

# Summer Picnics

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Summer Menu Ideas

5-Star Picnic Recipes

Hot Tips for Cool Picnics

*mint tea punch*  
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**5** STAR  
RECIPES

# 5-Star Summer Picnics

Endless summer. It's what we dream of as children, and what we yearn for even when we're all grown up. You can recapture the magic of carefree days with a basketful of picnics from Allrecipes.

To celebrate summer, Allrecipes has pulled together terrific dishes for informal feasting—each one created, kitchen-tested, and overwhelmingly approved by our community of home cooks. You'll also find menu suggestions and tips for perfect picnicking so you can enjoy an entire summer of fun from Memorial Day to the 4th of July, and all the way through to Labor Day.

What are you waiting for? Pack the cooler, grab a picnic blanket, and get out there!

Happy Summer Picnicking!  
From the Staff of Allrecipes.com

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# Favorite Picnic Menus

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## All-American Classic

*Everything a traditional picnic should be.*

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## Sweet n' Spicy

*Spice up your summer with sweet and savory flavors.*

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## Easy Going

*Simple to make and easy to take.*

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# Main Dishes

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## Southern Fried Chicken

**Prep Time:** 15 Minutes | **Cook Time:** 20 Minutes  
**Ready In:** 35 Minutes | **Serves:** 6

**Submitted by:** Cindy Garrick

*"This recipe is originally from Alabama, and has been passed down for generations."*

### Ingredients

1 (3 pound) whole chicken, cut into pieces  
1 cup all-purpose flour  
salt to taste  
ground black pepper to taste  
1 teaspoon paprika  
1 quart vegetable oil for frying

### Directions

Season chicken pieces with salt, pepper, and paprika. Roll in flour.

Add 1/2 to 3/4 inch oil to a large, heavy skillet. Heat to approximately 365 degrees F (185 degrees C). Place chicken pieces in hot oil. Cover, and fry until golden, turning once, 15 to 20 minutes. Drain on paper towels.



## Sensational Sirloin Kabobs

**Prep Time:** 15 Minutes | **Cook Time:** 15 Minutes  
**Ready In:** 8 Hours and 30 Minutes | **Serves:** 8

**Submitted by:** Kimber

*"After a wild night marinating in a slightly sweet soy sauce and lemon-lime mixture, sirloin steak chunks are skewered with veggies and grilled. You'll want to make these again and again."*



### Ingredients

1/4 cup soy sauce  
3 tablespoons light brown sugar  
3 tablespoons distilled white vinegar  
1/2 teaspoon garlic powder  
1/2 teaspoon seasoned salt  
1/2 teaspoon garlic pepper seasoning  
4 fluid ounces lemon-lime flavored carbonated beverage  
2 pounds beef sirloin steak, cut into 1 1/2 inch cubes  
2 green bell peppers, cut into 2 inch pieces  
skewers  
1/2 pound fresh mushrooms, stems removed  
1 pint cherry tomatoes  
1 fresh pineapple - peeled, cored, and cubed

### Directions

In a medium bowl, mix soy sauce, light brown sugar, distilled white vinegar, garlic powder, seasoned salt, garlic pepper seasoning, and lemon-lime flavored carbonated beverage. Reserve about 1/2 cup of this marinade for basting. Place steak in a large resealable plastic bag. Cover with the remaining marinade, and seal. Refrigerate for 8 hours, or overnight.

Bring a saucepan of water to a boil. Add green peppers, and cook for 1 minute, just to blanch. Drain, and set aside.

Preheat grill for high heat. Thread steak, green peppers, mushrooms, tomatoes, and pineapple onto skewers in an alternating fashion. Discard marinade and the bag.

Lightly oil the grill grate. Cook kabobs on the prepared grill for 10 minutes, or to desired doneness. Baste frequently with reserved marinade during the last 5 minutes of cooking.

# Main Dishes

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## Muffuletta Sandwich

**Prep Time:** 15 Minutes | **Ready In:** 15 Minutes | **Serves:** 4

**Submitted by:** Suzanne

*"My Italian family loves this recipe! A crusty loaf of Italian bread is cut in half, and layered with olives, and various meats and cheeses."*



### Ingredients

1 (1 pound) loaf fresh Italian bread  
1/3 cup olive oil  
1/3 cup grated Parmesan cheese  
1 tablespoon dried basil  
1 tablespoon dried oregano  
8 oil-cured black olives, pitted and chopped  
8 pitted green olives chopped  
1/4 pound thinly sliced salami  
1/4 pound thinly sliced ham  
1/2 pound provolone cheese, sliced  
1/4 pound mozzarella cheese, sliced

### Directions

Slice bread in half lengthwise. Drizzle olive oil on both sides. Sprinkle both sides with Parmesan cheese, basil, and oregano.

On the bottom half, layer chopped black olives and chopped green olives, then the salami, ham, provolone, and mozzarella. Cover with top layer, and cut into 4 servings.

## Actually Delicious Turkey Burger

**Prep Time:** 15 Minutes | **Cook Time:** 15 Minutes  
**Ready In:** 30 Minutes | **Serves:** 12

**Submitted by:** Trudi Davidoff

*"This is a simple and delicious recipe. After making them the first time, my husband said 'no more' to beef burgers. These are really good--any cooking method may be used, and they freeze very well. The recipe can also be used for meatballs or meat loaves."*

### Ingredients

3 pounds ground turkey  
1/4 cup seasoned bread crumbs  
1/4 cup finely diced onion  
2 egg whites, lightly beaten  
1/4 cup chopped fresh parsley  
1 clove garlic, peeled and minced  
1 teaspoon salt  
1/4 teaspoon ground black pepper

### Directions

In a large bowl, mix ground turkey, seasoned bread crumbs, onion, egg whites, parsley, garlic, salt, and pepper. Form into 12 patties.

Cook the patties in a medium skillet over medium heat, turning once, to an internal temperature of 180 degrees F (85 degrees C).



# Main Dishes

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## Barbecue Ribs

**Prep Time:** 15 Minutes | **Cook Time:** 2 Hours  
**Ready In:** 3 Hours and 15 Minutes | **Serves:** 8

**Submitted by:** Kristy

*"This recipe is easier than it sounds. I usually cook the ribs the day before and grill them for a quick dinner the next night. FYI: the sauce is much better after it is cooked. It is not a dipping sauce."*

### Ingredients

4 pounds pork spareribs  
1 cup brown sugar  
1/4 cup ketchup  
1/4 cup soy sauce  
1/4 cup Worcestershire sauce  
1/4 cup rum  
1/2 cup chile sauce  
2 cloves garlic, crushed  
1 teaspoon dry mustard  
1 dash ground black pepper

### Directions

Preheat oven to 350 degrees F (175 degrees C). Cut spareribs into serving size portions, wrap in double thickness of foil, and bake for 1 1/2 hours. Unwrap, and drain drippings. (I usually freeze the drippings to use later in soups.) Place ribs in a large roasting pan.

In a bowl, mix together brown sugar, ketchup, soy sauce, Worcestershire sauce, rum, chile sauce, garlic, mustard, and pepper. Coat ribs with sauce and marinate at room temperature for 1 hour, or refrigerate overnight.

Preheat grill for medium heat. Position grate 4 inches above heat source.

Brush grill grate with oil. Place ribs on grill, and cook for 30 minutes, basting with marinade.



## Chile Garlic BBQ Salmon

**Prep Time:** 15 Minutes | **Cook Time:** 30 Minutes  
**Ready In:** 45 Minutes | **Serves:** 6

**Submitted by:** Jayda

*"Salmon with a spicy Asian-style twist."*



### Ingredients

3 pounds whole salmon, cleaned  
1/4 cup soy sauce  
1 tablespoon chile sauce  
1 tablespoon chopped fresh ginger root  
1 clove garlic, chopped  
1 lime, juiced  
1 lime, zested  
1 tablespoon brown sugar  
3 green onions, chopped

### Directions

Prepare outdoor grill for high heat.

Trim the tail and fins off of the salmon. Make several shallow cuts across the salmon's skin. Place salmon on 3 large, slightly overlapping sheets of aluminum foil.

In a bowl, stir together soy sauce, chile sauce, ginger, and garlic. Mix in lime juice, lime zest, and brown sugar. Spoon sauce over the salmon.

Fold the foil over the salmon, and crimp the edges to seal.

If using hot coals, move them to one side of the grill. Place the fish on the side of the grill that does not have coals directly underneath it, and close the lid. If using a gas grill, place the fish on one side, and turn off the flames directly underneath it; close the lid. Cook for 25 to 30 minutes. Remove to a serving platter, and pour any juices that may have collected in the foil over the top of the fish. Sprinkle with green onions.

# Salads

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## Crispy Cucumbers and Tomatoes in Dill Dressing

**Prep Time:** 15 Minutes | **Ready In:** 30 Minutes | **Serves:** 6

**Submitted by:** Michele O'Sullivan

*"Crispy cucumbers, fresh tomatoes, and onion add spark to this simple summer salad."*

### Ingredients

1/4 cup cider vinegar  
1 teaspoon white sugar  
1/2 teaspoon salt  
1/2 teaspoon chopped fresh dill weed  
1/4 teaspoon ground black pepper  
2 tablespoons vegetable oil  
2 cucumbers, sliced  
1 cup sliced red onion  
2 ripe tomatoes, cut into wedges

### Directions

In a large bowl, mix the vinegar, sugar, salt, dill, pepper, and oil. Add cucumbers, onion, and tomatoes. Toss, and let stand at least 15 minutes before serving.



## American Potato Salad

**Prep Time:** 30 Minutes | **Cook Time:** 30 Minutes  
**Ready In:** 3 Hours | **Serves:** 12

**Submitted by:** Joslyn H

*"Just a good old fashioned, down home potato salad recipe that brings back memories of picnics in the park and family gatherings. Wonderful as it is or make it your own by adding additional ingredients of your choice."*



### Ingredients

5 pounds red potatoes  
6 eggs  
2 cups mayonnaise  
1 onion, diced  
2 green onions, thinly sliced  
1 small green bell pepper, seeded and diced  
3 stalks celery, thinly sliced  
2 teaspoons salt  
1 teaspoon ground black pepper

### Directions

Bring a large pot of water to a boil. Add potatoes, and cook for 15 to 20 minutes, or until tender but still firm. Drain, cool and cut into cubes.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel, and chop.

In a large bowl, combine chopped potatoes and eggs. Mix together mayonnaise, chopped onion, green onion, green pepper, and celery. Season with salt and pepper, then mix well. Cover, and refrigerate for several hours or overnight.

# Salads

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## Blackberry Spinach Salad

**Prep Time:** 30 Minutes | **Cook Time:** 30 Minutes

**Ready In:** 3 Hours | **Serves:** 8

**Submitted by:** Karyn Ulriksen

*"This is excellent brunch salad that's very easy to throw together. This tastes great without a dressing, but some people like a bacon dressing or a nice balsamic vinegar."*



### Ingredients

3 cups baby spinach, rinsed and dried  
1 pint fresh blackberries  
6 ounces crumbled feta cheese  
1 pint cherry tomatoes, halved  
1 green onion, sliced  
1/4 cup finely chopped walnuts (optional)  
1/2 cup edible flowers (optional)

### Directions

In a large bowl, toss together baby spinach, blackberries, feta cheese, cherry tomatoes, green onion, and walnuts. Garnish with edible flowers.

## Patty's Pasta Salad

**Prep Time:** 15 Minutes | **Cook Time:** 15 Minutes

**Ready In:** 30 Minutes | **Serves:** 12

**Submitted by:** Patty H.

*"I make this salad for almost every large family gathering I attend. It is ALWAYS a great hit and there is seldom any left over. It is a great pasta salad which can easily be made the day before. You can vary the ingredients by using fresh broccoli, cauliflower, mushrooms, cucumbers, etc."*

### Ingredients

1 1/2 pounds seashell pasta  
1 (6 ounce) can pitted black olives, chopped  
2 large tomatoes, chopped  
4 ounces sliced pepperoni sausage, each slice cut in half  
1/2 cup chopped green olives  
3 bunches green onions, chopped  
2 cups chopped ham  
2 cups shredded mozzarella cheese  
1 (16 ounce) bottle zesty Italian dressing

### Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, black olives, tomatoes, pepperoni, green olives, green onions, and ham or turkey. Before serving, add shredded mozzarella and dressing. Toss well and serve.





# Desserts

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## Lemon Square Bars

**Prep Time:** 20 Minutes | **Cook Time:** 50 Minutes

**Ready In:** 1 Hour and 10 Minutes | **Serves:** 24

**Submitted by:** Ralph

*"A traditional lemon bar. These can be dressed up by adding a layer of meringue too!"*



### Ingredients

2 cups sifted all-purpose flour  
1 cup confectioners' sugar  
1 cup butter, melted

4 eggs  
2 cups white sugar  
1 teaspoon baking powder  
1/4 cup all-purpose flour  
5/8 cup lemon juice

### Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, stir together 2 cups flour and confectioners' sugar. Blend in the melted butter. Press into the bottom of the prepared pan.

Bake in the preheated oven for 15 minutes, or until golden. In a large bowl, beat eggs until light. Combine the sugar, baking powder, and 1/4 cup of flour so there will be no flour lumps. Stir the sugar mixture into the eggs. Finally, stir in the lemon juice. Pour over the prepared crust and return to the oven.

Bake for an additional 30 minutes or until bars are set. Allow to cool completely before cutting into bars.

## Blackberry and Blueberry Pie

**Prep Time:** 25 Minutes | **Cook Time:** 40 Minutes

**Ready In:** 1 Hours and 5 Minutes | **Serves:** 8

**Submitted by:** Debbie Sanchez

*"This is a delicious berry pie that combines both blueberries and blackberries."*

### Ingredients

2/3 cup shortening  
2 cups all-purpose flour  
1 teaspoon salt  
5 tablespoons cold water  
3/4 cup white sugar  
1/3 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
4 cups fresh blueberries  
1 1/2 cups fresh blackberries  
1 tablespoon lemon juice  
2 tablespoons butter

### Directions

Cut shortening into 2 cups flour and salt until particles are size of small peas. Sprinkle in water 1 tablespoon at a time until flour is moistened. Gather into a ball, and roll out onto a lightly floured board. Make two rounds. Place one crust in a 9 inch pie dish.

Mix sugar, 1/3 cup flour, and cinnamon. Stir in berries to coat. Turn filling into pastry lined pan. Sprinkle with lemon juice, dot with butter. Cover with top crust; cut slits in the top. Seal and flute.

Bake at 425 degrees F (220 degrees C) for 35 to 45 minutes. Cover edges with foil to prevent burning, and remove foil for the last 12 minutes of baking.



# Beverages

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## Mint Tea Punch

**Prep Time:** 10 Minutes | **Ready In:** 10 Minutes | **Serves:** 10

**Submitted by:** MCBartKO

*"Tea, mint, sugar, orange, and lemon juices make this a quick and easy, refreshingly delicious drink on a hot summer's day, given to me by a true Southern lady. Goes great with Cajun or spicy foods too. Every time I serve this someone asks me for the recipe!"*

### Ingredients

3 cups boiling water  
12 sprigs fresh mint  
4 tea bags  
1 cup white sugar  
1 cup orange juice  
1/4 cup lemon juice  
5 cups cold water  
3 orange slices for garnish (optional)  
3 lemon slices for garnish (optional)

### Directions

Place the tea bags and mint sprigs into a large pitcher. Pour boiling water over them, and allow to steep for about 8 minutes. Remove and discard the tea bags and mint leaves, squeezing out excess liquid. Stir in sugar until dissolved, then stir in the orange juice and lemon juice. Pour in the cold water. Serve over ice cubes, garnished with orange or lemon slices.



## Rico's Passionate Pink Honey Lemonade

**Prep Time:** 10 Minutes | **Cook Time:** 10 Minutes  
**Ready In:** 2 Hours and 20 Minutes | **Serves:** 20

**Submitted by:** Rico Laguna

*"This recipe came to me one summer's evening during a hurricane. Please feel free to share the passion... and some feedback!"*



### Ingredients

1 cup water  
3 fresh strawberries, sliced  
1 cup white sugar  
1/2 cup brown sugar  
1 teaspoon honey

7 cups water  
1 3/4 cups fresh lemon juice  
2 slices orange

### Directions

In a saucepan, combine 1 cup water, strawberries, white sugar, brown sugar, and honey. Bring to a boil, and simmer 10 minutes, stirring occasionally. Cool to room temperature, cover, and chill.

In a large pitcher, mix together water, lemon juice, and orange slices. Stir in cooled syrup; chill. Serve in a tall glass over ice.

# Hot Tips for Cool Picnics

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## Essential Gear

Like any outdoor sport, picnicking requires the right equipment. Pack a waterproof picnic blanket, corkscrew, and utility knife. Include garbage bags for easy cleanup. *Hint: separate the food waste from the recyclables*

Pack plates, cups, eating and serving utensils, and wet-naps for sticky fingers. *Hint: look for eco-friendly picnic ware in paper, bamboo, and biodegradable plastic.*

If you're grilling over coals, bring briquettes, tongs, grill brush, and matches. *Hint: use an inexpensive chimney charcoal starter instead of charcoal lighter fluid to get your coals going.*

Depending on your destination, bring kites, balls and gloves, shovels and buckets, etc. *Hint: don't skimp on the sunscreen, even if the day is cloudy.*

## Perfect Packing

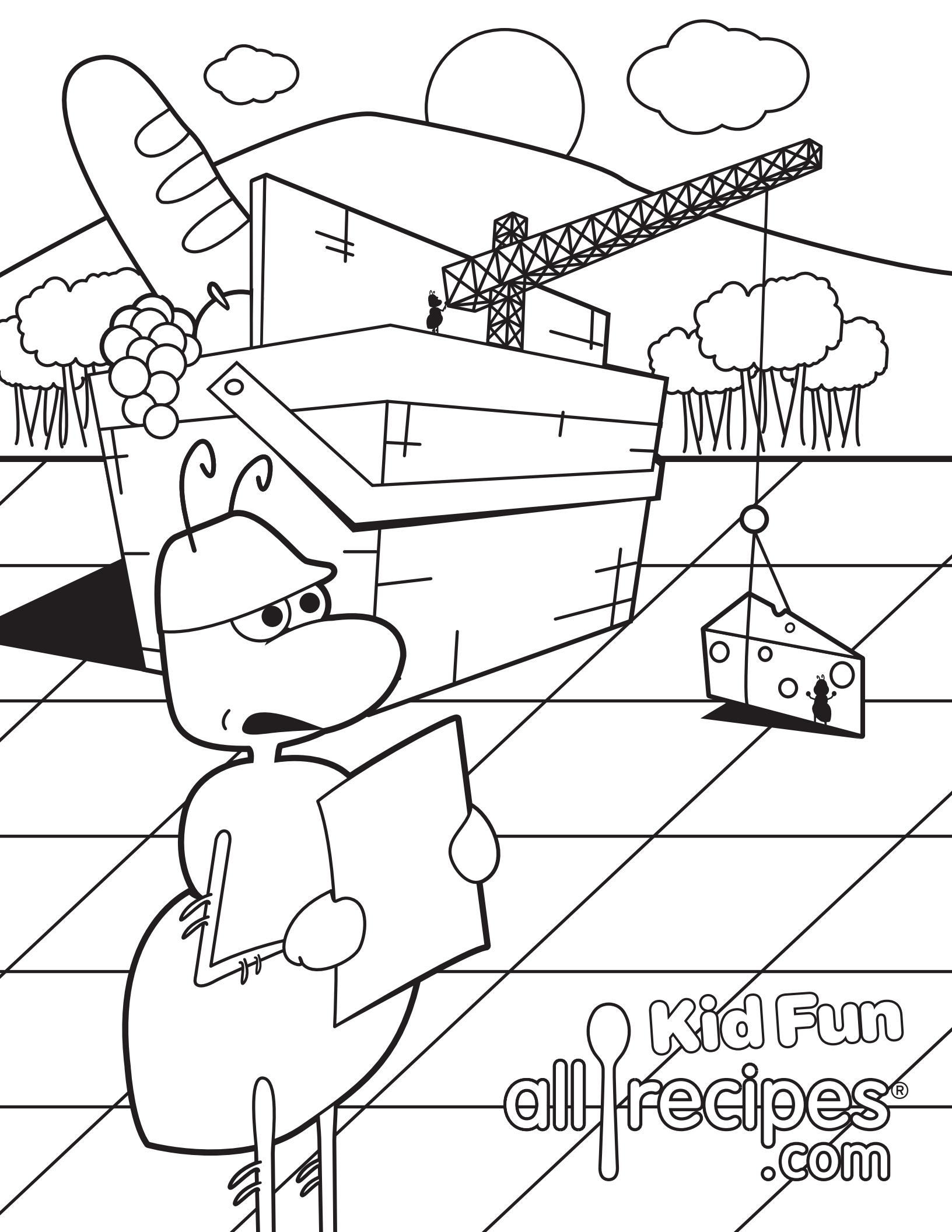
A closed cooler keeps food colder for longer. *Hint: pack desserts on the bottom and main dishes on top to avoid having to open up and dig around.*

Salads, sandwiches, and desserts: cool completely before wrapping to go. *Hint: for green salads, keep the dressing separate until you're ready to toss and serve.*

Raw meat and fish: store in a double layer of resealable plastic bags packed with plenty of ice. *Hint: if you can, devote a smaller cooler exclusively to the meats, but load it as fully as possible to keep everything well-chilled.*

Beverages: chill everything ahead of time. *Hint: fill bags with frozen cubes of lemonade or juice to cool tea and punch instead of using regular ice; your drinks won't get watered down as the ice melts.*





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