

National Night Out Neighborhood Potluck

BARBECUE FAVORITES AND BIG-BATCH
SWEETS FOR THE BLOCK



A SIX-RECIPE NEIGHBORHOOD COOKBOOK

MEALBAKE COLLECTION | AUGUST 4, 2026

National Night Out Neighborhood Potluck

BARBECUE FAVORITES AND BIG-BATCH SWEETS FOR THE BLOCK



THE COLLECTION

A neighborhood table built for sharing

Gather neighbors around grilled drumsticks, hearty mushroom sliders, and two generous sides built for relaxed outdoor serving. Finish with portable peach pie bars and chilled chocolate-pretzel squares, then replenish the buffet in small batches as the evening unfolds.

Inside this book

1	Maple-Chipotle Barbecue Drumsticks	3
2	Smoky Barbecue Pulled Mushroom Sliders	7
3	Charred Corn, Tomato and Lime Pasta Salad	11
4	Brown Sugar Mustard Baked Beans	15
5	Peach Slab Pie Bars with Oat Crumble	19
6	Chocolate Peanut Butter Pretzel Crunch Bars	23

[VIEW COLLECTION ONLINE](#)

COLLECTION NOTES

Coordinate the heat

Grill the drumsticks last, then keep the mushroom filling and baked beans warm in covered serving dishes.

Pack by station

Carry slider parts, pasta garnish, sauces, and serving tools separately so the neighborhood buffet stays fresh and organized.

Cool desserts early

Give both bar desserts their full cooling or chilling time before cutting, packing, and moving them to the block party.



THE GRILL CENTERPIECE

Maple-Chipotle Barbecue Drumsticks

Grilled chicken drumsticks glazed with a smoky maple barbecue sauce that brings gentle chipotle warmth without overwhelming a family-friendly potluck.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE

1 hr 10 min

CHILL

5 min

TOTAL

1 hr 15 min

SERVES

12

LEVEL

Medium

Minimum elapsed time shown; cooling and setup may vary.

Maple-Chipotle Drumsticks

SHOPPING LIST

- 24 Chicken Drumsticks
- 2 tablespoons Kosher Salt
- 2 teaspoons Black Pepper
- 2 teaspoons Garlic Powder
- 2 teaspoons Smoked Paprika
- 2 tablespoons Neutral Oil
- 1 cup Ketchup
- 1/2 cup Pure Maple Syrup
- 1/3 cup Apple Cider Vinegar
- 2 tablespoons Worcestershire Sauce
- 1 tablespoon Chipotle Pepper in Adobo, Finely Minced
- 1 tablespoon Adobo Sauce
- 3 cloves Garlic, Minced
- 1 tablespoon Dijon Mustard

WHY IT WORKS

Chicken drumsticks are practical block-party food: they are easy to portion, comfortable to eat outdoors, and stay juicy while the rest of the potluck table comes together. Two drumsticks per person makes this batch a dependable grilled centerpiece for twelve guests.

The glaze starts with ketchup, pure maple syrup, cider vinegar, and Worcestershire sauce, then gets a measured spoonful of minced chipotle. That amount supplies a smoky background and mild warmth rather than assertive heat, keeping the chicken welcoming for a mixed-age crowd.

Indirect heat cooks the chicken evenly before it ever meets the sugary sauce. Brushing on the glaze only near the end creates a lacquered finish without scorching the maple, while a final turn over direct heat adds just enough char.

Serve the drumsticks warm or at room temperature on a large platter, with sturdy salads, picnic sides, and plenty of napkins nearby. The glaze can be made a day ahead, so the grill cook has less to manage when neighbors arrive.

KITCHEN NOTES

- Make the sauce up to one day ahead and refrigerate it; warm it gently before brushing the chicken.
- If the grill flares while glazing, return the drumsticks to indirect heat so the maple sauce does not burn.
- For transport, arrange the rested drumsticks in a covered foil pan and keep the serving sauce in a separate sealed container.

Maple-Chipotle Drumsticks



1

Pat the drumsticks dry. Toss them in a large bowl with the salt, black pepper, garlic powder, smoked paprika, and oil until evenly coated.



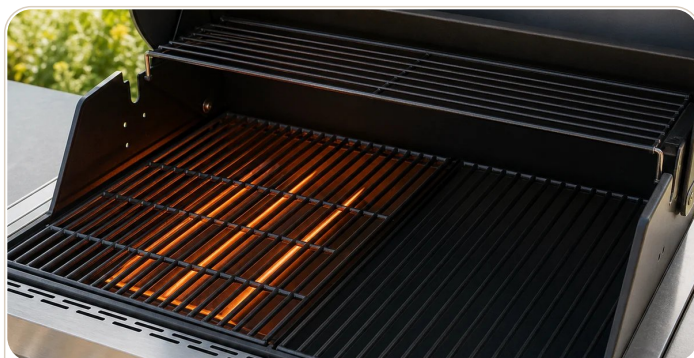
2

Combine the ketchup, maple syrup, cider vinegar, Worcestershire sauce, minced chipotle, adobo sauce, garlic, and Dijon mustard in a saucepan.



3

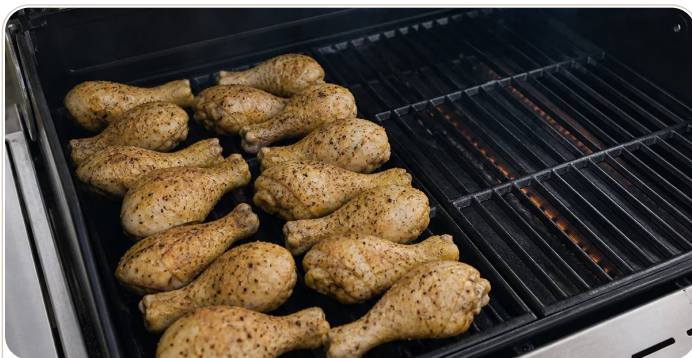
Bring the sauce to a gentle simmer over medium-low heat. Cook for 8 to 10 minutes, stirring often, until slightly thickened. Reserve 3/4 cup in a clean bowl for serving.



4

Prepare a grill for two-zone cooking at 375°F to 400°F, leaving one side without direct heat. Clean and oil the grates.

Maple-Chipotle Drumsticks



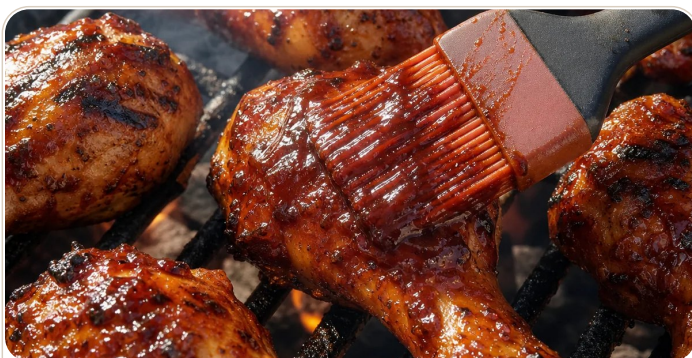
5

Arrange the drumsticks over indirect heat, close the lid, and grill for 25 minutes, turning every 8 to 10 minutes so they cook evenly.



6

Continue grilling for 10 to 15 minutes, turning as needed, until the thickest drumsticks register at least 175°F and the meat is tender near the bone.



7

Brush the drumsticks all over with the sauce remaining in the saucepan. Move them briefly over direct heat and cook for 1 to 2 minutes per side, turning carefully, until the glaze is glossy and lightly charred.



8

Transfer the drumsticks to a platter and rest for 5 minutes. Serve with the reserved clean sauce on the side.



THE VEGETARIAN MAIN

Smoky Barbecue Pulled Mushroom Sliders

Roasted oyster mushrooms are tossed in a tangy, smoky barbecue sauce and piled onto soft slider rolls with crisp cabbage slaw. This substantial vegetarian main travels well to a neighborhood potluck and serves a crowd without requiring a grill.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

1 hr 5 min

CHILL

0 min

TOTAL

1 hr 5 min

SERVES

12

LEVEL

Easy

Minimum elapsed time shown; cooling and setup may vary.

Pulled Mushroom Sliders

SHOPPING LIST

- 3 lb Oyster Mushrooms
- 1/4 cup Olive Oil
- 1 1/2 tsp Kosher Salt
- 1/2 tsp Black Pepper
- 1 cup Ketchup
- 1/3 cup Apple Cider Vinegar
- 1/4 cup Pure Maple Syrup
- 2 tbsp Dijon Mustard
- 1 tbsp Soy Sauce
- 2 tsp Smoked Paprika
- 1 tsp Ground Cumin
- 1/2 tsp Chipotle Chile Powder
- 4 cups Green Cabbage Thinly Sliced
- 1 cup Carrots Grated
- 1/2 cup Mayonnaise
- 24 pieces Slider Rolls
- 48 pieces Dill Pickle Chips

WHY IT WORKS

Oyster mushrooms are especially well suited to a meatless pulled filling because their broad caps and tender stems tear into substantial strands. Roasting them on two hot sheet pans drives off excess moisture and browns the edges, giving the finished sliders a pleasantly chewy bite.

The barbecue sauce balances tomato, cider vinegar, maple syrup, mustard, smoked paprika, and a small amount of chipotle. It is tangy enough to stay lively beneath the rolls and slaw, with moderate heat that works for a mixed-age neighborhood gathering.

A simple cabbage and carrot slaw provides the cool crunch these rich sliders need. Dress it shortly before serving so it remains crisp, or transport the vegetables and dressing separately and combine them when the potluck table is being set.

Keep the sauced mushrooms warm in a covered casserole or slow cooker on low, then let guests build their own sliders. Setting the rolls, filling, slaw, and pickles in separate trays prevents soggy bread and makes the vegetarian main easy to identify.

KITCHEN NOTES

- Roast the mushrooms up to one day ahead, refrigerate them, and reheat them gently in the barbecue sauce before serving.
- For a fully vegan platter, use vegan mayonnaise and slider rolls made without dairy or eggs.
- For transport, pack the warm filling, chilled slaw, rolls, and pickles separately and assemble at the serving table.

Pulled Mushroom Sliders



1

Heat the oven to 425°F and line two large rimmed sheet pans with parchment paper.



2

Tear the oyster mushrooms lengthwise into thick, uneven strands, keeping small caps whole so the filling has a mix of textures.



3

Divide the mushrooms between the prepared pans, toss with the olive oil, 1 teaspoon salt, and black pepper, then spread them in single layers.



4

Roast for 20 to 25 minutes, switching the pans between racks halfway through, until the mushrooms have released their moisture and the edges are deeply browned.

Pulled Mushroom Sliders



5

Meanwhile, combine the ketchup, cider vinegar, maple syrup, Dijon mustard, soy sauce, smoked paprika, cumin, and chipotle powder in a wide skillet and simmer over medium-low heat for 8 minutes.



6

Add the roasted mushrooms to the skillet, toss thoroughly with the sauce, and cook for 3 to 5 minutes until glossy and thick enough to mound on a roll.



7

Whisk the mayonnaise with 2 tablespoons cider vinegar and the remaining 1/2 teaspoon salt in a large bowl, then fold in the cabbage and carrots until evenly coated.



8

Split the slider rolls and fill each with pulled mushrooms, a small mound of slaw, and two pickle chips; arrange on a platter and serve while the filling is warm.



THE BRIGHT SIDE

Charred Corn, Tomato and Lime Pasta Salad

A bright make-ahead pasta salad with skillet-charred corn, juicy tomatoes, scallions, cilantro, and a punchy lime dressing. It travels well and serves a neighborhood-sized crowd.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE
45 min

CHILL
30 min

TOTAL
1 hr 15 min

SERVES
12

LEVEL
Easy

Minimum elapsed time shown; cooling and setup may vary.

Charred Corn Pasta Salad

SHOPPING LIST

- 1 1/2 lb Rotini Pasta
- 4 cups Fresh Corn Kernels
- 3 cups Cherry Tomatoes, Halved
- 6 stalks Scallions, Thinly Sliced
- 1 cup Fresh Cilantro Leaves, Chopped
- 2/3 cup Extra-Virgin Olive Oil
- 1/2 cup Fresh Lime Juice
- 2 tbsp Lime Zest
- 2 cloves Garlic, Finely Grated
- 1 tsp Ground Cumin
- 1 tsp Smoked Paprika
- 2 tsp Kosher Salt
- 1/2 tsp Black Pepper

WHY IT WORKS

This pasta salad is built for a warm-weather potluck. Sweet corn gets a smoky edge in a hot skillet, while cherry tomatoes and lime keep every forkful fresh enough to sit beside barbecue, baked beans, or rich sliders.

Cooking the pasta just past al dente helps it stay tender after chilling. Dressing it while it is still slightly warm also lets the lime, garlic, and cumin season the pasta instead of merely coating the outside.

The salad can be assembled several hours ahead and travels easily in a covered bowl. Hold back a little cilantro and a handful of tomatoes for a fresh garnish just before it reaches the buffet.

If the salad has absorbed the dressing while chilling, loosen it with another squeeze of lime and a drizzle of olive oil. Serve it cool rather than ice-cold so the corn, tomato, and spices remain vivid.

KITCHEN NOTES

- Frozen corn can be used without thawing; cook it in two batches so it chars instead of steaming.
- Reserve 2 tablespoons of lime juice and a drizzle of olive oil to refresh the salad just before serving.
- For clean transport, pack the garnish separately and add it when the salad reaches the potluck table.

Charred Corn Pasta Salad



1

Bring a large pot of well-salted water to a boil. Add the rotini and cook until just tender, about 1 minute longer than the package's al dente time.



2

Meanwhile, whisk 1/2 cup olive oil with the lime juice, lime zest, garlic, cumin, smoked paprika, 1 1/2 teaspoons salt, and black pepper in a large serving bowl.



3

Drain the pasta thoroughly, then add it to the dressing while still warm. Toss until evenly coated and let stand for 10 minutes, stirring once.



4

Heat a large cast-iron or heavy skillet over high heat. Add the remaining olive oil and the corn in an even layer.

Charred Corn Pasta Salad



5

Cook the corn without stirring for 2 minutes, then toss and continue cooking for 4 to 6 minutes until browned in spots but still juicy. Season with the remaining salt.



6

Spread the corn on a rimmed baking sheet and let it cool for 10 minutes so it does not wilt the herbs.



7

Add the cooled corn, tomatoes, scallions, and three-quarters of the cilantro to the dressed pasta. Toss thoroughly and taste for salt and lime.



8

Cover and chill for at least 30 minutes or up to 8 hours. Let stand at room temperature for 15 minutes, toss again, and garnish with the remaining cilantro before serving.



THE COOKOUT CLASSIC

Brown Sugar Mustard Baked Beans

A crowd-size pan of tender baked beans in a glossy brown sugar and mustard sauce with sautéed onion, molasses, and a gentle smoky finish. The dish holds well for a neighborhood buffet.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE

1 hr 25 min

CHILL

10 min

TOTAL

1 hr 35 min

SERVES

16

LEVEL

Easy

Minimum elapsed time shown; cooling and setup may vary.

Mustard Baked Beans

SHOPPING LIST

- 2 tbsp Olive Oil
- 1 large Yellow Onion, Finely Chopped
- 3 cloves Garlic, Minced
- 4 15-oz cans Canned Navy Beans, Drained and Rinsed
- 2 15-oz cans Canned Pinto Beans, Drained and Rinsed
- 1 1/2 cups Tomato Sauce
- 3/4 cup Packed Dark Brown Sugar
- 1/2 cup Yellow Mustard
- 1/3 cup Unsulfured Molasses
- 1/4 cup Apple Cider Vinegar
- 2 tbsp Worcestershire Sauce
- 2 tsp Smoked Paprika
- 1 1/2 tsp Kosher Salt
- 1/2 tsp Black Pepper
- 1 cup Water

WHY IT WORKS

These baked beans bring classic cookout comfort without relying on bacon. Two kinds of beans give the pan a varied texture, while smoked paprika and molasses provide the deep flavor that suits grilled chicken and hearty mushroom sliders.

Sautéing the onion before baking is worth the few extra minutes. It removes the raw bite and lets the pieces melt into the brown sugar, tomato, and mustard sauce as the edges of the casserole caramelize.

The beans can be assembled in the baking dish a day ahead and refrigerated. Add a few minutes to the covered baking time if the dish goes into the oven cold, then uncover it once the sauce is bubbling.

For buffet service, keep the beans warm in a covered casserole or slow cooker. Stir in a splash of hot water if they thicken during holding, and use a broad serving spoon so each portion includes plenty of sauce.

KITCHEN NOTES

- Use a vegetarian Worcestershire-style sauce if serving vegetarians.
- Assemble the casserole up to one day ahead, cover, and refrigerate before baking.
- Keep the finished beans warm for up to 2 hours, adding hot water a few tablespoons at a time if needed.

Mustard Baked Beans



1

Heat the oven to 350°F. Lightly oil a 9-by-13-inch baking dish or other 3-quart casserole.



2

Heat the olive oil in a large skillet over medium heat. Add the onion and cook for 7 to 9 minutes, stirring occasionally, until soft and lightly golden.



3

Add the garlic and cook for 30 seconds, stirring constantly, until fragrant but not browned.



4

Whisk the tomato sauce, brown sugar, mustard, molasses, vinegar, Worcestershire sauce, smoked paprika, salt, pepper, and water in a large bowl until smooth.

Mustard Baked Beans



5

Fold the navy beans, pinto beans, and sautéed onion mixture into the sauce until evenly combined.



6

Transfer the beans to the prepared baking dish and spread them into an even layer. Cover tightly with foil.



7

Bake for 35 minutes, then remove the foil, stir carefully, and bake uncovered for 25 to 30 minutes until the sauce bubbles around the edges and coats the beans.



8

Let the beans stand for 10 minutes before serving. Stir once and add a splash of hot water if the sauce has become thicker than desired.



THE FRUIT DESSERT

Peach Slab Pie Bars with Oat Crumble

Buttery slab pie bars layered with juicy summer peaches and a crisp brown sugar oat crumble, baked in one large pan for easy potluck sharing.

[INGREDIENTS](#)[METHOD](#)[VIEW ONLINE](#)

ACTIVE

1 hr 20 min

CHILL

2 hr

TOTAL

3 hr 20 min

SERVES

24

LEVEL

Medium

Minimum elapsed time shown; cooling and setup may vary.

Peach Slab Pie Bars

SHOPPING LIST

- 3 cups All-Purpose Flour
- 3/4 cup Granulated Sugar
- 1 teaspoon Kosher Salt
- 1 1/2 cups Unsalted Butter, Cold and Cubed
- 2 Large Egg Yolks
- 3 tablespoons Ice Water
- 4 pounds Ripe Peaches, Peeled and Sliced
- 2/3 cup Granulated Sugar
- 1/3 cup Cornstarch
- 2 tablespoons Fresh Lemon Juice
- 2 teaspoons Vanilla Extract
- 1 teaspoon Ground Cinnamon
- 1/4 teaspoon Ground Nutmeg
- 1 1/2 cups Old-Fashioned Rolled Oats
- 3/4 cup All-Purpose Flour
- 3/4 cup Packed Light Brown Sugar
- 1/2 teaspoon Kosher Salt
- 1/2 cup Unsalted Butter, Melted

WHY IT WORKS

A slab pie turns peak-season peaches into a dessert that is much easier to serve outdoors than individual slices of a deep pie. The broad pan gives every bar a balanced bite of buttery crust, tender fruit, and crisp oat topping.

The bottom crust is pressed directly into a rimmed sheet pan and briefly baked before filling. That head start keeps the base sturdy beneath the peach juices, so the cooled bars can be lifted, carried, and eaten without a plate when necessary.

Lemon juice sharpens the fruit, while cinnamon and nutmeg stay in the background. The oat crumble adds toasted texture and enough brown sugar richness to follow smoky barbecue without competing with a chocolate dessert elsewhere on the table.

Cool the slab completely before cutting; the peach filling thickens as it rests and will hold clean edges. For a block party, arrange the bars in a single layer on a covered tray and keep them out of direct sun until dessert.

KITCHEN NOTES

- Choose fragrant peaches that yield slightly to pressure but are still firm enough to slice neatly.
- If the peaches are exceptionally juicy, let the tossed filling stand for 5 minutes and leave excess liquid behind when spreading it over the crust.
- Store the cooled bars in a single layer in an airtight container for up to 2 days at room temperature or 4 days refrigerated.

Peach Slab Pie Bars



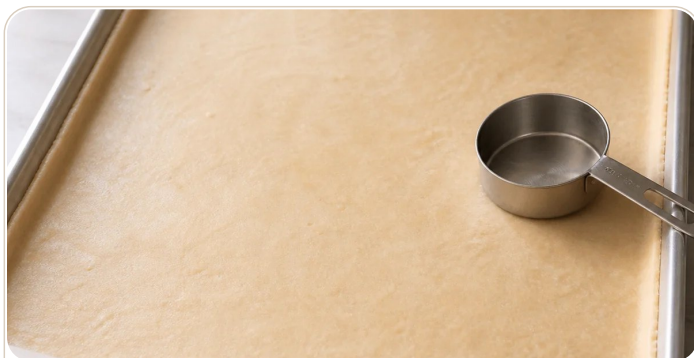
1

Heat the oven to 375°F. Line a 13-by-18-inch rimmed baking sheet with parchment, leaving overhang on the two long sides, and lightly grease the exposed ends.



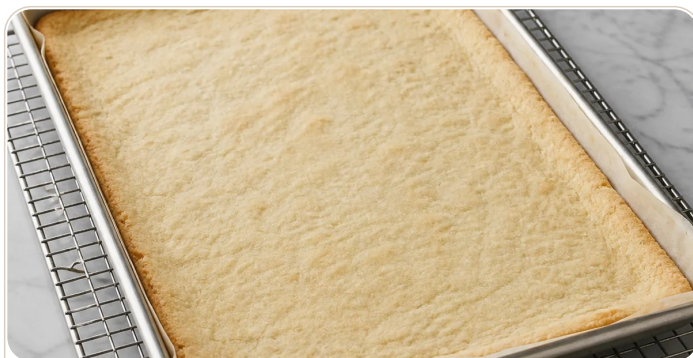
2

Pulse 3 cups flour, 3/4 cup granulated sugar, and 1 teaspoon salt in a food processor. Add the cold butter and pulse until the mixture forms coarse crumbs with pea-size pieces.



3

Add the egg yolks and ice water. Pulse just until the dough holds together when squeezed. Scatter it over the prepared pan, then press it into a firm, even layer across the bottom.



4

Bake the crust for 15 minutes, until the surface looks dry and the edges are just beginning to turn golden. Set the pan on a rack while you prepare the filling.

Peach Slab Pie Bars



5

Gently toss the peaches with 2/3 cup granulated sugar, cornstarch, lemon juice, vanilla, cinnamon, and nutmeg until no dry patches remain. Spread the filling evenly over the warm crust.



6

Stir the oats, 3/4 cup flour, brown sugar, and 1/2 teaspoon salt in a bowl. Pour in the melted butter and mix with a fork until moist clumps form.



7

Scatter the oat crumble evenly over the peaches, breaking up any clumps larger than a walnut so the topping bakes uniformly.



8

Bake for 32 to 35 minutes, rotating the pan halfway through, until the filling bubbles across the center and the crumble is deep golden brown.



9

Cool completely in the pan on a rack for at least 2 hours. Lift out the slab with the parchment, trim the edges if desired, and cut into 24 bars with a sharp knife.



THE NO-BAKE FINALE

Chocolate Peanut Butter Pretzel Crunch Bars

These no-bake potluck bars layer a crisp peanut butter and pretzel base with a smooth semisweet chocolate topping, chopped peanuts, and salty pretzel pieces. One pan yields 24 sturdy squares that can be chilled ahead and served straight from a cooler.

INGREDIENTS

METHOD

VIEW ONLINE

ACTIVE
30 min

CHILL
2 hr

TOTAL
2 hr 30 min

SERVES
24

LEVEL
Easy

Minimum elapsed time shown; cooling and setup may vary.

Peanut Butter Pretzel Bars

SHOPPING LIST

- 1 cup Unsalted Butter
- 2 1/2 cups Creamy Peanut Butter Divided
- 1 1/2 cups Light Brown Sugar Packed
- 1/2 cup Honey
- 2 tsp Vanilla Extract
- 1/2 tsp Kosher Salt
- 6 cups Crisp Rice Cereal
- 4 cups Mini Pretzels Lightly Crushed and Divided
- 24 oz Semisweet Chocolate Chips
- 1 cup Roasted Salted Peanuts Chopped
- 1 tsp Flaky Sea Salt

WHY IT WORKS

These bars are built for a crowded outdoor dessert table. Crisp rice cereal and broken pretzels make the base light but sturdy, while peanut butter and a brief stovetop syrup hold every piece together without turning on the oven.

Semisweet chocolate keeps the topping from becoming overly sweet, and a small amount of peanut butter makes it easy to cut after chilling. Chopped roasted peanuts and extra pretzel pieces add enough texture that each square feels complete without frosting or decoration.

A metal pan helps the slab chill quickly and cleanly. Press the base firmly into the corners, then spread the warm chocolate in an even layer so the finished bars have a consistent balance of crunch and chocolate from edge to edge.

For a block party, chill the uncut slab overnight and slice it while cold. Pack the bars in a single layer with parchment between any stacked trays, keep them in a cooler, and set out smaller batches so the chocolate stays neat in summer weather.

KITCHEN NOTES

- Use conventional shelf-stable creamy peanut butter rather than natural peanut butter, which can separate and make the base oily.
- Press the base through a second sheet of parchment to compact it without sticking to your hands.
- Store the bars refrigerated in an airtight container for up to five days and let them stand for 5 minutes before serving.

Peanut Butter Pretzel Bars



1

Line a 13-by-18-inch rimmed sheet pan with parchment paper, leaving an overhang on two sides, and lightly coat the paper with nonstick spray.



2

Combine the crisp rice cereal and 3 cups of the crushed pretzels in a very large heatproof bowl, tossing to distribute the pieces evenly.



3

Melt the butter, 2 cups peanut butter, brown sugar, and honey in a large saucepan over medium heat, stirring often; bring to a gentle bubble and cook for 2 minutes until smooth.



4

Remove the pan from the heat, stir in the vanilla and kosher salt, then immediately pour the hot mixture over the cereal and pretzels and fold until every piece is coated.

Peanut Butter Pretzel Bars



5

Transfer the mixture to the prepared sheet pan and press it into a firm, even layer, paying particular attention to the corners and edges.



6

Melt the chocolate chips with the remaining 1/2 cup peanut butter in a heatproof bowl set over barely simmering water, stirring until glossy, then spread the chocolate evenly over the base.



7

Scatter the peanuts, remaining 1 cup crushed pretzels, and flaky salt over the chocolate; chill for 2 hours until firm, then lift out the slab and cut it into 24 bars.