



## Festive Fourth Picnic Recipes

### Charcuterie

A no-recipe recipe. Have fun with this one – raid Trader Joe’s for sliced pepperoni, salami, little jars of olives – and for the vegans, Creamy Cashew Fiesta Dip and vegan cheddar cheese. Then visit the Original Farmers Market for veggies to slice – we recommend carrots, cucumbers and radishes – and baguettes from Michelina. M. Marcel is good for delicious French cheeses and perhaps a bit of marmalade or *membrillo* (quince paste). Don't forget to pack a nice tray or plate to serve your fabulous assortment at your picnic.

### Classic Potato Salad

Serves 4 to 6

#### Ingredients

- 5 medium potatoes, peeled and cubed
- 6 hard-boiled large eggs, chopped
- 1/2 C thinly sliced green onions
- 1/4 C chopped sweet pickles
- 1 tsp prepared mustard
- 1 tsp onion powder
- 1 tsp celery seed
- 1 C mayonnaise
- Salt and pepper to taste

#### Directions

Place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 10-15 minutes. Drain; refrigerate until cold. Add eggs, onions and pickles; toss well. Stir in mustard, celery seed and mayonnaise. Season with salt and pepper; mix well. Refrigerate until serving.

## Watermelon Panzanella

Serves 4

### Ingredients

- 10 slices ciabatta or other Italian country bread
- 2 tablespoons olive oil
- 1 small red onion, finely sliced
- 2 C diced seedless watermelon
- 2 C diced ripe tomatoes
- 1 C diced cucumber
- 2 TBSP capers, rinsed and drained
- 7 ounces halloumi cheese, diced (or half halloumi and half crumbled feta cheese)
- 2/3 C chopped Kalamata olives
- a small bunch of basil, roughly chopped
- Salt and pepper

### For the Dressing

- 1/4 C red wine vinegar
- 2/3 C extra virgin olive oil
- 1 clove garlic, crushed
- pinch of sugar
- sea salt and pepper

### Directions

1. Preheat the oven to 400°F.
2. To make the salad, tear the bread into croûton-sized pieces, drizzle with olive oil, place in a roasting pan, and cook for about 5 minutes, until golden. Let cool.
3. Toss the remaining salad ingredients in a large bowl, add the ciabatta and mix together well. Season with salt and pepper.
4. To make the dressing, whisk all of the ingredients together and pour over salad. Allow the flavors to marinate for about 1 hour before serving.

## Roasted Chicken BBQ Sandwich

Serves 4

### Ingredients

- ¼ Cup cider vinegar, plus more as needed
- 2 tsp granulated sugar
- 1 tsp fine sea salt
- 4 C sliced green cabbage (about 1/2 small head)
- 1 large shallot, thinly sliced
- 1 large carrot, coarsely grated
- 1 jalapeño, seeded and thinly sliced
- ½ C barbecue sauce, (store-bought is fine), plus more for serving
- Hot sauce (optional)
- 12 ounces shredded roasted chicken, warmed up (about 3 cups)
- Mayonnaise (optional)
- 4 sandwich or hamburger buns
- Bread-and-butter pickle slices, for serving

### Directions

1. In a small pot, combine 1/4 cup vinegar, the sugar and the salt. Cover pot and heat just until sugar dissolves, 1 to 2 minutes.
2. Meanwhile, in a medium bowl, toss together cabbage, shallot, carrot and jalapeño. Pour hot vinegar mixture over vegetables and toss to combine. Cover and let sit, tossing occasionally, while you prepare the sandwiches.
3. Pour barbecue sauce into a medium bowl and taste it. If it's too sweet, add a little more vinegar and hot sauce, if you like. Toss in chicken and stir until evenly coated.
4. To assemble the sandwiches, spread mayonnaise inside the buns, if desired, then fill the buns with slaw, pickles and turkey. Serve with more hot sauce on the side.

## Italian Tuna Sandwich

Serves 4

### Ingredients

For the salsa verde:

- 1 C Italian parsley leaves, washed and dried
- ½ C extra-virgin olive oil, plus more as needed
- 2 garlic cloves, minced
- ¼ C roughly chopped green olives, such as Castelvetrano
- 3 or 4 anchovy fillets, chopped
- 1 TBSP chopped capers
- Zest of 1 lemon
- Pinch of crushed red pepper
- Salt and pepper

For the sandwich:

- 1 baguette or 4 ciabatta rolls
- Handful of lettuce leaves, arugula or watercress
- 8 ounces oil-packed tuna, drained, in large chunks
- 4 hard-boiled eggs
- Salt and pepper
- 1 serrano chile, thinly sliced, optional

### Directions

1. Make the salsa verde: Whiz parsley leaves and 1/2 cup oil in a food processor or blender to a pesto-like consistency, then transfer to a small bowl. (Alternatively, chop parsley by hand and combine with oil.) Add garlic, chopped olives, anchovies, capers, lemon zest and red pepper to parsley mixture and stir well. Season with salt and freshly ground black pepper to taste. Thin with more oil if needed.
2. Cut baguette crosswise into 4 equal pieces, then split each lengthwise with a serrated knife. (If using rolls, split each lengthwise.) For each sandwich, lay bread flat, crust side down. Spread cut sides with 2 tablespoons salsa verde. Put a few lettuce leaves on 1 piece of bread and arrange 2 ounces of tuna over lettuce. Top tuna with 1 egg, quartered. Season egg lightly with salt and pepper. Add sliced serrano chile, if using. Drizzle with a little more salsa verde, then press sandwich closed.

### **Prosciutto, Havarti and Apple Sandwich**

Serves 4

#### Ingredients

- 4 pieces ciabatta sandwich bread, about 4 1/2 inches long each
- 8 large, thin slices havarti cheese
- 12 large slices prosciutto
- 2 Fuji apples, cored and sliced into half-moons 1/8 inch thick
- 3 TBSP butter

#### Directions

1. Split each piece of ciabatta in half. Place one slice of cheese on one half of each split piece. Top with prosciutto, followed by several apple slices, the second slice of cheese and the other half of the bread, to make 4 sandwiches.
2. Melt ¼ the butter in a 9-inch skillet over medium-high heat. When it froths vigorously, transfer one sandwich to skillet. Place a grill press or a cast iron skillet on top of sandwich and apply gentle pressure for about 2 1/2 minutes. With a spatula, carefully flip sandwich, replace grill press, apply pressure and cook 2 minutes more. Repeat for the remaining 3 sandwiches. Let cool. Place in sandwich bag, and store in refrigerator until time to load the picnic basket.

### **Strawberry Spoon Cake**

Serves 4

#### Ingredients

- ½ C unsalted butter (1 stick), melted, plus more for greasing
- 5 ounces and thawed or fresh, hulled strawberries (about 1 cup)
- ⅔ C packed light brown sugar
- ½ C whole milk, at room temperature
- ½ tsp kosher salt
- 1 C all-purpose flour
- 1 tsp baking powder

- Vanilla ice cream, for serving

#### Directions

1. Heat oven to 350 degrees and grease an 8-inch (square or round) baking dish with butter. Set aside.
2. Using your hands or the back of a fork, mash the berries to release all their juices, and stir in 1/3 cup of the brown sugar. Set aside.
3. In a medium bowl, whisk together the melted butter, remaining 1/3 cup brown sugar, milk and salt, then add the flour and baking powder and continue whisking just until the batter is smooth. Transfer the batter (it's not much) to the greased baking dish, and spread evenly into corners.
4. Spoon the strawberries and all their juices over the top of the cake batter. Place in the oven and bake for 20 to 25 minutes, or just when a toothpick comes out clean in the center. Remove from the oven and allow to cool for 3 to 5 minutes before spooning into bowls. Serve with ice cream, if desired.

#### **Blackberry Lemonade**

Makes 1-1/2 quarts

#### Ingredients

- 4 C water, divided
- 1 C sugar
- 1 C lemon juice
- 1 TBSP grated lemon zest
- 1 C blackberries
- 1 to 2 drops blue food coloring, optional

#### Directions

1. In a large saucepan, bring 2 cups water and sugar to a boil. Boil for 2 minutes, stirring occasionally. Remove from the heat. Stir in the lemon juice, zest and remaining water; cool slightly.
2. In a blender, combine 1 cup of lemon mixture and the blackberries; cover and process until blended. Strain and discard seeds. Pour blackberry mixture and remaining lemon mixture into a pitcher; stir well. Add food coloring if desired. Refrigerate until chilled. Serve in chilled glasses over ice.