure lid
- [ ] Serving spoon or tongs
- [ ] Cooler or insulated bag
- [ ] Ice packs or hot-holding plan
- [ ] Finishing toppings or garnish
- [ ] Ingredient / allergy note
- [ ] Extension cord if needed
- [ ] Container for leftovers

NOTES / LAST-MINUTE IDEAS

FOOD SAFETY

Keep cold food at 40°F or below and hot food at 140°F or above. Refrigerate perishables within 2 hours if not safely held hot or cold.