

Mr. Food
TEST KITCHEN

Pack 'n' Go Picnic Food Ideas

41 Easy Picnic Food Recipes



"OOH IT'S SO GOOD!!®"

A Free eCookbook from the Mr. Food Test Kitchen



Pack 'n' Go Picnic Food Ideas: 41 Easy Picnic Food Recipes

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Pack 'n' Go Picnic Food Ideas: 41 Easy Picnic Food Recipes

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Dear Friend,

If you love the idea of a picnic, but just don't know what to pack, then this eCookbook is for you! Here at the Mr. Food Test Kitchen, we love to relax outside with a nice plate of food; which is why we've put together some of our favorite pack 'n' go recipes. Whether you're setting up a picnic table spread or bringing the blanket and basket, *Pack 'n' Go Picnic Food Ideas: 41 Easy Picnic Food Recipes* will help you create a full menu that's light, refreshing, and perfect for the great outdoors.

When you get a group of people together for a fun-filled picnic, you can bet it's going to be a good time. So don't forget to pack a tasty appetizer like our **California Onion Dip** (page 3) for snacking. Dips and spreads are great for picnics, because the whole recipe can be packed in one container and they're easily sharable. Pack a fresh batch of our **Classic Bruschetta** (page 2) or **Watermelon Salsa** (page 4) with a bag of chips for dipping and you're set.

The star of any satisfying picnic basket is a meaty hand-held. And with recipes like our **Taco Chicken Wraps** (page 22), **Italian Crescent Ring** (page 25), and **Pepperoni Garbage Bread** (page 20), there are not plates required. Then, go ahead and round out the meal with a yummy side salad. Pick our **Stacked Pasta Salad** (page 10) for an extra filling side, our **Best Broccoli Salad** (page 15) for a light & fresh option, or our **Hawaiian Coleslaw** (page 12) for a fruity change of pace.

And just because you're outdoors, doesn't mean you shouldn't indulge in a little dessert. In fact, it's our favorite part! We love to bring anything from our **Chewy S'mores Squares** (page 29) to our **Ooey Goey Butter Cake** (page 35) and **Strawberry Rhubarb Pie** (page 37). Remember, for easy serving it's best to cut the recipe into single portions before packing.

Finally, don't forget to pack a pitcher of something refreshing to wash it all down. Enjoy sippin' something fruity with our **Tropical Summer Punch** (page 38) or choose our tried-and-true **Secret Ingredient Ice Tea** (page 41). The adults can even relax with some **Pomegranate Sangria** (page 40).

It's easy to plan the perfect picnic menu with these easily portable recipes. So pick a sunny day, a shady space, and call up some friends and family for a day of relaxation and scrumptious food.

"OOH IT'S SO GOOD!!®"

Patty Howard
Kelly



P.S. Enjoy this eCookbook filled with 41 portable recipes. Remember our *Pack 'n' Go Picnic Food Ideas* eCookbook is available FREE, with many others also available on www.mrfood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Table of Contents

Appetizers

- Fresh Corn Dip - 1
- Classic Bruschetta - 2
- California Onion Dip- 3
- Watermelon Salsa- 4
- Fluffy Cream Cheese Fruit Dip - 5
- Good 'Ol Southern Deviled Eggs - 6
- Black Bean Dip - 7
- Country Corn Bread - 8

Side Salads

- Every Mam's Favorite Cucumber Salad - 9
- Stacked Pasta Salad - 10
- Farm Stand Potato Salad - 11
- Hawaiian Coleslaw- 12
- Fiesta Zucchini Salad - 13
- Macaroni Mold - 14
- Best Broccoli Salad - 15
- Cauliflower Salad - 16
- Summer Garden Salad - 17
- Buttermilk Coleslaw - 18

Hand Helds

- Chicken Divan Puffs - 19
- Pepperoni Garbage Bread - 20
- Old Fashioned Patty Melts - 21
- Taco Chicken Wraps - 22
- Ham 'n' Turkey Rollups - 23
- Soft Pretzel Reubens - 24
- Italian Crescent Ring - 25
- Company Fancy Chicken Wraps - 26
- Buffalo Wing Cups - 27
- Pulled Chicken Sandwiches - 28

Desserts

- Chewy S'mores Squares - 29
- No-Bake Lemonade Cheesecake - 30
- Strawberry Bars - 31
- Nutty Graham Cracker Picnic Cake - 32
- Tutti-Frutti Ambrosia - 33
- Chocolate Garden Pie - 34
- Ooey Goey Butter Cake- 35
- Five Layer Bars - 36
- Strawberry Rhubarb Pie - 37

Drinks

- Country Lemonade - 38
- Tropical Summer Punch - 39
- Pomegranate Sangria - 40
- Secret Ingredient Iced Tea- 41



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Fresh Corn Dip

This dip is creamy, cheesy and great for dippin'. We suggest serving Fresh Corn Dip in an edible bread bowl so you can enjoy every last bit of this mouthwatering recipe.

Serves: 12

Chill Time: 2 Hr

What You'll Need:

- 4 ears fresh corn on the cob, cooked
- 3 cups shredded sharp Cheddar cheese
- 4 to 5 scallions (green onions), sliced
- 1 (4-ounce) can diced green chilies, drained
- 1/4 cup diced roasted red pepper
- 1 cup sour cream
- 3/4 cup mayonnaise
- 1 tablespoon chili powder
- 1 teaspoon cumin powder
- 1 teaspoon crushed red pepper
- 1 (1-pound) round pumpnickel bread, unsliced



What To Do:

1. Using a sharp knife, remove corn from cob and place in a large bowl. Add cheese, scallions, green chilies, and roasted red pepper; set aside.
2. In a small bowl, combine remaining ingredients except the bread; mix well. Pour over corn mixture and toss until evenly coated. Refrigerate 2 hours, or until ready to serve.
3. Using a serrated knife, cut a hole in top of bread about 3 inches in diameter. Hollow out bread, leaving one inch of bread around sides. Spoon dip mixture into bread bowl. Cut bread top and hollowed out pieces into 1-inch chunks for dipping.

Recipe is courtesy of Fresh Supersweet Corn Council.



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Classic Bruschetta

Bruschetta is simply a fancy way to say "toasted bread with a tasty topping," and our Classic Bruschetta recipe certainly lives up to that statement. It's simple, light, and refreshing, making it perfect for days outside.

Serves: 8

Cook Time: 2 Min

What You'll Need:

- 1 loaf (1 pound) Italian bread, cut in half lengthwise
- 1/3 cup olive oil
- 1/3 cup chopped fresh basil or 2 tablespoons dried basil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 10 medium-sized plum tomatoes, seeded and chopped



What To Do:

1. Preheat the broiler. Place the bread cut side up on a cookie sheet and broil for 2 to 3 minutes, or until golden. Place on a large serving platter.
2. In a large bowl, combine the remaining ingredients mix until well blended, then spoon over the toasted bread. Cut and serve.

Note:

If you prefer, the bread can be sliced first and then toasted to create individual bruschetta. To seed the plum tomato, cut them in half lengthwise and gently squeeze to release seeds.



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California Onion Dip

California Onion Dip has got to be one of the most popular party foods, and with good reason. It's easy and delicious. So delicious, that some people have a problem with sharing!

What You'll Need:

- 1 (16-ounce) container sour cream
- 1 ripe avocado, peeled and mashed
- 1 (1-ounce) envelope onion soup mix

Yields: 2 cups

Chill Time: 2 hr



What To Do:

1. In a small bowl combine sour cream, avocado and onion soup mix; stir until thoroughly combined.
2. Cover and chill at least 2 hours or until ready to serve.

Note:

Serve with fresh veggies or pretzels and chips.



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Watermelon Salsa

There is no better way to beat the heat of summer than with the cool, refreshing taste of watermelon salsa. Try it on chicken, fish, or just dip chips into this fruity Watermelon Salsa.

Yields: 4 cups
Chill Time: 1 Hr

What You'll Need:

- 2 cups diced watermelon
- 2 cups diced fresh pineapple
- 1/2 cup diced red onion
- 3 tablespoons chopped fresh cilantro
- 1 jalapeno pepper, diced
- 1/4 cup lemon juice
- Hot pepper sauce to taste
- Salt and pepper to taste
- Granulated sugar, optional (depending on sweetness of fruit)



What To Do:

1. In a large bowl, combine watermelon, pineapple, onion, cilantro, and jalapeño pepper; toss gently.
2. Add lemon juice and season to taste with hot sauce, salt, and pepper. If additional sweetness is desired, add a small amount of sugar. Cover and refrigerate until chilled.

Adapted from recipe courtesy of the National Watermelon Promotion Board.



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Fluffy Cream Cheese Fruit Dip

Whip up this Fluffy Cream Cheese Fruit Dip super-fast with just four ingredients! It's so good, you'll want to eat it with a spoon! Serve this dip with a platter of apple slices and fresh strawberries.

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 2 cups powdered sugar
- 2 teaspoons vanilla extract
- 1/2 cup whipping cream, whipped

Yields: 3 cups

Prep Time: 10 Min



What To Do:

1. Beat cream cheese, powdered sugar, and vanilla at medium speed of an electric beater until fluffy. Fold in whipped cream; serve with fresh strawberries.

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc.



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Good 'ol Southern Deviled Eggs

These traditional southern-style deviled eggs get their down-home tangy taste from yellow mustard and relish. Any time of year, for an appetizer or a snack...these Good Ol' Southern Deviled Eggs will go fast!

What You'll Need:

- 6 hard-boiled eggs, peeled and cut in half lengthwise
- 1/2 cup mayonnaise
- 2 teaspoons yellow mustard
- 2 tablespoons sweet relish, drained
- Paprika for sprinkling

Serves: 6

Prep Time: 5 Min



What To Do:

1. In a small bowl, combine egg yolks, mayonnaise, mustard and relish; mix well.
2. Fill egg white halves with yolk mixture and place on a platter. Sprinkle each egg with paprika. Cover with plastic wrap and refrigerate until ready to serve.

Note:

For an added burst of flavor, sprinkle with some chopped cooked bacon pieces.



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Black Bean Dip

You can't go wrong with this full-flavored Black Bean Dip that features fresh veggies and your favorite salsa. Just be sure to pack some crispy, salty tortilla chips for dipping. P.S. it's great hot or chilled!

What You'll Need:

- 2 (16-ounce) cans black beans, rinsed and drained, divided
- 1 (8-ounce) jar picante sauce, divided
- 1 teaspoon vegetable oil
- 1 medium-sized onion, finely chopped
- 1 medium-sized red bell pepper, finely chopped
- 3 garlic cloves, minced
- 2 teaspoons ground cumin
- 1 tablespoon dried cilantro
- 3/4 teaspoon salt
- 1/2 cup (2 ounces) shredded Cheddar cheese
- 1 medium-sized tomato, chopped

Yields: 4 cups
Cook Time: 15 Min



What To Do:

1. In a blender or a food processor, combine 1 can of beans and 1/4 cup picante sauce; blend or process until smooth.
2. In a large nonstick skillet, heat oil over medium heat and 5 to 7 minutes, or until onion is tender. Add pureed bean mixture, the cumin, cilantro, salt, and remaining whole beans and picante sauce; mix well. Bring to a boil then reduce heat to low and simmer 5 minutes, stirring frequently.
3. Pour dip into a shallow serving dish and top with cheese and tomato.



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Country Corn Bread

This is the best homemade corn bread recipe around! Made in a skillet, this corn bread comes out of the oven so hot and delicious it screams, "butter, please!" Pack it up and bring it with you anywhere.

What You'll Need:

- 3 cups cornmeal
- 1 cup all-purpose flour
- 2 cups milk
- 2 eggs
- 1/4 cup vegetable oil
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1-1/4 teaspoons salt

Serves: 8

Cook Time: 30 Min



What To Do:

1. Preheat oven to 450 degrees F. Coat a 10-inch cast iron skillet or 8-inch square baking dish with nonstick cooking spray.
2. In a large bowl, combine all ingredients; mix well then pour batter into prepared baking pan.
3. Bake 30 to 35 minutes, or until golden and a wooden toothpick inserted in center comes out clean. Cut and serve warm, or allow to cool before serving.

Note:

If you have a large cast-iron skillet and would like to make crispy corn bread, place 1/3 cup vegetable oil in the skillet and heat in the 450-degree oven until hot. Remove from oven and pour batter over hot oil. Return skillet to oven and bake as above.



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Every Mama's Favorite Cucumber Salad

Have a lot of fresh cucumbers on hand? Every Mama's Favorite Cucumber Salad is a great go-along for any meal. You can throw it together in a jiffy.

Yields: 8 cups

Cook Time: 10 Min

What You'll Need:

- 8 cups thinly sliced cucumbers (about 5 cucumbers)
- 1 large onion, thinly sliced
- 1-1/2 cups white vinegar
- 1/2 cup sugar
- 3 garlic cloves, finely chopped (or 1-1/2 teaspoons bottled chopped garlic)
- 1 tablespoon vegetable oil
- 4 teaspoons salt
- 1 cup water
- 1/2 teaspoon white pepper
- 3 tablespoons chopped fresh dill (or 1 to 2 tablespoons dried dillweed)



What To Do:

1. In a large bowl, combine cucumbers and onion; set aside.
2. In a large saucepan, mix together vinegar, sugar, garlic, oil, salt, and water; bring to a boil, stirring frequently. Pour mixture over cucumbers and onion; add pepper and dill and mix well.
3. Keep refrigerated. Serve well chilled.

Note:

This may be stored in the refrigerator for up to 4 days.



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Stacked Pasta Salad

Stacked Pasta Salad is a unique twist on a pasta casserole. It's a must-have for any vegetable lover, and it packs up perfectly for any picnic or potluck get-together

Serves: 8

Chill Time: 2 Hr

What You'll Need:

- 1 pound tri-colored pasta twists
- 1 (16-ounce) container sour cream
- 1 cup mayonnaise
- 1/2 cup milk
- 4 scallions (green onions), thinly sliced
- 1 tablespoon dried tarragon
- 2 teaspoons salt
- 1-1/2 teaspoons black pepper
- 1 bunch (2 to 3 stalks) broccoli, cut into small florets and blanched (see Note)
- 1 large head cauliflower, cut into small florets and blanched (see Note)
- 1 large red bell pepper, diced



What To Do:

1. Cook pasta according to package directions; drain, rinse, and drain again. Let cool.
2. In a large bowl, combine sour cream, mayonnaise, milk, scallions, tarragon, salt, and black pepper; mix well. Reserve 1 cup sour cream mixture and add pasta to remaining sour cream mixture; toss until well coated.
3. In a trifle dish or large glass serving bowl, layer half the pasta mixture, half the broccoli, half the cauliflower, and half the bell pepper. Repeat layers once more and drizzle with reserved sour cream mixture. Cover and chill for at least 2 hours before serving. Toss just before serving.

Note:

To blanch the broccoli and cauliflower florets, add each to boiling water for 1 minute then remove to a bowl of ice water to immediately stop them from cooking any further; drain.

Farm Stand Potato Salad

Even traditionalists would agree that this is a tasty way to enjoy the standard potluck potato salad. Made with red potatoes and some tasty veggies, this potato salad is full of color, nutrition, and goodness!

Serves: 8

Cook Time: 20 Min | Chill Time: 1 Hr

What You'll Need:

- 3 pounds red potatoes
- 1/4 cup olive oil
- 3 tablespoons red wine vinegar
- 1 teaspoon dried basil
- 1 teaspoon sugar
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 cups frozen cut green beans, thawed and drained
- 1 cup frozen corn, thawed
- 2 stalks celery, sliced
- 1/2 red bell pepper, cut into 1/2-inch chunks
- 1/2 red onion, coarsely chopped



What To Do:

1. Place potatoes in a large pot and cover with water; bring to a boil over medium-high heat. Cook 20 to 25 minutes, or until fork-tender; remove from heat and drain. Allow potatoes to cool, then cut into 1-inch chunks.
2. In a large bowl, combine oil, vinegar, basil, sugar, salt, and pepper; mix well. Add remaining ingredients, including potatoes, and toss to coat.
3. Cover and chill at least one hour before serving.

Note:

You can use fresh green beans, if you prefer. Just trim, cut in half, and add them to the potatoes for the last 10 minutes of cooking. Drain and proceed as above.



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Hawaiian Coleslaw

If you bring this coleslaw to the next family gathering, watch out! From then on, they'll ask you to bring tropical Hawaiian Coleslaw with you to all the family parties.

Serves: 6

Chill Time: 1 Hr

What You'll Need:

- 1 (14-ounce) bag coleslaw mix
- 1-1/4 cups mayonnaise
- 1 (8-ounce) can crushed pineapple, drained
- 1 (6-ounce) can Mandarin oranges, drained
- 1/4 cup chopped Maraschino cherries
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper



What To Do:

1. In a large bowl, toss together all ingredients until well mixed and evenly coated.
2. Cover and chill for 1 to 2 hours then mix again before serving (see Note).

Note:

You can eliminate the hour(s) of chilling if you're in a rush, but that time really does help the flavors "marry."



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Fiesta Zucchini Salad

Celebrate the flavors of summer all year long with our Fiesta Zucchini Salad. This salad gets its great vibrant color from fresh veggies, like cherry red tomatoes, bright yellow corn, green zucchini, and more!

Serves: 6

Prep Time: 20 Min

What You'll Need:

- 2 zucchini, thinly sliced
- 2 stalks celery, finely chopped
- 1 yellow bell pepper, coarsely chopped
- 1 cup cherry tomatoes, cut in half
- 1 cup frozen corn, thawed
- 1/4 cup chopped red onion
- 2 tablespoons chopped fresh basil
- 1/2 cup Italian dressing
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper



What To Do:

1. In a large bowl, combine zucchini, celery, bell pepper, tomatoes, corn, onion, and basil; mix well.
2. In a small bowl, combine dressing, sugar, salt, and pepper; mix well. Pour over vegetable mixture and toss to coat evenly.
3. Serve, or cover and chill until ready to serve.

Macaroni Mold

Macaroni salad is an all-time favorite, and it's no wonder, 'cause you can make it in so many different ways! This recipe is a unique take on macaroni salad that looks and tastes special, plus it's so easy to bring-along!

Serves: 12

Cook Time: 12 Min | **Chill Time:** 3 Hr

What You'll Need:

- 1 (16 ounce) package uncooked elbow macaroni
- 2 cups mayonnaise
- 3/4 cup sweet relish
- 2 small carrots, grated (about cup)
- 1/2 of a small sweet onion, chopped (about cup)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 (0.25 ounce) envelope unflavored gelatin
- 1/4 cup boiling water



What To Do:

1. Cook macaroni according to package directions; drain and cool.
2. In a large bowl, combine mayonnaise, relish, carrot, onion, salt, and pepper; set aside.
3. Dissolve gelatin in boiling water and allow to cool about 5 minutes. Add gelatin and macaroni to mayonnaise mixture; mix until evenly coated. Pour into a 10-inch Bundt pan or mold and refrigerate for 3 hours or until set.
4. Invert mold onto a platter and serve.

Note:

Make this a day or two in advance when you know you'll be busy with other last-minute party preparations.

Best Broccoli Salad

This garden-fresh broccoli salad that's tossed in a creamy homemade dressing and livened up with a few surprises is sure to be one of your favorite easy salad recipes for potluck parties!

Serves: 6

Chill Time: 4 Hr

What You'll Need:

- 1-1/2 cups mayonnaise
- 1/2 cup sour cream
- 1/4 cup sugar
- 1 bunch broccoli, cut into small florets (see Note)
- 1/2 head cauliflower, cut into small florets (see Note)
- 1 small red onion, chopped
- 1 cup shredded sharp Cheddar cheese
- 1 (3-ounce) container real bacon bits



What To Do:

1. In a large bowl, combine mayonnaise, sour cream, and sugar; mix well. Add remaining ingredients; mix until well combined.
2. Cover and chill at least 4 hours before serving.

Note:

Make sure to cut the broccoli and cauliflower into very small florets. And feel free to mix in some raisins for sweetness or some sunflower seeds or a few chopped nuts for crunch.

This salad is even better if it's made a few days in advance and allowed to marinate in the fridge.

Cauliflower Salad

They won't believe that this amazingly delicious deli salad is actually made with cauliflower! It's a new take on loaded potato salad and it always gets rave reviews. Make this anytime you've got a group of folks to impress!

Serves: 8

Cook Time: 8 Min

What You'll Need:

- 1 head cauliflower, cut into florets
- 1/4 cup low-fat plain yogurt
- 1/4 cup fat-free mayonnaise
- 2 teaspoons yellow mustard
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup frozen peas, thawed
- 1 cup sliced celery
- 1/4 cup chopped onion
- 1/4 cup reduced-fat shredded Cheddar cheese
- 2 tablespoons bacon bits



What To Do:

1. In a large pot of boiling water, cook cauliflower 8 to 10 minutes, or until fork-tender. Drain and let cool.
2. In a large bowl, whisk yogurt, mayonnaise, mustard, salt, and pepper. Add cauliflower and remaining ingredients to dressing; mix well. Cover and refrigerate until ready to serve.

Summer Garden Salad

Mother Nature's gifts from the garden make this easy Summer Garden Salad one to savor! The fresh veggies along with the refreshing homemade dressing make it a winning duo of texture and flavor.

What You'll Need:

- 2 large tomatoes, cut into 1/2-inch chunks
- 1 medium-sized red onion, cut into 1/2-inch chunks
- 1 large cucumber, sliced and quartered
- 1 large green bell pepper, cut into chunks
- 1/4 cup extra virgin olive oil
- 1/4 cup red wine vinegar
- 2 tablespoons fresh-squeezed lemon juice
- 2 tablespoons chopped fresh cilantro
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Serves: 6



What To Do:

1. In a large bowl, combine tomato, red onion, cucumber, and green pepper chunks; toss gently.
2. In a small bowl, combine oil, vinegar, lemon juice, cilantro, salt, and black pepper; whisk until well blended.
3. Pour dressing into large bowl with mixed vegetables and toss gently until well combined. Serve, or cover and chill until ready to serve.

Buttermilk Coleslaw

Drink in the compliments when you use buttermilk, yes, buttermilk to make a homemade Buttermilk Coleslaw that'll rival any deli-style version from the market. Try it and become a believer!

Serves: 8

Chill Time: 2 Hr

What You'll Need:

- 2 (10-ounce) packages finely shredded cabbage
- 1 carrot, peeled and shredded
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/2 cup mayonnaise
- 1/4 cup milk
- 1/4 cup buttermilk
- 2-1/2 tablespoons lemon juice
- 1-1/2 tablespoons white vinegar



What To Do:

1. Combine cabbage and carrot in a large bowl.
2. Whisk together sugar and remaining 7 ingredients until blended; toss with vegetables. Cover and chill at least 2 hours.

Note:

This makes a big batch of coleslaw, and leftovers will keep a couple of days in the fridge. If you don't need such a large amount, you can easily cut the recipe in half.

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc.



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Chicken Divan Puffs

Our Chicken Divan Puffs take advantage of lots of store-bought shortcuts, but don't skimp on looks or taste. They're great for weeknight dinners and are even better for meals on the go!

Serves: 8

Cook Time: 20 Min

What You'll Need:

- 1 (17.3-ounce) package frozen puff pastry, thawed
- 2 cups frozen cooked chicken breast strips, coarsely chopped
- 1 cup frozen chopped broccoli
- 1-1/2 cups shredded Cheddar cheese, divided
- 1/2 cup mayonnaise
- 2 teaspoons yellow mustard
- 1 tablespoon milk
- 1/8 teaspoon black pepper



What To Do:

1. Preheat oven to 400 degrees F. Coat 2 baking sheets with cooking spray.
2. With a rolling pin, roll out each puff pastry sheet to a 10-inch square. Cut each sheet into 4 equal squares.
3. Place an equal amount of chicken and broccoli in center of each square then top each with 1 tablespoon cheese. Fold pastry over filling, forming triangles. With your fingers or a fork, pinch edges together firmly to seal. Place triangles on prepared baking sheets.
4. Bake 20 to 25 minutes, or until golden.
5. Meanwhile, in a saucepan over low heat, combine remaining cheese, mayonnaise, mustard, milk, and pepper; heat until cheese is melted and hot, stirring constantly. Spoon over puffs and serve.

Pepperoni Garbage Bread

Don't let the name fool you. Our Pepperoni Garbage Bread is named for the fact that you can throw whatever you want inside. Use last night's leftovers or anything you have in the fridge and enjoy!

Yields: 12 slices
Cook Time: 30 Min

What You'll Need:

- 1 (13.8-ounce) package refrigerated pizza crust
- 1 cup shredded mozzarella cheese
- 1 cup pepperoni slices (about 32 slices)
- 1 (12-ounce) jar roasted red peppers, drained and lightly patted dry, then cut into thin strips
- 1 cup fresh spinach
- Garlic powder for sprinkling
- Cooking spray



What To Do:

1. Preheat oven to 350 degrees F. Coat a baking sheet with cooking spray.
2. Unroll pizza dough onto baking sheet. Sprinkle cheese evenly over dough. Layer with pepperoni, red peppers, and spinach. Sprinkle with garlic powder. Roll dough up jelly roll-style and fold ends under to close. Lightly spray with cooking spray.
3. Bake 30 to 35 minutes, or until golden. Let cool 5 minutes, then slice and serve.

Note:

Feel free to add any leftover veggies, cheese, chicken or meat you have on hand. You can also serve with a side of warm pizza sauce for dipping.

Old Fashioned Patty Melts

Everything about these Old-Fashioned Patty Melts is perfect, from the beef patty smothered in cheesy, oniony goodness, to the toasted and buttery rye bread. This sandwich is sure to have you saying "Ooh, it's so GOUDA!"

Serves: 2

Cook Time: 20 Min

What You'll Need:

- 2 tablespoons butter, divided
- 1 small onion, thinly sliced
- 3/4 pound ground beef
- Salt to taste
- Pepper to taste
- 4 slices rye bread
- 4 slices Gouda cheese
- 1/4 cup Thousand Island salad dressing



What To Do:

1. In a large skillet or grill pan over medium-high heat, melt 1 tablespoon butter; saute onion 6 to 8 minutes, or until it starts to brown. Remove to a bowl and cover.
2. Shape beef into 2 oval patties; sprinkle with salt and pepper to taste.
3. In the same skillet over medium heat, cook patties 5 to 7 minutes per side, or until no longer pink in center. Remove from skillet and keep warm.
4. Spread remaining butter over one side of each slice of bread. Place in skillet buttered side down, and toast until lightly browned.
5. To assemble a sandwich, place a slice of cheese on a piece of toast, top with a beef patty, half the onion slices, and half the salad dressing. Top with another slice of cheese and piece of toast; repeat with second sandwich, then serve immediately.

Note:

We love some coleslaw as a go-along to this delicious sandwich.



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Taco Chicken Wraps

Spice up your mealtime with these fun-to-make and tasty Taco Chicken Wraps! Whether you need a change of pace in your weeknight meal or you're packing a picnic basket, these easy wraps never disappoint!

Serves: 4

Cook Time: 20 Min

What You'll Need:

- 8 frozen chicken breast tenders, not breaded, thawed
- 1 (1-ounce) package taco seasoning mix
- 1 (8-ounce) can refrigerated crescent dinner rolls
- 1 scallion, thinly sliced
- 1/4 cup Mexican blend cheese
- 1 cup salsa



What To Do:

1. Preheat oven to 375 degrees F.
2. In a large bowl, mix chicken and taco seasoning until chicken is evenly coated.
3. Separate dough into 8 triangles. Place 1 chicken tender on widest side of triangle; sprinkle with scallion and cheese. Roll dough around each chicken tender; place point side down on ungreased baking sheet.
4. Bake 20 to 22 minutes, or until chicken is no longer pink in center. Serve with salsa.

Ham 'n' Turkey Rollups

This deli favorite is the perfect is sharing, packing , and is a great substitute for those tired of the regular, ol' PB & J. Not only are these great for lunches, but you can even serve 'em up on a platter at a potluck or picnic.

Serves: 6

Prep Time: 10 Min

What You'll Need:

- 1 (8-ounce) container garlic-and-herb whipped cream cheese spread
- 1/2 cup chopped bottled roasted red bell peppers
- 6 (8-inch) flour tortillas
- 3 cups firmly packed baby spinach leaves
- 12 ounces sliced lean deli ham
- 12 ounces sliced deli turkey breast



What To Do:

1. Stir together cream cheese and peppers in a small bowl until smooth.
2. Spread about 1/4 cup cream cheese mixture evenly over 6 tortillas. Place 1/2 cup spinach on each tortilla. Top evenly with ham and turkey slices. Roll up jelly-roll fashion, and cut in half. Secure each half with a wooden toothpick.

Note:

With this recipe, we sneak some greens into the gang's rollups? Betcha they won't mind at all! For heartier appetites, these rollups will serve 6, or pair halves with a salad and stretch 'em for 12 servings.

This recipe is from The Best of Mr. Food Cookbook Series Oxmoor House, Inc.



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Soft Pretzel Reubens

Jump on the pretzel bread bandwagon and give our Soft Pretzel Reubens a shot. Betcha never thought it would be this easy to make your own homemade soft pretzels, huh?

Serves: 4

Cook Time: 20 Min

What You'll Need:

- 1 pound frozen bread dough, thawed
- 1 egg white
- 1 tablespoon water
- 1 teaspoon kosher salt
- 1/4 cup spicy brown mustard
- 1/2 pound sliced deli corned beef
- 1 (8-ounce) can sauerkraut, drained and squeezed dry
- 4 (1-ounce) slices Swiss cheese



What To Do:

1. Coat 2 rimmed baking sheets with cooking spray.
2. Cut dough into 4 equal pieces. On a lightly floured surface, roll each piece into a 24-inch rope, form into a pretzel shape, and place on prepared baking sheets.
3. In a small bowl, beat together egg white and water; brush over top of each pretzel. Sprinkle evenly with kosher salt. Loosely cover with plastic wrap and set aside in a warm place to rise for 15 minutes.
4. Preheat oven to 350 degrees F. Remove plastic wrap and bake pretzels 15 to 17 minutes, or until golden. Let cool slightly then slice in half horizontally.
5. Evenly spread mustard on both halves of pretzel buns. Layer bottom half of pretzels with corned beef, sauerkraut, and cheese, distributing evenly. Place on baking sheets and bake 5 minutes, or until cheese is melted. Remove from oven, top with remaining pretzel halves, and serve.

Layered Italian Crescent Ring

Making our Layered Italian Crescent Ring is as easy as layering some of your favorite Italian sub ingredients and wrapping them up in a cozy crescent dough blanket. The whole family is going to love this one!

Serves: 6

Cook Time: 25 Min

What You'll Need:

- 2 (8-ounce) cans refrigerated crescent dinner rolls
- 1 cup sliced roasted red bell peppers, drained well
- 8 slices provolone cheese, cut in half
- 16 thin slices deli Genoa salami
- 10 thin slices deli ham
- 1 teaspoon Italian seasoning
- 1/2 cup banana pepper rings, drained well
- 1/4 cup Italian dressing



What To Do:

1. Preheat oven to 350 degrees F. Coat a 12-inch pizza pan with cooking spray.
2. Unroll crescent rolls. Place wide end of triangles in middle of pan, forming a ring, overlapping dough as necessary.
3. Place bell peppers on widest part of dough. Layer with half the cheese, salami, and ham. Sprinkle with Italian seasoning and evenly place banana pepper rings. Drizzle half the Italian dressing over the banana peppers. Layer with remaining cheese, salami, and ham. Drizzle remaining dressing over meats. Bring narrow ends of triangles over meat, tucking ends under.
4. Bake 25 to 30 minutes, or until dough is cooked and golden brown. Let cool 5 minutes, then slice and serve.

Company Fancy Chicken Wraps

Surprise a friend by inviting them to a special lunch and serving up these Company Fancy Chicken Wraps. Stuffed with a creamy and fruity chicken salad mixture, these wraps taste like something you'd order at an upscale cafe.

Serves: 2

Prep Time: 10 Min

What You'll Need:

- 2 cups diced grilled chicken
- 1/4 cup red grapes, cut in half
- 1/4 cup chopped celery
- 2 tablespoons shredded carrots
- 2 tablespoons chopped walnuts
- 1/4 cup mayonnaise
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 2 (10-inch) spinach or any flavor flour tortillas
- 2 romaine or Boston bibb lettuce leaves



What To Do:

1. In a medium bowl, combine chicken, grapes, celery, carrots, walnuts, mayonnaise, salt, and pepper; mix well.
2. Lay tortillas on work surface. Place lettuce on each tortilla then spoon chicken mixture evenly onto center of lettuce. Fold bottom of each tortilla up over chicken mixture, then fold both sides over, envelope fashion. Fold top of each tortilla closed and turn seam side down. Serve immediately.

Buffalo Wing Muffins

We've come up with a no-mess way to eat a classic dish. Our Buffalo Wing Muffins are stuffed with all the fixin's, including buffalo chicken and creamy blue cheese. It's an all-in-one corn muffin that'll have them wanting more!

Serves: 8

Cook Time: 5 Min

What You'll Need:

- 8 corn muffins
- 2 tablespoons butter
- 3/4 cup wing sauce
- 3 cups shredded cooked chicken
- 3/4 cup chopped celery
- 3/4 cup blue cheese dressing



What To Do:

1. Cut tops off corn muffins and set aside. Using a spoon, gently remove center of corn muffins, leaving 1/4-inch edge around each muffin.
2. In a large skillet over medium heat, melt butter with wing sauce. Add chicken and celery and cook 3 to 5 minutes, or until hot.
3. Evenly divide chicken mixture among corn muffins. Top each with a spoonful of blue cheese dressing, and return tops to muffins. Serve immediately.

Note:

Here in the Test Kitchen, we're likely to find uses for almost everything! When it comes to the inside of the corn muffins, we like to use those for bread crumbs.

Pulled Chicken Sandwiches

You'll savor this classic Southern sandwich that's flavorful and hearty enough for lunch or dinner. Make a batch of flavorful pulled chicken and pack it up for any get-together, 'cause everyone will want some!

Serves: 4

Cook Time: 15 Min

What You'll Need:

- 1 pound boneless, skinless chicken thighs
- 1 medium-sized onion, peeled and thinly sliced
- 1/2 cup barbecue sauce
- 1/4 cup water
- 1 tablespoon brown sugar
- 1 long (16- to 20-ounce) French baguette bread
- 4 slices American cheese



What To Do:

1. In a large skillet, cook chicken and onions over medium-high heat 8 minutes, stirring occasionally.
2. Stir in barbecue sauce, water, and brown sugar; cover and cook 7 to 8 minutes, or until no pink remains in chicken.
3. Remove skillet from heat then remove chicken from skillet. Using 2 forks, shred chicken by pulling it apart, or chop chicken into small pieces. Return chicken to skillet and stir until evenly coated with sauce. Return skillet to stovetop and cook 2 to 3 minutes, or until heated through.
4. Cut baguette into 4 even pieces and slice each piece lengthwise in half. Divide chicken mixture evenly over the 4 bottom pieces of bread, top chicken with cheese slices, and serve.

Chewy S'mores Squares

Craving ooey gooey s'mores but you don't have a campfire handy? Well our Chewy S'mores Squares will satisfy your sweet tooth and all you need is an oven. Be warned, these are highly addictive!

Serves: 20

Cook Time: 15 Min

What You'll Need:

- 24 graham crackers (12 double crackers)
- 3 cups miniature marshmallows
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts
- 1/4 cup (1/2 stick) butter
- 1/2 cup firmly packed light brown sugar



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Line bottom of prepared baking dish with graham crackers. Evenly sprinkle marshmallows, chocolate chips, and walnuts over crackers.
3. In a small saucepan over low heat, melt butter and brown sugar, stirring constantly. Drizzle over walnuts.
4. Bake 10 to 15 minutes, or until golden on top. Let cool, then cut into squares.

No-Bake Lemonade Cheesecakes

Don't feel like baking? No problem, 'cause our recipe for No-Bake Lemonade Cheesecakes is right up your alley! In less than 10 minutes you can whip up this 5-ingredient dessert recipe that'll have you dreaming of breezy blue skies and fields of fresh berries.

Serves: 6

Prep Time: 5 Min

What You'll Need:

- 3 ounces frozen lemonade concentrate, thawed
- 1 cup frozen whipped topping, thawed
- 2/3 cup sweetened condensed milk
- 1 (6 tart) package graham cracker tart shells
- 1/2 pint fresh strawberries or blueberries for garnish



What To Do:

1. In a large bowl, fold together lemonade, whipped topping, and sweetened condensed milk.
2. Spoon into tart shells and refrigerate until chilled. Top with berries and serve.

Strawberry Bars

You're going to love taking a bite out of these bar cookies, 'cause they've got a delicious layer of strawberry jam right in the middle that makes 'em taste incredible. Bake up our Strawberry Bars anytime of the year!

What You'll Need:

- 1 cup (2 sticks) butter, softened
- 1/3 cup granulated sugar
- 1 tablespoon sour cream
- 1 egg
- 2 cups all-purpose flour
- 1 cup strawberry jam
- 2 tablespoons light brown sugar
- 1/4 cup chopped walnuts

Yields: 18 bars
Cook Time: 40 Min



What To Do:

1. Preheat oven to 375 degrees F.
2. In a medium-sized bowl, beat butter and granulated sugar until creamy. Beat in sour cream and egg. Stir in the flour, 1/2 cup at a time, until a soft dough forms.
3. Press half of the dough into bottom of a 9-inch square baking pan that has been coated with cooking spray. Spread jam evenly over dough, then gently spread remaining dough over top. Sprinkle evenly with brown sugar and nuts. Bake about 35 minutes, or until bubbly and golden brown. Remove from oven and place pan on a wire rack to cool completely. Cut into bars.

Nutty Graham Picnic Cake

Steal the hearts of your loved ones with this from scratch Nutty Graham Picnic Cake. This picnic-perfect cake has a bright, light, and down-home taste that the whole gang will go “yum” for.

What You'll Need:

- 1 cup butter, softened
- 1-1/2 cups packed brown sugar
- 3 large eggs
- 2 cups self-rising flour
- 1 cup cinnamon-flavored graham cracker crumbs
- 1 cup orange juice
- 1-1/2 cups chopped pecans, toasted and divided
- 1 cup sifted powdered sugar
- 4 to 6 teaspoons milk

Yields: 1 (10-inch) cake

Cook Time: 50 Min



What To Do:

1. Preheat oven to 350 degrees F. Beat butter in a large bowl at medium speed with an electric beater until creamy; gradually add brown sugar, beating well. Add eggs, 1 at a time, beating after each addition.
2. Combine flour and cracker crumbs; add to butter mixture alternately with orange juice, beginning and ending with flour mixture. Mix at low speed after each addition until blended. Stir in 1 cup pecans. Pour batter into a greased and floured 10-inch tube pan.
3. Bake 48 to 50 minutes or until a wooden toothpick inserted in center comes out clean. (Cake will not rise to top of pan.) Cool in pan on a wire rack 15 minutes; remove from pan, and let cool completely on wire rack
4. Stir together powdered sugar and enough milk to make a good drizzling consistency. Drizzle over cooled cake, and sprinkle with remaining 1/2 cup pecans.

Note:

Cinnamon-flavored graham crackers enrich this cake with homespun flavor. But don't worry if you don't have the cinnamon variety; just stir 1/2 teaspoon ground cinnamon in with the flour.



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Tutti-Frutti Ambrosia

Keep your guests refreshed with a dish that some folks refer to as a side dish, while others call it a dessert. Either way, we think you'll love this colorful, sweet, and tasty recipe for Tutti-Frutti Ambrosia.

Serves: 12

Cook Time: 10 Min

What You'll Need:

- 2 eggs, lightly beaten
- 1/4 cup white vinegar
- 1/4 cup sugar
- 2 tablespoons butter, softened
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 (10-ounce) jar maraschino cherries, drained and cut in half
- 1 (20-ounce) can pineapple chunks, drained
- 1 (11-ounce) can mandarin oranges, drained
- 2 cups miniature marshmallows
- 1 cup flaked coconut



What To Do:

1. Place eggs in the top of a double boiler (or in a heatproof bowl over a saucepan of simmering water) and, over medium-low heat, add vinegar and sugar, stirring constantly 5 to 7 minutes, or until mixture is slightly thick and smooth. Remove from heat, stir in butter, and let cool.
2. When mixture is cool, fold in whipped topping until well combined, then fold in cherries, pineapple, oranges, marshmallow, and coconut.
3. Pour into a large serving bowl and chill, covered, about 4 hours. Serve chilled.

Note:

If you need a fancy dish for a special occasion, pour the mixture into a 2-quart gelatin mold and refrigerate overnight. Before serving, unmold carefully onto a serving platter. If you don't have miniature marshmallows, use regular marshmallows cut into quarters.

Chocolate Garden Pie

When you're hosting a picnic or outdoor shin-dig, there's nothing more fitting than this creamy, crunchy Chocolate Garden Pie. This no-bake pie recipe is a breeze to whip up and is great for kids and adults alike.

Serves: 6

Chill Time: 2Hr

What You'll Need:

- 1 (12-ounce) package semisweet chocolate chips, melted and cooled slightly
- 1 (12-ounce) container frozen whipped topping, thawed
- 1-1/2 cups coarsely crushed chocolate sandwich cookies, divided
- 1 (9-inch) chocolate graham cracker pie crust



What To Do:

1. In a large bowl, combine melted chocolate and whipped topping; mix well.
2. Reserve 1/4 cup crushed cookies. Stir remaining 1-1/4 cups crushed cookies into chocolate mixture. Spoon into pie crust and sprinkle reserved cookie crumbs evenly over top.
3. Cover loosely and chill at least 2 hours before serving.

Note:

Why not have fun with this and garnish it with mini mint sprigs, placed in rows to represent the beginnings of a garden, and a few gummy worms for color?

Ooey Goopy Butter Cake

What's ooey , goopy and full of creamy, buttery flavor? This recipe, of course! This cake is drop-it-all delicious. No, really...when they see what you've set out, they're going to drop it all and run for a piece!

What You'll Need:

- 1 (16.25-ounce) package yellow cake mix
- 3/4 cup (1-1/2 sticks) butter, melted, divided
- 3 eggs, divided
- 1 (8-ounce) package cream cheese, softened
- 1 teaspoon vanilla extract
- 1 (16-ounce) package confectioners' sugar

Serves: 13

Cook Time: 45 Min



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, with an electric mixer, beat cake mix, 1/2 cup butter, and 1 egg. Lightly press mixture into baking dish.
3. In a medium bowl, beat cream cheese, 2 eggs, the vanilla, and remaining butter. Slowly beat in confectioners' sugar until thoroughly mixed. Spread mixture over batter.
4. Bake 45 to 50 minutes, or until golden on top. Make sure not to overbake; center should be a little goopy.

Five Layer Bars

These layered dessert bars have five fantastic layers featuring all of your favorite tastes and textures. Cut 'em into big or small pieces and bring some with you on your next picnic!

What You'll Need:

- 1-1/2 cups graham cracker crumbs
- 1/2 cup (1 stick) butter, melted
- 1 (14 ounces) can sweetened condensed milk
- 1 cup raisins
- 1 cup (6 ounces) semisweet chocolate chips
- 1/2 cup chopped walnuts
- 1/2 cup shredded coconut

Yields: 20 to 24 bars

Cook Time: 25 Min



What To Do:

1. Preheat oven to 350 degrees F. In a medium-sized bowl, combine graham cracker crumbs and butter; mix well and press into a 9- x 13-inch baking dish that has been coated with cooking spray.
2. Pour sweetened condensed milk evenly over crumb mixture, then sprinkle evenly with raisins, chocolate chips, nuts, and coconut.
3. Bake 25 to 30 minutes, or until lightly browned. Cool 10 minutes, then chill 30 minutes. Cut into bars and serve.

Note:

These freeze well, so why not make two batches so you can have one now and one on hand for unexpected company, or for another treat for the family.

Strawberry Rhubarb Pie

Tangy rhubarb and sweet ruby red strawberries make for a tasty marriage of flavors in our old-fashioned Strawberry Rhubarb Pie recipe. Whether you use fresh or frozen rhubarb, this pie recipe is a year-round favorite.

Serves: 6

Cook Time: 30 Min

What You'll Need:

- 1 quart strawberries, washed, hulled, and quartered
- 1 cup sugar
- 1 (15-ounce) package refrigerated pie crusts, at room temperature
- 1 cup cubed fresh rhubarb (see Note)
- 1/3 cup all-purpose flour
- 1 tablespoon butter, melted



What To Do:

1. Preheat oven to 425 degrees F.
2. In a large bowl, combine strawberries and sugar; mix well until sugar dissolves.
3. Unfold one pie crust and place in a 9-inch deep-dish pie plate, pressing crust firmly into pie plate.
4. Place remaining pie crust on a work surface and using the plastic cap of a soda bottle, cut 8 to 10 circles from the center, forming polka dots, and leaving a 2-inch border around the edges.
5. Add rhubarb, flour, and butter to strawberry mixture; mix well and spoon into pie crust. Place cut-out crust over strawberry mixture. Pinch together and trim edges to seal, then flute, if desired.
6. Bake 30 to 35 minutes, or until crust is golden and filling is bubbly. Allow to cool slightly before serving, or chill until ready to serve.

Note:

If fresh rhubarb is not in season, you can substitute a cup of frozen rhubarb that you've thawed and drained.



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Country Lemonade

One sip of this fresh-squeezed lemonade and you'll know exactly why our Country Lemonade is a top choice for backyard barbecues and weekend potlucks!

What You'll Need:

- 3/4 cup sugar
- 1 cup hot water
- 4 cups cold water
- 1/2 cup fresh lemon juice (see Notes)
- 1 lemon, thinly sliced

Serves: 4

Yields: 1-1/2 quarts



What To Do:

1. In a pitcher, combine the sugar and hot water, stirring until the sugar has dissolved.
2. Add cold water, lemon juice, and lemon slices; mix well.
3. Serve, or chill until ready to serve.

Note:

Depending on the size, 4 to 5 lemons should produce about 1/2 cup fresh juice. When you're ready to serve this, bring out a big glass pitcher and serve it over ice, garnished with additional lemon slices and some fresh mint leaves.

Tropical Summer Punch

Tropical Summer Punch is festive and easy to throw together for all kinds of summer fun, or for any time you want it to feel like summer. Great for last-minute guests, graduations, backyard parties...whatever.

What You'll Need:

- 1 (20-ounce) can pineapple chunks in natural juice
- 1 (12-ounce) can frozen orange juice concentrate, thawed
- 1 (6-ounce) can frozen limeade concentrate, thawed
- 1 quart ginger ale, chilled
- 1 quart cranberry juice, chilled
- 2 cups (16 ounces) apple juice, chilled
- 1 (10-ounce) package frozen strawberries
- 1 lemon, thinly sliced

Yields: 4-1/2 quarts

Prep Time: 5 Min



What To Do:

1. Combine un-drained pineapple chunks and the orange juice and limeade concentrates in a punch bowl. Add 2 orange juice cans of water. Pour in ginger ale, cranberry juice, and apple juice.
2. Float frozen strawberries and lemon slices on top, and serve immediately.

Pomegranate Sunrise

You'll be the toast of the town when you serve our sparkling and delicious Pomegranate Sunrise refreshers. Whether for a brunch or anytime entertaining, this adults-only drink will win you raves.

Serves: 4

Prep Time: 5 Min

What You'll Need:

- 1-1/4 cups pomegranate juice
- 1 cup orange juice
- 1 cup champagne
- Ice cubes
- 4 teaspoons pomegranate arils (seeds)
- 4 orange slices



What To Do:

1. In a small pitcher, combine pomegranate juice, orange juice, and champagne. Fill champagne glasses halfway with ice cubes.
2. Fill glasses with pomegranate mixture, stir a teaspoon of pomegranate arils into each glass and garnish with orange slice. Serve immediately.

Secret Ingredient Iced Tea

Ever wonder why the iced tea at a restaurant always seems to taste crisper and more flavorful than your version? Well, there is a simple secret, and we're sharing it in our recipe for Secret Ingredient Iced Tea.

Serves: 4

Cook Time: 25 Min

What You'll Need:

10 cups water, divided
1/8 teaspoon baking soda (See Note)
7 tea bags
1-1/2 cups sugar
1 lemon, thinly sliced
Fresh mint leaves for garnish (optional)



What To Do:

1. In a large saucepan, bring 5 cups water to a boil over high heat. Stir in baking soda and tea bags; remove from heat, cover, and let steep 15 minutes.
2. Remove and discard tea bags. Stir in sugar until dissolved. Add remaining water and the lemon slices. Pour into large pitcher and refrigerate 2 to 4 hours, or until chilled.
3. Serve over ice in tall glasses and garnish with mint, if desired.

Note:

Using baking soda in this recipe is no mistake. It removes any bitterness from the tea, leaving us with a smooth and flavorful drink.