Simply Happy Foodie

THE GUEST GUIDE

What to Bring to Friendsgiving

A simple potluck plan for choosing, making, and bringing a dish.

THREE EASY STEPS

01 Check with the host

Ask which dish is needed, how many guests are coming, and whether reheating space is available.

02 Choose your recipe

Pick something that fits your time, travels well, and is easy to share with a group.

03 Plan the trip

Find a covered container, serving utensil, and safe hot-or-cold transport option.

WHICH KIND OF DISH IS EASIEST TO BRING?

Little or no oven space

Try cranberry sauce, coleslaw, a cheese ball, or dessert bars.

Need something make-ahead

Choose chilled desserts, cranberry sauce, or prepared casserole components.

Want to bring a hot side

Ask about an outlet or reheating space before choosing a slow cooker or casserole dish.

Not sure what is needed

Offer an appetizer, bread, a vegetable side, ice, or drinks after checking with the host.

A QUICK PREP TIMELINE

2-3 days before	Confirm your dish and shop.
The day before	Do the prep that can be made ahead.
Party day	Finish, pack, and bring serving utensils.

A thoughtful potluck guest checks the plan first. You only need to bring one thing, and it does not have to be complicated.

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CLICKABLE RECIPE IDEAS

Potluck Recipe Picks

Tap the teal recipe titles to open them. On paper, search each title at simplyhappyfoodie.com.

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.

SIDES & STUFFING

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.

Apple Cranberry Coleslaw
Fresh, crunchy, and served chilled.

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

MORE SIDES

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.

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.

MORE FRIENDSGIVING RECIPES: Browse the full potluck roundup.
Includes honey garlic meatballs, creamy fruit salad, ginger cookies, and more.

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YOUR PRINTABLE WORKSHEET

Plan, Shop & Pack

Take this along to the grocery store or keep it near your cooking notes.

MY POTLUCK DETAILS

Date / time _____ Place _____

I am bringing _____

Host instructions _____

GROCERY LIST

Produce

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

Dairy & chilled

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

Pantry & baking

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

Other

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

PACK BEFORE LEAVING

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

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.