
Summertime
PICNIC DELIGHTS
A FAMILY COOKBOOK
FOR OUTDOOR GATHERINGS
GOOD FOOD. SUNSHINE. FAMILY.
Memories that last.

TABLE OF Contents





♥ WELCOME

Welcome to Summertime Picnic Delights 2

PICNIC PLANNING & TIPS

Pack a Perfect Picnic Basket 3
What to Look for in a Picnic Basket 5
Tips to Prevent Food Spoilage 6
Picnic Blanket Buying Guide 7
Best Coolers & Insulated Bags 8
Outdoor Dining Essentials 9
Setting a Beautiful Picnic Table 10
Planning the Perfect Picnic Menu 11

RECIPES

MEATS & MAIN DISHES 13
APPETIZERS & SMALL BITES 23
SIDES & SALADS 40
SANDWICHES & WRAPS 55
KID-FRIENDLY FAVORITES 80





TABLE OF Contents

Good Food ♥ Great Company ♥ Lasting Memories







REFRESHING DRINKS 97
Cocktails, Mocktails, Lemonades, Iced Teas & More

OUTDOOR GAMES 125
Fun & Easy Games for All Ages to Enjoy Outdoors

PICNIC LIFESTYLE & INSPIRATION 137
Beautiful Moments, Tablescapes, Tips & Ideas for Making Memories That Last

ABOUT THE AUTHOR 138

THANK YOU 139

THE END 139

Our Family Picnic Memories

Picnics are more than just meals outdoors—they are moments that bring us closer, laughter that echoes, and memories that last a lifetime.




PICNIC
Essentials
EVERYTHING YOU NEED
FOR THE PERFECT PICNIC

HOW TO PACK A *Picnic Basket*

A well-packed picnic basket is the secret to a relaxing, delicious day outdoors. Follow these simple tips to keep your food fresh, your basket organized, and your picnic absolutely perfect.



TIPS TO PREVENT FOOD SPOILAGE

KEEP IT COLD
Use ice packs or frozen water bottles to keep perishable foods at a safe temperature.

PACK IN INSULATED CONTAINERS
Insulated bags or containers help maintain the right temperature longer.

AVOID DIRECT SUNLIGHT
Keep your basket in the shade and never leave it in a **hot** car.

KEEP WET FOODS SEPARATE
Store dressings, sauces, and cut fruits in sealed containers to prevent sogginess.

PRACTICE FOOD SAFETY
Wash hands before packing and use hand sanitizer before ing.

WHAT TO LOOK FOR IN A PICNIC BASKET

STURDY & WELL-MADE
Choose a basket with a strong frame and durable weaving or material.

COMFORTABLE HANDLE
Look for padded or balanced handles for easy carrying.

INSULATED LINING
An insulated interior helps keep food fresh and beverages cold.

SECURE CLOSURE
A tight latch or zipper keeps everything in place while you travel.

AMPLE STORAGE
Look for enough room for food, drinks, utensils, and extras like napkins or blankets.

A great basket makes packing easier and your picnic more enjoyable!

PACKING LAYERS THE SMART WAY



Layer it right for a picnic that stays cool and organized!

KEEP IT FRESH
Food Safety
— ON YOUR PICNIC —

A little preparation goes a long way in keeping your picnic food fresh, safe, and delicious from start to finish.



THE 2-HOUR RULE

Perishable foods should not sit out at room temperature for more than 2 hours.

When the temperature is above 90°F, that time drops to 1 hour.

KEEP IT COLD

- Use a high-quality cooler with plenty of ice packs or frozen gel packs.
- Pre-chill your cooler before packing food.
- Store perishable items in airtight containers.
- Keep the cooler closed as much as possible.

KEEP IT HOT

Hot foods should stay above 140°F until serving. Use insulated containers or thermal bags to maintain temperature.

PACK SMART

SEPARATE RAW & READY-TO-EAT FOODS
Keep raw meats separate from foods that are ready to eat to avoid cross contamination.

USE SEALED CONTAINERS
Airtight containers help keep food fresh and protect it from dirt, bugs, and leaking.

WASH FRUITS & VEGGIES
Rinse all produce before packing and dry thoroughly to prevent moisture buildup.

PACK DRESSINGS & SAUCES SEPARATE
Store dressings, dips, and sauces in small containers and add just before eating for best texture and flavor.

FREEZE SOME ITEMS
Wrœze water bottles, grapes, or juice boxes. They keep food cold and are a refreshing treat later!

CHECK YOUR COOLER
When you unpack, check food temperatures and discard anything that seems questionable.

FOODS THAT TRAVEL WELL

- Hard cheeses
- Fresh fruits (berries, grapes, apples)
- Raw veggies (carrots, cucumbers, bell peppers)
- Cooked pasta or grain salads
- Sandwiches and wraps
- Dips and spreads
- Homemade cookies and bars
- Beverages in sealed containers



Remember: Fresh ingredients, smart packing, and a little planning make the perfect picnic!

WHAT TO LOOK FOR IN A PICNIC BASKET

Choose the Perfect Basket for Every Adventure

A great picnic basket is more than just beautiful—it's functional, durable, and suits your needs. Here's what to consider when choosing the perfect one for your outdoor dining.



CONSIDER YOUR PICNIC STYLE

FAMILY PICNICS
Choose a large basket or cooler with plenty of room for food, drinks, and serving essentials.

COUPLES OR SMALL GATHERINGS
A medium-sized basket with the basics is perfect for intimate picnics and date days.

ADVENTURES & HIKES
Look for lightweight, compact baskets or backpacks that are easy to carry on the go.

MATERIAL MATTERS

WICKER
Classic and charming. Best for short trips and dry weather.

CANVAS OR FABRIC
Lightweight and foldable. Easy to clean and store.

INSULATED MATERIALS
Ideal for keeping food and drinks at the right temperature for hours.

FEATURES TO LOOK FOR

DURABILITY
Choose sturdy weave or high-quality materials that will last for years.

COMFORTABLE HANDLES
Look for padded or balanced handles for easy carrying.

INSULATION
Essential for keeping food fresh, especially in warm weather.

STORAGE & ORGANIZATION
Interior pockets, straps, and compartments keep everything in place.

EASY TO CLEAN
Choose materials that wipe clean or are machine washable.

STYLE
Pick a basket that matches your personality and makes you excited to picnic!

Tip: Think about how you'll use your basket most often, and choose one that suits your lifestyle. The right basket makes every picnic even better!

TYPES OF PICNIC BASKETS



CLASSIC WICKER BASKET
Timeless style with plenty of room for all your picnic essentials.



HAMPER STYLE BASKET
Comes with built-in slots for plates, cutlery, and glasses.



INSULATED COOLER BASKET
Perfect for longer trips and keeping perishables fresh and safe.



PICNIC BACKPACK
Great for travel, hiking, and hands-free adventures.

WHAT TO PACK
Besides Food



The little extras can make a big difference! Here are must-have items to round out your picnic and keep everyone comfortable.

NAPKINS & WET WIPES
Essentials for easy clean-ups and sticky fingers.

UTENSILS & PLATES
Reusable is eco-friendly and always stylish.

TRASH BAGS
Leave no trace—pack out what you pack in.

HAND SANITIZER
Keep hands clean and germs away.

SUN PROTECTION
Sunscreen, hats, and sunglasses keep everyone safe.

EXTRAS FOR COMFORT
Bug spray, tissues, a light blanket, or extra layers.

A little preparation brings a lot of peace of mind.

PICNIC BLANKET
Buying Guide

A great blanket sets the stage for a cozy, stylish, and memorable picnic. Here's what to look for!



MATERIAL MATTERS
Look for durable, soft, and easy-to-clean fabrics like cotton, fleece, or wateproof backing.

SIZE IT RIGHT
Choose a size that comfortably fits your group with room to relax and spread out.

WATER RESISTANT
A water-resistant or waterproof backing keeps you dry on damp grass and ground.

EASY TO CARRY
Look for blankets with straps, handles, or foldable designs for easy transport.

COMFORT & STYLE
Pick a blanket that feels good, looks great, and matches your picnic vibe.

EASY TO CLEAN
Machine-washable or wipe-clean blankets make post-picnic cleanup a breeze!

A cozy blanket is the foundation for a beautiful day outdoors.

BEST COOLERS & INSULATED BAGS

Keep It Cool, Keep It Fresh

A good cooler or insulated bag keeps your food and drinks perfectly chilled and safe to enjoy. Choose the right one for your picnic adventure!



HARD COOLERS

Best for long trips and keeping food cold for hours. Durable and great for larger groups.

SOFT COOLERS

Lightweight and easy to carry. Perfect for day trips, short outings, and smaller picnics.

INSULATED TOTE BAGS

Stylish, portable, and practical. Great for drinks, snacks, and lighter loads.

TIPS FOR BEST RESULTS

Pre-chill your cooler, use ice packs or ice cubes, and keep it in the shade.

ICE PACKS ARE KEY

Use quality ice packs or frozen items to keep everything colder, longer.

Cold food. Fresh flavors. Better memories.

UTDOOR DINING ESSENTIALS

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SETTING A *Beautiful* PICNIC TABLE



Simple touches turn a picnic into an unforgettable experience. Create a table that's as inviting as the food you share!

CHOOSE A THEME OR COLOR PALETTE

Pick colors or a theme that reflect the season and your style.



LAYER YOUR TABLE

Use a tablecloth or runner for texture and a beautiful foundation.



ADD NATURAL DECOR

Fresh flowers, greenery, or fruit bring color and charm.



CREATE HEIGHT & INTEREST

Use baskets, stands, or lanterns to add dimension and visual appeal.



KEEP IT PRACTICAL

Beautiful should also be functional—leave room for food and guests!



MAKE IT PERSONAL

Small details like name tags, napkin ties, or handwritten notes make it extra special.



A beautiful table sets the stage for laughter, good food, and lasting memories.

Good food tastes even better outdoors.

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PLANNING THE *Perfect* PICNIC MENU



A little planning goes a long way toward a stress-free and delicious picnic. Build a menu everyone will love with these simple tips!

KNOW YOUR GUESTS

Consider ages, dietary needs, and preferences when planning your menu.



KEEP IT SIMPLE

Choose easy-to-make dishes that travel well and don't require last-minute prep.



THINK SEASONAL

Use fresh, in-season ingredients for the best flavor and value.



PLAN FOR PORTABILITY

Pick foods that are easy to pack, serve, and enjoy on the go.



BALANCE YOUR MENU

Include a mix of protein, sides, fruits, and treats for a satisfying spread.



DON'T FORGET THE FUN!

Add a special treat or picnic favorite to make the day extra memorable.



Good food, great company, and the outdoors—perfect together.


Summertime
Picnic Delights
packing for
the picnic


MEATS
BOLD FLAVORS. PERFECTLY GRILLED.
Made for Summer Gatherings.



Classic Fried Chicken

Crispy on the outside, tender on the inside

INGREDIENTS

- 3 lbs bone-in chicken pieces (drumsticks, thighs, breasts, wings)
- 2 cups buttermilk
- 2 cups all-purpose flour
- 1 tbsp salt
- 1 tbsp black pepper
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp paprika
- 1 tsp cayenne pepper (optional)
- Vegetable oil for frying

INSTRUCTIONS

1. Place chicken in a large bowl or dish and pour buttermilk over the top. Cover and refrigerate for at least 4 hours, or overnight for best flavor and tenderness.
2. In a large bowl, whisk together flour, salt, pepper, garlic powder, onion powder, paprika, and cayenne (if using).
3. Remove chicken from buttermilk and let any excess drip off. Dredge each piece in the flour mixture, pressing gently to coat. Place on a wire rack and let rest for 10 minutes.
4. Heat about 2 inches of vegetable oil in a large cast-iron skillet or deep fryer to 350°F (175°C).
5. Fry chicken in batches, skin side down first, for 12–15 minutes, turning occasionally, until golden brown and internal temperature reaches 165°F (74°C).
6. Transfer to a wire rack over a baking sheet and let rest for 5 minutes before serving.

Helpful Tip

For extra crunch, let the coated chicken rest uncovered in the fridge for 30 minutes before fry



BBQ Pulled Pork Sandwiches

Tender, juicy pork slow-cooked to perfection and tossed in smoky BBQ sauce.

INGREDIENTS

- 3 lbs pork shoulder (bone-in or boneless)
- 1 tbsp olive oil
- 1 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper
- 1 cup BBQ sauce (plus more for serving)
- 1/2 cup apple cider vinegar
- 1/2 cup chicken broth
- 8 sandwich buns
- Coleslaw (optional)

INSTRUCTIONS

1. In a small bowl, mix brown sugar, smoked paprika, garlic powder, onion powder, salt, and black pepper.
2. Rub the spice mixture all over the pork.
3. Heat olive oil in a large Dutch oven over medium-high heat. Sear the pork on all sides until browned.
4. Pour in apple cider vinegar and chicken broth. Cover and transfer to a 300°F (150°C) oven. Cook for 4–5 hours or until the pork is fork-tender.
5. Remove pork from the pot and shred with two forks.
6. Return shredded pork to the pot. Stir in BBQ sauce and simmer on the stovetop for 15–20 minutes.
7. Serve on buns and top with coleslaw if desired.

Perfect for:

- ✓ Picnics
- ✓ BBQ Cookouts
- ✓ Game Day
- ✓ Family Gatherings

PICNIC TIP

Keep warm in a slow cooker on the "Warm setting until ready to serve.

MAKE AHEAD

Make the pulled pork a day ahead. It tastes even better the next day!

PERFECT PAIRINGS

Pair with baked beans potato salad, and fresh fruit for the ultimate picnic m



Grilled Garlic Herb Steak

Juicy, flavorful steak with a garlic herb marinade that's perfect off the grill.

INGREDIENTS

- 2 lbs beef steaks (ribeye, strip, or sirloin)
- 1/4 cup olive oil
- 4 cloves garlic, minced
- 2 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- 1 tbsp Dijon mustard
- 1 tbsp fresh lemon juice
- 1 tsp dried rosemary
- 1 tsp dried thyme
- 1/2 tsp salt
- 1/2 tsp black pepper
- Fresh parsley, chopped (for garnish)

INSTRUCTIONS

1. In a small bowl, whisk together olive oil, garlic, soy sauce, Worcestershire sauce, Dijon mustard, lemon juice, rosemary, thyme, salt, and pepper.
2. Place steaks in a large resealable bag or shallow dish. Pour marinade over steaks, turning to coat well. Cover and refrigerate for at least 2 hours, or up to 8 hours.
3. Preheat grill to medium-high heat. Remove steaks from marinade and let sit at room temperature for 20 minutes.
4. Grill steaks for 4–6 minutes per side for medium-rare, or until desired doneness.
5. Remove steaks from grill and let rest for 5–10 minutes before slicing.
6. Garnish with fresh parsley and serve.

PICNIC TIP
Let the steak rest before slicing to keep all the juices locked in for maximum tenderness.

MAKE AHEAD
Marinate the steaks the night before for even more flavor and a tender bite!

PERFECT PAIRINGS
Serve with grilled veggies, potato salad and iced tea for th perfect picnic me



BBQ Baby Back Ribs

Tender, fall-off-the-bone ribs smothered in sweet and smoky BBQ sauce.

INGREDIENTS

- 2 racks baby back ribs (about 4 lbs total)
- 2 tbsp olive oil
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp salt
- 1/2 tsp black pepper

BBQ SAUCE

- 1 cup ketchup
- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 2 tbsp Worcestershire sauce
- 1 tbsp honey
- 1 tsp smoked paprika
- 1/2 tsp garlic powder

INSTRUCTIONS

1. Remove the membrane from the back of the ribs. Pat dry.
2. Rub ribs with olive oil and season all over with garlic powder, onion powder, smoked paprika, salt, and black pepper.
3. Wrap ribs tightly in foil and bake at 300°F (150°C) for 2 1/2–3 hours, until tender.
4. While ribs bake, make the BBQ sauce. In a saucepan, combine all sauce ingredients. Simmer over medium heat for 10 minutes, stirring occasionally.
5. Remove ribs from foil and place on a baking sheet. Brush generously with BBQ sauce.
6. Broil on high for 5–7 minutes, until sauce is caramelized and sti
7. Let rest for 10 minutes before slicing. Serve with extra BBQ sauce.

PICNIC TIP

Make ribs ahead and reheat. They taste even better the next day!

MAKE AHEAD

Bake the ribs a day ahead and refrigerate. Add sauce and broil just before serving.

PERFECT PAIRINGS

Serve with coleslaw, corn on the cob, baked beans, and iced lemonade!


Good Food
Fresh Air
Sunshine
Happy Hearts
♡



Grilled Honey Garlic Chicken Thighs

Sweet, savory, and perfectly grilled chicken with a sticky honey garlic glaze.

INGREDIENTS

- 2 lbs boneless, skinless chicken thighs
- 2 tbsp olive oil
- 4 cloves garlic, minced
- 1/4 cup honey
- 1/4 cup soy sauce
- 2 tbsp apple cider vinegar
- 1 tbsp Worcestershire sauce
- 1 tsp smoked paprika
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 tbsp fresh parsley, chopped (for garnish)

INSTRUCTIONS

1. In a bowl, whisk together olive oil, garlic, honey, soy sauce, apple cider vinegar, Worcestershire sauce, smoked paprika, salt, and black pepper.
2. Place chicken thighs in a resealable bag or shallow dish. Pour marinade over chicken and toss to coat. Marinate for at least 1 hour, or up to 8 hours.
3. Preheat grill to medium-high heat.
4. Remove chicken from marinade and grill for 6–7 minutes per side, or until internal temperature reaches 165°F (74°C) and chicken is caramelized.
5. Let rest for 5 minutes, then garnish with fresh parsley and serve.

PICNIC TIP

Slice and serve over coleslaw on a bun for an easy and delicious picnic sandwich!

MAKE AHEAD

Marinate the chicken the night before for maximum flavor and an easy day-of cookout!

PERFECT PAIRINGS

Serve with pasta salad, grilled corn, and watermelon for th ultimate su picnic pl



Classic Grilled Burgers

Juicy, smoky, and packed with flavor. The ultimate summer favorite!

INGREDIENTS

- 2 lbs ground beef (80/20 for juiciness)
- 1 tbsp Worcestershire sauce
- 1 tbsp ketchup
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper
- 4–6 hamburger buns
- Lettuce, tomato, onion, pickles (for topping)
- Cheese slices (optional)

INSTRUCTIONS

1. In a large bowl, combine ground beef, Worcestershire sauce, ketchup, garlic powder, onion powder, salt, and black pepper. Mix gently with your hands until just combined. Do not overmix.
2. Divide the mixture into 4–6 equal portions and shape into patties, about 3/4-inch thick. Make a slight dimple in the center of each patty to prevent bulging.
3. Preheat grill to medium-high heat. Lightly oil the grates.
4. Grill burgers for 4–5 minutes per side, or until they reach your desired doneness. Add cheese during the last minute of cooking, if using.
5. Remove burgers from grill and let rest for 3–5 minutes.
6. Serve on buns with your favorite toppings and enjoy!

PICNIC TIP

Keep cooked burgers warm in a covered dish or foil until ready to serve. Perfect for outdoor gatherings!

MAKE AHEAD

Form patties up to 24 hours ahead and store in the fridge with parchment paper between.

PERFECT PAIRINGS

Serve with potato salad, baked beans, watermelon, and ice-cold lemonad for the perfect me



Smoky BBQ Brisket

Tender, juicy, and packed with smoky BBQ flavor. A true crowd-pleaser!

INGREDIENTS

- 1 whole beef brisket (4–5 lbs)
- 2 tbsp olive oil
- 2 tbsp yellow mustard
- 1 tbsp Worcestershire sauce
- 2 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp coarse black pepper
- 2 tsp salt
- 1 cup BBQ sauce (plus more for serving)
- Beef broth or apple juice (for the pan)

INSTRUCTIONS

1. Trim excess fat from brisket, leaving about 1/4-inch fat cap. Rub olive oil, mustard, and Worcestershire sauce all over.
2. In a small bowl, mix brown sugar, smoked paprika, garlic powder, onion powder, black pepper, and salt. Rub the seasoning mixture evenly over the brisket.
3. Place brisket fat-side up in a large roasting pan or foil pan. Cover tightly with foil.
4. Bake at 275°F (135°C) for 5–6 hours, or until fork-tender. Add 1/2 cup beef broth or apple juice to the pan halfway through cooking to keep it moist.
5. Remove brisket from oven and let rest for 20 minutes. Slice against the grain.
6. Drizzle with BBQ sauce and serve warm.

Perfect for:

- ✓ BBQ Cookouts
- ✓ Family Gatherings
- ✓ Picnics
- ✓ Game Day
- ✓ Weekend Feasts

PICNIC TIP

Make ahead and slice just before serving. It stays juicy and flavorful!

MAKE AHEAD

Brisket tastes even better the next day! Reheat gently with a splash of broth.

PERFECT PAIRINGS

Serve with baked beans, creamy coleslaw, corn on the cob, and watermelon sl



Perfectly Grilled Pork Chops

Juicy, flavorful pork chops with a simple seasoning that shines on the grill.

INGREDIENTS

- 4 bone-in pork chops (about 1-inch thick)
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp paprika
- 1 tsp onion powder
- 1 tsp dried thyme
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tbsp brown sugar (optional)
- Fresh parsley, chopped (for garnish)

INSTRUCTIONS

1. In a small bowl, whisk together olive oil, garlic, paprika, onion powder, thyme, salt, pepper, and brown sugar (if using).
2. Rub the mixture all over the pork chops. Let rest for 15–20 minutes, or up to 2 hours in the refrigerator.
3. Preheat grill to medium-high heat.
4. Grill pork chops for 5–6 minutes per side or until internal temperature reaches 145°F (63°C).
5. Remove from grill and let rest for 5 minutes. Garnish with parsley and serve.

PICNIC TIP
Pack these chops cold the next day – they're amazing in sandwiches or salads!

MAKE AHEAD
Marinate the chops in the seasoning for extra flavor and tenderness.

PERFECT PAIRINGS
Serve with grilled corn, baked beans, and a refreshing glass of lemonade.


APPETIZERS
&
Small Bites
Perfect Bites. Big Impressions.
Made for Memorable Moments.



Lemon Herb Chicken Skewers

Tender chicken marinated in zesty lemon and herbs, then grilled to perfection.

INGREDIENTS

- 1 1/2 lbs boneless, skinless chicken breast, cut into 1-inch cubes
- 3 tbsp olive oil
- 3 tbsp fresh lemon juice
- 2 cloves garlic, minced
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp salt
- 1/2 tsp black pepper
- Bell peppers and red onion, cut into chunks (for skewers)

INSTRUCTIONS

1. In a bowl, whisk together olive oil, lemon juice, garlic, oregano, basil, salt, and pepper.
2. Add chicken to the marinade and toss to coat. Cover and refrigerate for at least 30 minutes, or up to 4 hours.
3. Thread chicken and vegetables onto skewers.
4. Preheat grill to medium-high heat.
5. Grill skewers for 10–12 minutes, turning occasionally, until chicken is cooked through (165°F / 74°C).
6. Serve hot with your favorite dipping sauce.

PICNIC TIP
These skewers taste great cold or at room temperature – perfect for picnic baskets!

MAKE AHEAD
Marinate the chicken the night before and thread skewers in the morning.

PERFECT PAIRINGS
Serve with rice, pita, greek salad, and pita bread.



Caprese Skewers

A simple, refreshing bite with the perfect balance of flavor!

INGREDIENTS

- 1 pint cherry tomatoes
- 8 oz fresh mozzarella balls (bocconcini)
- 1 cup fresh basil leaves
- 2 tbsp extra virgin olive oil
- 1 tbsp balsamic glaze
- 1/2 tsp salt
- 1/4 tsp black pepper
- 24 small skewers or toothpicks

INSTRUCTIONS

1. Thread a cherry tomato, a fresh basil leaf, a mozzarella ball, and another basil leaf onto each skewer.
2. Arrange the skewers on a serving platter.
3. Drizzle with olive oil and balsamic glaze.
4. Sprinkle with salt and black pepper.
5. Serve immediately and enjoy!

Perfect for:

- ✓ Picnics & Potlucks
- ✓ BBQ Gatherings
- ✓ Light Appetizers
- ✓ Summer Parties
- ✓ Easy Entertaining

PICNIC TIP

Make skewers ahead of time and keep them chilled until ready to serve.

MAKE AHEAD

Assemble up to 4 hours in advance. Add balsamic glaze just before serving.

PERFECT PAIRINGS

Pairs beautifully with crusty bread, grilled chicken, or a chilled glass of lemonade.



Cream Cheese Stuffed Mini Peppers

Sweet mini peppers filled with a creamy, herby cheese filling and a crispy bacon topping.

INGREDIENTS

- 12 mini sweet bell peppers, halved and seeded
- 8 oz cream cheese, softened
- 1/2 cup shredded sharp cheddar cheese
- 1/4 cup grated Parmesan cheese
- 2 tbsp sour cream
- 1 clove garlic, minced
- 1 tbsp fresh chives, chopped (plus more for garnish)
- 1/4 tsp salt
- 1/4 tsp black pepper
- 4 slices cooked bacon, crumbled
- 1 tsp olive oil

INSTRUCTIONS

1. Preheat oven to 400°F (200°C).
2. In a bowl, mix cream cheese, cheddar, Parmesan, sour cream, garlic, chives, salt, and black pepper until well combined.
3. Spoon or pipe the cheese mixture into each pepper half.
4. Place peppers on a baking sheet lined with parchment paper. Drizzle lightly with olive oil.
5. Bake for 12–15 minutes, until peppers are tender and cheese is warm.
6. Remove from oven and top with crumbled bacon and extra chives. Serve warm or at room temperature.

PICNIC TIP
These poppers taste great warm or cold—perfect for make-ahead picnic baskets!

MAKE AHEAD
Prepare up to 1 day in advance and store covered in the fridge. Bake before serving.

PERFECT PAIRINGS
Pairs beautifully with grilled chicken, burgers, fresh fruit, or a crisp summer salad.



Hot Honey Peach Burrata Crostini

Creamy burrata, grilled peaches, hot honey, pistachios and basil on toasted crostini.

INGREDIENTS

- 1 French baguette, sliced 1/2-inch thick
- 2 ripe peaches, pitted and sliced
- 8 oz burrata cheese
- 1/4 cup pistachios, chopped
- 2 tbsp fresh basil, thinly sliced
- 1/4 tsp sea salt
- 1/4 tsp black pepper
- 2 tbsp extra virgin olive oil
- 1/4 cup hot honey (store-bought or homemade)
- Optional: pinch of red pepper flakes

INSTRUCTIONS

1. Preheat grill or grill pan to medium-high heat.
2. Brush baguette slices with olive oil and grill until toasted and lightly charred on both sides.
3. Brush peach slices with a little olive oil and grill for 2–3 minutes per side until tender and beautifully caramelized.
4. Top each crostini with a piece of burrata, then a grilled peach slice.
5. Drizzle with hot honey and sprinkle with chopped pistachios, basil, sea salt, black pepper, and red pepper flakes if using.
6. Serve immediately and enjoy!

Perfect for:

- ✓ Summer Picnics
- ✓ Date Nights
- ✓ Brunch Gatherings
- ✓ BBQ Parties
- ✓ Elegant Entertaining

PICNIC TIP
Assemble just before serving to keep the crostini crisp and the burrata creamy!

MAKE AHEAD
Grill peaches and toast bread up to 2 hours ahead. Store separately and assemble fresh.

PERFECT PAIRINGS
Pairs beautifully with a chilled rosé, sparkling lemonade, or peach iced tea.





Blueberry Basil Mozzarella Picnic Skewers

Juicy blueberries, fresh basil, and creamy mozzarella drizzled with a sweet blueberry balsamic reduction.

INGREDIENTS

- 1 pint fresh blueberries, washed and dried
- 1 (8 oz) package fresh mozzarella pearls (bocconcini)
- 1 cup fresh basil leaves

BLUEBERRY BALSAMIC REDUCTION:

- 1 cup fresh blueberries
- 1/3 cup balsamic vinegar
- 2 tbsp honey
- 1 tsp lemon juice
- 1/8 tsp sea salt
- Freshly ground black pepper, to taste
- 24 small skewers or toothpicks

INSTRUCTIONS

1. In a small saucepan, combine blueberries, balsamic vinegar, honey, lemon juice, and salt.
2. Bring to a simmer over medium heat. Cook for 8–10 minutes, stirring occasionally, until blueberries break down and mixture thickens.
3. Use a spoon to gently mash berries. Strain through a fine mesh sieve into a bowl and let cool. It will thicken more as it cools.
4. Thread a blueberry, basil leaf (folded), mozzarella pearl, another basil leaf, and another blueberry onto each skewer.
5. Arrange on a platter and drizzle with the blueberry balsamic reduction.
6. Sprinkle with black pepper and serve immediately or chill until ready to serve.

PICNIC TIP
Make the balsamic reduction up to 3 days in advance and store in the fridge.

MAKE AHEAD
Assemble skewers up to 4 hours ahead. Keep covered in the refrigerator.

PERFECT PAIRINGS
Pairs beautifully with grilled chicken, lemonade, or a crisp Sauvignon Blanc.



Crispy Corn Fritter Bites

with Roasted Jalapeño Aioli

Golden, crispy corn fritters with a hint of spice served with a creamy, smoky jalapeño aioli.

INGREDIENTS

CORN FRITTERS

- 2 cups fresh corn kernels (about 3–4 ears)
- 1/2 cup all-purpose flour
- 1/4 cup cornmeal
- 1 tbsp granulated sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/2 tsp smoked paprika
- 2 large eggs
- 1/4 cup buttermilk
- 2 tbsp finely chopped green onions
- 2 tbsp chopped fresh cilantro
- 2 tbsp finely diced red bell pepper
- 2 tbsp vegetable oil, plus more for frying

ROASTED JALAPEÑO AIOLI

- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1 roasted jalapeño, seeded and finely chopped
- 1 tsp lime juice
- 1/2 tsp garlic powder
- 1/4 tsp smoked paprika
- Salt & pepper to taste

INSTRUCTIONS

1. In a large bowl, whisk together flour, cornmeal, sugar, baking powder, salt, pepper, and smoked paprika.
2. In another bowl, whisk eggs, buttermilk, green onions, cilantro, and red bell pepper. Stir in corn.
3. Pour wet ingredients into the dry ingredients and stir until just combined.
4. Heat about 1/4 inch of oil in a large skillet over medium heat.
5. Drop spoonfuls of batter into the hot oil, flattening slightly. Fry for 2–3 minutes per side, until golden brown and crispy.
6. Transfer to a paper towel–lined plate and season with a pinch of salt.
7. For the aioli, whisk all ingredients in a small bowl. Chill until ready to serve.
8. Serve fritters warm with roasted jalapeño aioli for dipping.

PICNIC TIP

Keep fritters warm in a covered dish and re-crisp in a hot oven for 5 minutes before serving.

MAKE AHEAD

Fritter batter can be made up to 4 hours ahead. Keep refrigerated until ready to cook.

PERFECT PAIRINGS

Pairs beautifully with grilled chicken, burgers, fresh watermelon, or an ice-cold lemonade.

Perfect for:

- ✓ Picnics & Potlucks
- ✓ BBQ Gatherings
- ✓ Game Day Snacks
- ✓ Summer Parties
- ✓ Easy Entertaining



Blackberry BBQ Meatball Bites

Juicy, tender meatballs glazed in a homemade blackberry BBQ sauce with the perfect balance of sweet, smoky, and tangy.

INGREDIENTS

MEATBALLS

- 1 lb ground beef (80/20)
- 1/2 lb ground pork
- 1/2 cup panko breadcrumbs
- 1/4 cup whole milk
- 1 large egg
- 1 small onion, finely grated
- 2 cloves garlic, minced
- 1 tbsp Worcestershire sauce
- 1 tsp Dijon mustard
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1 tbsp olive oil (for baking)

BLACKBERRY BBQ SAUCE

- 1 cup fresh blackberries
- 1/2 cup ketchup
- 1/4 cup apple cider vinegar
- 1/4 cup brown sugar
- 2 tbsp honey
- 1 tbsp Worcestershire sauce
- 1 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/4 tsp onion powder
- Pinch of cayenne pepper (optional for heat)

INSTRUCTIONS

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, combine all meatball ingredients. Mix gently until just combined—do not overmix.
3. Roll into 1-inch meatballs and place on the prepared baking sheet. Lightly brush with olive oil.
4. Bake for 16–18 minutes, or until cooked through and lightly browned.
5. While meatballs bake, make the sauce. In a small saucepan, combine all sauce ingredients with blackberries.
6. Bring to a simmer over medium heat. Cook for 10–12 minutes, mashing berries with the back of a spoon until thickened.
7. For a smoother sauce, strain through a fine mesh sieve (optional).
8. Add baked meatballs to the sauce and toss to coat.
9. Serve warm with toothpicks and enjoy!

PICNIC TIP

Make ahead and store meatballs and sauce separately. Reheat and toss together just before serving.

MAKE AHEAD

Meatballs and sauce can be made up to 3 days in advance and reheated.

PERFECT PAIRINGS

Pairs beautifully with cheese boards, sliders, coleslaw, or grilled corn.

Perfect for:

- ✓ Picnics & Potlucks
- ✓ BBQ Parties
- ✓ Game Day Snacks
- ✓ Holiday Appetizers
- ✓ Easy Entertaining



Honey Dijon Chicken Salad Cucumber Cups

Creamy, crunchy, slightly sweet, and perfectly balanced—served in crisp cucumber cups for a refreshing, elegant bite.

INGREDIENTS

CHICKEN SALAD

- 2 cups cooked chicken, shredded or finely chopped
- 1/4 cup mayonnaise
- 2 tbsp plain Greek yogurt
- 1 tbsp honey
- 1 tbsp Dijon mustard
- 1 tbsp lemon juice
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- Salt & black pepper, to taste
- 1/4 cup toasted pecans, chopped
- 1/4 cup dried cranberries, chopped
- 2 tbsp fresh chives, chopped
- 1 tbsp fresh parsley, chopped

CUCUMBER CUPS

- 2 large English cucumbers
- Pinch of sea salt
- Fresh dill or microgreens for garnish (optional)

TIP

For extra flavor, chill the chicken salad for at least 30 minutes before filling the cups.

INSTRUCTIONS

1. In a large bowl, combine mayonnaise, Greek yogurt, honey, Dijon mustard, lemon juice, garlic powder, onion powder, salt, and black pepper. Whisk until smooth.
2. Add the shredded chicken and mix until well coated.
3. Fold in toasted pecans, dried cranberries, chives, and parsley until evenly distributed.
4. Cover and chill in the refrigerator for at least 30 minutes to let the flavors meld.
5. Slice cucumbers into 1 1/2-inch thick rounds. Use a small melon baller or spoon to scoop out the centers, creating cups.
6. Sprinkle the inside of each cucumber cup lightly with sea salt and place them on a paper towel for 10 minutes.
7. Pat dry and arrange on a serving platter.
8. Spoon the chilled chicken salad mixture into each cucumber cup, mounding it slightly.
9. Garnish with fresh dill or microgreens and serve immediately or keep chilled until ready to serve.

PICNIC TIP

Assemble cucumber cups just before serving to keep them crisp and fresh.

MAKE AHEAD

Chicken salad can be made up to 2 days ahead and stored in the fridge.

PERFECT PAIRINGS

Pairs beautifully with rosé wine, sparkling water with lemon, or iced tea.



Smoked Gouda & Caramelized Onion Puff Pastry Twists

Flaky puff pastry filled with smoky Gouda and sweet caramelized onions, finished with fresh thyme for the perfect bite.

INGREDIENTS

PUFF PASTRY TWISTS

- 1 sheet puff pastry, thawed
- 1 large yellow onion, thinly sliced
- 1 tbsp unsalted butter
- 1 tbsp olive oil
- 1 tsp balsamic vinegar
- 1 tsp brown sugar
- 1/4 tsp sea salt
- 1/4 tsp black pepper
- 1 cup smoked Gouda cheese, shredded
- 1 tsp fresh thyme leaves, plus more for garnish
- 1 egg, beaten (for egg wash)
- Flaky sea salt, for sprinkling (optional)

CARAMELIZED ONIONS

- 1 tbsp unsalted butter
- 1 tbsp olive oil
- 1 large yellow onion, thinly sliced
- 1/4 tsp sea salt
- 1/4 tsp black pepper
- 1 tsp brown sugar
- 1 tsp balsamic vinegar

CHEF'S TIP

For extra flavor, use a bold smoked Gouda and let the onions caramelize low and slow. It makes all the difference!

INSTRUCTIONS

1. Caramelize onions: In a skillet, heat butter and olive oil. Add onions, salt, and pepper. Cook over medium-low heat, stirring occasionally, for 20–25 minutes. Add brown sugar and balsamic vinegar.
2. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
3. Roll out puff pastry on a lightly floured surface into a rectangle. Sprinkle with shredded Gouda and top with caramelized onions and thyme.
4. Fold in half lengthwise and gently press to seal. Cut into 1/2-inch strips.
5. Twist each strip several times and place on baking sheet.
6. Brush with beaten egg and sprinkle with sea salt, if using.
7. Bake for 15–18 minutes, or until golden brown and puffed. Cool slightly and serve warm.

PICNIC TIP

Make ahead and reheat at 350°F for 5–7 minutes to refresh crispness!

MAKE AHEAD

Twists can be assembled up to 8 hours ahead. Keep covered in the fridge.

PERFECT PAIRINGS

Pairs beautifully w… Sauvignon Blanc, … or a crisp cucumber

Perfect for:

- Picnics & Potlucks
- Cocktail Parties
- Brunch Spreads
- Wine & Cheese Boards
- Easy Entertaining





Caprese Sandwiches

Crisp bread, creamy mozzarella, juicy tomatoes, and fresh basil drizzled with balsamic glaze. A simple classic that's always a hit!

INGREDIENTS

- 1 loaf ciabatta or baguette
- 8 oz fresh mozzarella, sliced
- 2 large ripe tomatoes, sliced
- Fresh basil leaves
- 2 tbsp olive oil
- 1 tbsp balsamic glaze (or reduction)
- Salt & black pepper, to taste

CHEF'S TIP

For the best flavor, use ripe tomatoes and fresh mozzarella. A drizzle of balsamic glaze takes these sandwiches to the next level!

INSTRUCTIONS

1. Slice the bread in half lengthwise. Drizzle the cut sides with olive oil.
2. Layer the bottom half with slices of mozzarella, tomato, and fresh basil leaves.
3. Season with salt and black pepper.
4. Drizzle with balsamic glaze.
5. Top with the other half of the bread.
6. Press gently, slice, and serve immediately.

PICNIC TIP

Wrap sandwiches in parchment paper and chill until ready to serve.

MAKE AHEAD

Assemble up to 2 hours ahead and store in the fridge. Add balsamic glaze just before serving.

PERFECT PAIRING

Pairs beautifully with lemonade, iced tea, or a light white wine like Pinot Grigio.



Sweet, Juicy & Perfect for Summer Gatherings!

Perfect for:

- ✓ Picnics & Potlucks
- ✓ Summer Parties
- ✓ Light & Fresh Meals
- ✓ Easy Entertaining
- ✓ Impressing Guests

Peach & Burrata Picnic Skewers

with Hot Honey

Juicy peaches, creamy burrata, and fresh basil drizzled with hot honey—sweet, spicy, and absolutely irresistible!

INGREDIENTS

- 2 ripe peaches, sliced into thick wedges
- 8 oz burrata balls, drained
- Fresh basil leaves
- 2 tbsp olive oil
- 1 tsp lemon juice
- Salt & black pepper, to taste

HOT HONEY

- 3 tbsp honey
- 1/2 tsp red pepper flakes (adjust to taste)

CHEF'S TIP

For the best flavor, use ripe, in-season peaches and high-quality burrata. The hot honey brings the perfect sweet and spicy balance!

INSTRUCTIONS

1. Thread a peach slice, a basil leaf (folded), and a burrata ball onto each skewer. Repeat until all ingredients are used.
2. In a small bowl, whisk together olive oil, lemon juice, salt, and black pepper.
3. Arrange skewers on a platter and drizzle with the olive oil mixture.
4. In a small saucepan, warm honey over low heat. Stir in red pepper flakes and heat for 1–2 minutes until fragrant.
5. Drizzle hot honey over the skewers just before serving.

PICNIC TIP

Assemble skewers up to 2 hours ahead and keep covered in the fridge.

MAKE AHEAD

Prepare hot honey in advance and store in a jar at room temperature.

PERFECT PAIRING

Pairs beautifully with sparkling wine, rosé lemonade, or a crisp white wine.



Strawberry Balsamic Caprese Bites

Sweet strawberries, creamy mozzarella, and fresh basil come together with a balsamic glaze for the perfect bite!

INGREDIENTS

- 1 pint fresh strawberries, hulled and halved
- 8 oz fresh mozzarella bocconcini (mini balls)
- Fresh basil leaves
- 2 tbsp balsamic glaze
- 1 tbsp extra virgin olive oil
- Salt & black pepper, to taste
- Toothpicks or small skewers

CHEF'S TIP

Use ripe, flavorful strawberries and high-quality balsamic glaze for the best balance of sweet and tangy!

INSTRUCTIONS

1. Thread a strawberry half, a basil leaf, and a mozzarella ball onto each toothpick or small skewer.
2. Arrange the bites on a serving platter.
3. Drizzle with olive oil and balsamic glaze.
4. Sprinkle with salt and black pepper to taste.
5. Serve immediately and enjoy!

PICNIC TIP

Assemble up to 2 hours ahead and keep covered in the fridge.

MAKE AHEAD

Make ahead and store in an airtight container for up to 24 hours.

PERFECT PAIRING

Pairs beautifully with prosecco, rosé, or sparkling water with a splash of lemon.



Prosciutto Peach Caprese Picks

Juicy peaches, creamy mozzarella, and salty prosciutto come together with fresh basil and a hint of balsamic—simple, elegant, and absolutely delicious!

INGREDIENTS

- 2 ripe peaches, sliced into thick wedges
- 8 oz fresh mozzarella bocconcini (mini balls)
- 8 slices prosciutto, cut in half
- Fresh basil leaves
- 2 tbsp balsamic glaze
- 1 tbsp honey
- Freshly ground black pepper, to taste
- Toothpicks or small picks

CHEF'S TIP

Choose ripe but firm peaches for the best texture, and high-quality prosciutto for incredible flavor in every bite!

INSTRUCTIONS

1. Thread a peach slice, a folded piece of prosciutto, a basil leaf, and a mozzarella ball onto each toothpick or pick.
2. Arrange the picks on a serving platter.
3. Drizzle with balsamic glaze and honey.
4. Sprinkle with freshly ground black pepper.
5. Serve immediately and enjoy!

PICNIC TIP

Assemble the picks up to 2 hours ahead and keep covered in the fridge.

MAKE AHEAD

Best assembled the same day for optimal freshness and flavor.

PERFECT PAIRING

Pairs beautifully with crisp white wine, sparkling rosé, or peach iced tea.

Deviled Eggs

A picnic classic – that always disappears first!



INGREDIENTS

- 6 large eggs
- 1/4 cup mayonnaise
- 1 tsp Dijon mustard
- 1 tsp white vinegar
- 1/4 tsp salt
- 1/8 tsp black pepper
- Paprika for garnish

INSTRUCTIONS

1. Boil eggs, cool, peel and slice in half.
2. Mix yolks with remaining ingredients until smooth.
3. Spoon or pipe into whites.
4. Sprinkle with paprika.

PICNIC TIP

Keep eggs chilled in a cooler and assemble just before serving.

PREP	COOK	SERVES	PERFECT FOR
15 MIN	10 MIN	12	Picnics & Potlucks


Sides &
Salads
Fresh Flavors for Every Summer Table

Pasta Salad

Colorful, crunchy, and tossed in a zesty Italian dressing.



INGREDIENTS

- 12 oz rotini pasta
- 1 cup cherry tomatoes, halved
- 1 cup cucumber, diced
- 1/2 cup black olives
- 1/2 cup red onion, finely chopped
- 1/2 cup bell peppers, diced
- 1/2 cup feta cheese
- 1/4 cup fresh basil, chopped

DRESSING:

- 1/3 cup olive oil
- 2 tbsp red wine vinegar
- 1 tsp Dijon mustard
- 1 tsp Italian seasoning
- Salt & pepper to taste

INSTRUCTIONS

1. Cook pasta according to package directions; drain and rinse with cold water.
2. In a large bowl, combine pasta, vegetables, cheese, and basil.
3. In a small bowl, whisk together dressing ingredients.
4. Pour dressing over pasta mixture and toss to coat. Chill for at least 30 minutes before serving.

PICNIC TIP

Make ahead and chill for even more flavor—perfect for picnics and potlucks!

PREP	COOK	SERVES	PERFECT FOR
15 MIN	10 MIN	8	Picnics & Potlucks

Grilled Street Corn Salad

Sweet grilled corn, smoky spices, and a creamy lime dressing come together in this irresistible side.



INGREDIENTS

- 4 cups fresh corn kernels (about 6 ears)
- 1 red bell pepper, finely diced
- 1/4 cup red onion, finely diced
- 1/4 cup fresh cilantro, chopped
- 1/4 cup cotija cheese, crumbled

CREAMY LIME DRESSING:

- 1/3 cup mayonnaise
- 2 tbsp sour cream
- 1 tbsp lime juice (fresh)
- 1 tsp chili powder
- 1/2 tsp smoked paprika
- 1/4 tsp garlic powder
- Salt and black pepper to taste

INSTRUCTIONS

1. Grill corn over medium-high heat for 8–10 minutes, turning until lightly charred. Let cool slightly, then cut kernels off the cob.
2. In a large bowl, combine corn, red bell pepper, red onion, cilantro, and cotija cheese.
3. In a small bowl, whisk together all dressing ingredients until smooth.
4. Pour dressing over salad and toss until evenly coated. Chill for 20 minutes before serving.

PICNIC TIP

For extra smoky flavor, add a pinch of chipotle powder or a dash of hot sauce!

PREP	GRILL	SERVES	PERFECT FOR
15 MIN	10 MIN	8	Picnics & BBQs

Herb Lemon Potato Salad

Creamy, bright, and packed with fresh herbs—this potato salad is a refreshing twist on a classic.



INGREDIENTS

- 2 lbs baby red potatoes, cut into 1-inch pieces
- 1/2 cup mayonnaise
- 1/4 cup plain Greek yogurt
- 2 tbsp Dijon mustard
- 1 tbsp lemon zest
- 2 tbsp fresh lemon juice
- 1/4 cup red onion, finely diced
- 1/4 cup celery, finely diced
- 1/4 cup fresh parsley, chopped
- 2 tbsp fresh dill, chopped
- 1 tsp garlic powder
- Salt and black pepper to taste

INSTRUCTIONS

1. Place potatoes in a large pot and cover with cold water. Bring to a boil and cook for 12–15 minutes, until fork-tender.
2. Drain and let cool slightly. Cut any larger potatoes in half.
3. In a large bowl, whisk together mayonnaise, Greek yogurt, Dijon mustard, lemon zest, and lemon juice until smooth.
4. Add potatoes, red onion, celery, parsley, dill, garlic powder, salt, and pepper. Gently toss until everything is well coated.
5. Chill for at least 1 hour before serving to let the flavors blend.

PICNIC TIP

Tastes even better the next day! Make it ahead for easy picnic prep.

PREP	COOK	SERVES	PERFECT FOR
20 MIN	15 MIN	8	Picnics & Potlucks

Sunshine Orzo Salad

Bright, lemony, and full of fresh veggies—this orzo salad is a refreshing side that pairs with just about anything.



INGREDIENTS

- 1 1/2 cups orzo pasta, uncooked
- 1 cup cherry tomatoes, halved
- 1 cup English cucumber, diced
- 1/2 cup red bell pepper, diced
- 1/4 cup red onion, finely diced
- 1/3 cup Kalamata olives, sliced
- 1/2 cup crumbled feta cheese
- 1/4 cup fresh parsley, chopped

LEMON HERB DRESSING:

- 1/4 cup olive oil
- 3 tbsp fresh lemon juice
- 1 tsp lemon zest
- 1 tsp Dijon mustard
- 1 tsp honey
- 1/2 tsp dried oregano
- Salt & black pepper to taste

INSTRUCTIONS

1. Cook orzo according to package directions. Drain, rinse with cold water, and let cool.
2. In a large bowl, combine orzo, tomatoes, cucumber, bell pepper, red onion, olives, feta, and parsley.
3. In a small bowl, whisk together all dressing ingredients until well combined.
4. Pour dressing over the salad and toss until everything is evenly coated.
5. Chill for at least 30 minutes before serving to let the flavors come together.

PICNIC TIP

Make it ahead and chill—this salad tastes even better after the flavors have time to marry in the fridge!

PREP	COOK	SERVES	PERFECT FOR
15 MIN	10 MIN	8	Picnics & Cookouts

Creamy Dill Cucumber Salad

Crisp cucumbers, fresh dill, and a tangy creamy dressing come together for the ultimate refreshing side.



INGREDIENTS

- 2 large English cucumbers, thinly sliced
- 1/2 red onion, very thinly sliced
- 1/2 cup sour cream
- 1/4 cup plain Greek yogurt
- 2 tbsp mayonnaise
- 1 tbsp apple cider vinegar
- 1 tsp sugar
- 1 tsp fresh dill, chopped
- 1/2 tsp garlic powder
- 1/4 tsp onion powder
- Salt and black pepper to taste

INSTRUCTIONS

1. In a large bowl, combine sliced cucumbers and red onion. Sprinkle with a pinch of salt and let sit for 10 minutes.
2. In a small bowl, whisk together sour cream, yogurt, mayonnaise, vinegar, sugar, dill, garlic powder, onion powder, salt, and pepper until smooth.
3. Drain excess water from cucumbers and onions. Pat lightly with paper towels.
4. Pour dressing over the cucumbers and onions and toss gently to coat.
5. Cover and refrigerate for at least 30 minutes before serving to let flavors meld.

PICNIC TIP

Make it extra crisp by chilling your cucumbers in ice water for 10 minutes before slicing!

PREP	CHILL	SERVES	PERFECT FOR
15 MIN	30 MIN	6–8	Picnics & BBQs



Mediterranean Quinoa Salad

Light, vibrant, and packed with Mediterranean flavors—this protein-packed salad is as beautiful as it is delicious.



INGREDIENTS

- 1 1/2 cups cooked quinoa, cooled
- 1 cup cherry tomatoes, halved
- 1 cup cucumber, diced
- 1/2 cup red bell pepper, diced
- 1/4 cup red onion, finely diced
- 1/3 cup Kalamata olives, sliced
- 1/3 cup crumbled feta cheese
- 1/4 cup fresh parsley, chopped
- 1/4 cup fresh mint, chopped

LEMON VINAIGRETTE:

- 1/4 cup extra virgin olive oil
- 3 tbsp fresh lemon juice
- 1 tsp Dijon mustard
- 1 tsp honey
- 1/2 tsp dried oregano
- Salt and black pepper to taste

INSTRUCTIONS

1. In a large bowl, combine quinoa, tomatoes, cucumber, bell pepper, red onion, olives, feta, parsley, and mint.
2. In a small bowl or jar, whisk together olive oil, lemon juice, Dijon mustard, honey, oregano, salt, and pepper until emulsified.
3. Pour dressing over the salad and toss until everything is evenly coated.
4. Chill for at least 30 minutes before serving to allow flavors to blend.

PICNIC TIP

This salad stays fresh for hours—perfect for make-ahead picnics and potlucks!

PREP	COOK	SERVES	PERFECT FOR
15 MIN	15 MIN	6–8	Picnics & Potlucks

Garlic Herb Summer Vegetables

Simple Fresh & Full of Summer Goodness!

Colorful, tender, and bursting with fresh garden flavor—this easy roasted vegetable medley is the perfect picnic and cookout side.



INGREDIENTS

- 1 medium zucchini, sliced into half moons
- 1 medium yellow squash, sliced into half moons
- 1 red bell pepper, cut into 1-inch pieces
- 1 orange bell pepper, cut into 1-inch pieces
- 1 small red onion, cut into wedges
- 1 cup cherry tomatoes, whole
- 3 cloves garlic, minced
- 2 tbsp extra virgin olive oil
- 1 tsp Italian seasoning
- 1/2 tsp sea salt
- 1/4 tsp black pepper
- 1/4 cup fresh Parmesan cheese, grated (optional)
- 1 tbsp fresh basil or parsley, chopped

INSTRUCTIONS

1. Preheat oven to 425°F (220°C).
2. In a large bowl, combine zucchini, yellow squash, bell peppers, red onion, and cherry tomatoes.
3. Add minced garlic, olive oil, Italian seasoning, salt, and pepper. Toss until all vegetables are evenly coated.
4. Spread vegetables in a single layer on a large baking sheet.
5. Roast for 18–22 minutes, stirring once, until vegetables are tender and lightly caramelized.
6. Sprinkle with Parmesan cheese (if using) and fresh basil or parsley before serving.

PICNIC TIP

Make it ahead! Tastes great warm, at room temperature or chilled the next day.

PREP	COOK	SERVES	PERFECT FOR
10 MIN	20 MIN	6–8	Picnics & BBQs

Balsamic Glazed Summer Vegetables

Sweet, Savory & Simply Delicious!

Roasted to perfection and finished with a sweet balsamic glaze—this colorful medley is savory, slightly sweet, and absolutely irresistible.



INGREDIENTS

- 1 medium zucchini, cut into thick half-moons
- 1 yellow squash, cut into thick half-moons
- 1 red bell pepper, chopped
- 1 orange bell pepper, chopped
- 1 red onion, cut into wedges
- 1 cup baby carrots, trimmed
- 1 cup asparagus, cut into 2-inch pieces
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1 tsp Italian seasoning
- 1/2 tsp sea salt
- 1/4 tsp black pepper
- 2 tbsp balsamic vinegar
- 1 tsp honey or maple syrup
- 1 tbsp fresh parsley, chopped

INSTRUCTIONS

1. Preheat oven to 425°F (220°C).
2. In a large bowl, toss all vegetables with olive oil, garlic, Italian seasoning, salt, and pepper until evenly coated.
3. Spread vegetables in a single layer on a large baking sheet.
4. Roast for 20–25 minutes, stirring halfway through, until vegetables are tender and slightly caramelized.
5. In a small bowl, whisk together balsamic vinegar and honey.
6. Drizzle balsamic glaze over the roasted vegetables and toss gently to coat.
7. Sprinkle with fresh parsley and serve warm or at room temperature.

PICNIC TIP

These veggies taste amazing warm, but they're just as good chilled the next day! Make them ahead for easy prep.

PREP	COOK	SERVES	PERFECT FOR
10 MIN	25 MIN	6–8	Picnics & Cookouts

Honey Herb Roasted Veggie Medley

Fresh, Healthy & Full of Flavor!

A rainbow of garden-fresh vegetables roasted with olive oil, herbs, and a touch of honey until caramelized and tender. Naturally sweet, savory, and bursting with flavor!



INGREDIENTS

- 1 cup broccoli florets
- 1 red bell pepper, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 1 medium zucchini, sliced into half-moons
- 1 yellow squash, sliced into half-moons
- 1 red onion, cut into wedges
- 1 cup baby carrots, halved lengthwise
- 3 tbsp olive oil
- 2 tbsp honey
- 2 tsp fresh rosemary, chopped
- 1 tsp fresh thyme leaves
- 2 cloves garlic, minced
- 1/2 tsp sea salt
- 1/4 tsp black pepper

INSTRUCTIONS

1. Preheat oven to 425°F (220°C).
2. In a large bowl, whisk together olive oil, honey, rosemary, thyme, garlic, salt, and pepper.
3. Add all vegetables to the bowl and toss until everything is evenly coated.
4. Spread the vegetables in a single layer on a large baking sheet lined with parchment paper.
5. Roast for 20–25 minutes, stirring halfway through, until vegetables are tender and caramelized on the edges.
6. Serve warm or at room temperature.

PICNIC TIP

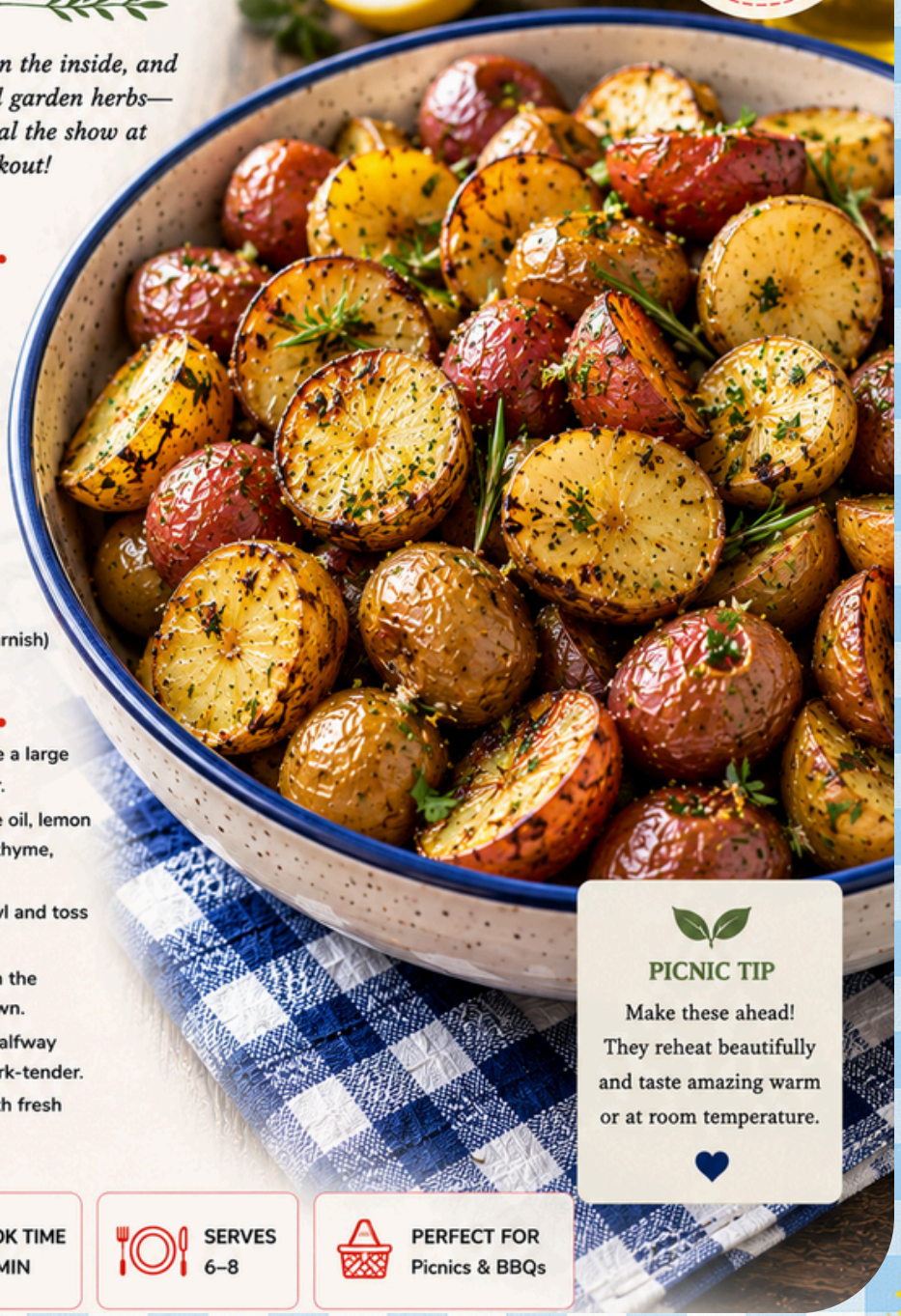
These veggies are fantastic served warm, but they're even better the next day! Perfect for picnics, potlucks, or alongside grilled favorites.

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	25 MIN	6–8	Picnics & BBQs

Herb & Lemon Roasted Baby Potatoes

Simple Ingredients Amazing Flavor!

Crispy on the outside, buttery on the inside, and bursting with bright lemon and garden herbs—these irresistible potatoes steal the show at every picnic and cookout!



INGREDIENTS

- 1 1/2 lbs baby potatoes, halved
- 3 tbsp olive oil
- 2 tbsp fresh lemon juice
- 1 tsp lemon zest
- 3 cloves garlic, minced
- 1 tsp fresh rosemary, chopped
- 1 tsp fresh thyme leaves
- 1 tsp dried oregano
- 1/2 tsp sea salt
- 1/4 tsp black pepper
- 2 tbsp fresh parsley, chopped (for garnish)

INSTRUCTIONS

1. Preheat oven to 425°F (220°C). Line a large baking sheet with parchment paper.
2. In a large bowl, whisk together olive oil, lemon juice, lemon zest, garlic, rosemary, thyme, oregano, salt, and pepper.
3. Add the halved potatoes to the bowl and toss well until evenly coated.
4. Spread potatoes in a single layer on the prepared baking sheet, cut side down.
5. Roast for 25–30 minutes, flipping halfway through, until golden brown and fork-tender.
6. Remove from oven and sprinkle with fresh parsley. Serve warm and enjoy!

PICNIC TIP

Make these ahead! They reheat beautifully and taste amazing warm or at room temperature.

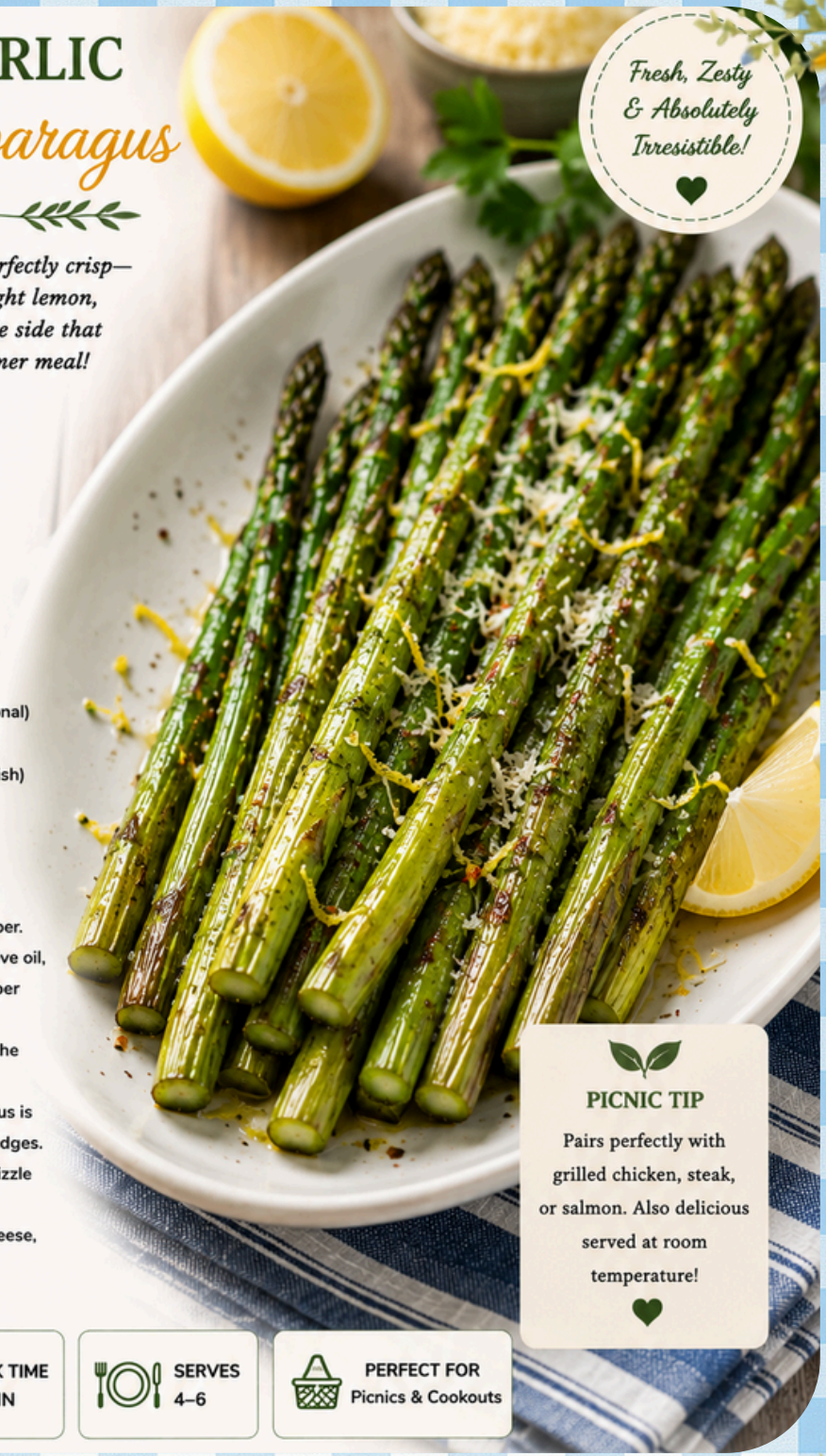
PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	30 MIN	6–8	Picnics & BBQs



Lemon Garlic Roasted Asparagus

Fresh, Zesty & Absolutely Irresistible!

Tender asparagus roasted until perfectly crisp—tender, then finished with bright lemon, garlic, and Parmesan. A simple side that brings big flavor to any summer meal!



INGREDIENTS

- 1 lb fresh asparagus, trimmed
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1 tbsp fresh lemon juice
- 1 tsp lemon zest
- 1/2 tsp sea salt
- 1/4 tsp black pepper
- 1/4 tsp crushed red pepper flakes (optional)
- 2 tbsp grated Parmesan cheese
- 1 tbsp fresh parsley, chopped (for garnish)

INSTRUCTIONS

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, toss asparagus with olive oil, garlic, salt, black pepper, and red pepper flakes (if using) until evenly coated.
3. Spread asparagus in a single layer on the prepared baking sheet.
4. Roast for 12–15 minutes, until asparagus is tender and lightly caramelized on the edges.
5. Remove from oven and immediately drizzle with lemon juice. Toss gently.
6. Sprinkle with lemon zest, Parmesan cheese, and fresh parsley.
7. Serve warm and enjoy!

PICNIC TIP

Pairs perfectly with grilled chicken, steak, or salmon. Also delicious served at room temperature!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	15 MIN	4–6	Picnics & Cookouts

Garlic Parmesan Green Beans

Fresh, Flavorful & Made for Summer!

Crisp-tender green beans sautéed with garlic, finished with Parmesan, toasted almonds, and a hint of lemon. A flavorful, crowd-pleasing side that pairs with everything!



INGREDIENTS

- 1 lb fresh green beans, trimmed
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1/4 tsp red pepper flakes (optional)
- 1/2 tsp sea salt
- 1/4 tsp black pepper
- 1/4 cup toasted sliced almonds
- 1/4 cup grated Parmesan cheese
- 1 tsp lemon zest
- 1 tbsp fresh lemon juice
- 2 tbsp fresh parsley, chopped

INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Add green beans and blanch for 3–4 minutes until bright green and slightly tender. Drain and immediately place in ice water to stop the cooking. Drain again and set aside.
2. In a large skillet, heat olive oil over medium heat. Add garlic and red pepper flakes (if using) and sauté for 30 seconds until fragrant.
3. Add green beans, salt, and black pepper. Sauté for 5–7 minutes, stirring occasionally, until beans are tender-crisp and lightly browned in spots.
4. Remove from heat and stir in toasted almonds, Parmesan cheese, lemon zest, and lemon juice.
5. Sprinkle with fresh parsley and toss to combine. Serve warm and enjoy!

PICNIC TIP

Make ahead and serve at room temperature or chilled—it's just as delicious either way!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	15 MIN	6–8	Picnics & BBQs


SANDWICHES
& WRAPS
Big Flavor. Fresh Ingredients.
Always Picnic Perfect.

Whipped Brie, Blackberry & Hot Honey Chicken Ciabatta



Sweet, Savory & Irresistibly Good!

Sweet, savory, creamy, and slightly spicy—this sandwich brings together juicy herb chicken, whipped brie, blackberry preserves, arugula, and a drizzle of hot honey for the ultimate summertime bite.

INGREDIENTS

- 2 ciabatta rolls
- 2 boneless, skinless chicken breasts
- 4 oz Brie cheese, rind removed
- 1/4 cup blackberry preserves
- 2 tbsp hot honey
- 2 cups arugula
- 1 tbsp olive oil
- Salt and black pepper, to taste

INSTRUCTIONS

1. Season chicken with salt and pepper. Grill in olive oil over medium heat until cooked through. Let rest, then slice.
2. Toast ciabatta rolls until golden.
3. Spread whipped brie on the bottom half of each roll.
4. Layer with sliced chicken, blackberry preserves, arugula, and drizzle with hot honey. Top with the other half, slice, and serve.

PICNIC TIP

Wrap sandwiches in parchment paper and chill for 15 minutes before serving for the best flavor!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	15 MIN	4	Picnics & Gatherings

Caprese *Pesto Chicken* Ciabatta

Fresh, vibrant, and full of flavor—juicy pesto chicken, creamy mozzarella, ripe tomatoes, and peppery arugula drizzled with balsamic glaze on toasted ciabatta.



INGREDIENTS

- 2 ciabatta rolls
- 2 grilled chicken breasts
- 1/4 cup basil pesto
- 4 oz fresh mozzarella, sliced
- 1 large tomato, sliced
- 2 cups arugula
- 2 tbsp balsamic glaze
- 1 tbsp olive oil
- Salt and black pepper, to taste

INSTRUCTIONS

1. Season chicken with salt and pepper. Grill until cooked through. Brush with pesto and slice.
2. Toast ciabatta rolls and drizzle with olive oil.
3. Layer mozzarella, tomato slices, arugula, and pesto chicken on the bottom half.
4. Drizzle with balsamic glaze, close the sandwich, and serve.

PICNIC TIP

Wrap sandwiches in parchment paper and chill for 15 minutes before serving for the best flavor!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	15 MIN	4	Picnics & Gatherings

Lemon Herb *Grilled Chicken* Ciabatta Sandwich



Light, Fresh & So Good!

Bright, zesty, and incredibly fresh—lemon herb chicken, creamy herb aioli, crisp veggies, and peppery arugula come together for the perfect picnic sandwich.

INGREDIENTS

- 2 ciabatta rolls
- 2 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 1 tbsp lemon zest
- 2 tbsp fresh lemon juice
- 1 tsp garlic, minced
- 1/2 tsp dried oregano
- 1/2 cup herb aioli (store-bought or homemade)
- 1 cup arugula
- 1 large tomato, sliced
- 1/4 red onion, thinly sliced
- Salt and black pepper, to taste

INSTRUCTIONS

1. In a bowl, whisk olive oil, lemon zest, lemon juice, garlic, oregano, salt, and pepper. Add chicken and marinate for at least 30 minutes.
2. Grill chicken over medium heat until cooked through. Let rest, then slice.
3. Toast ciabatta rolls and spread herb aioli on both sides.
4. Layer arugula, sliced chicken, tomato, and red onion. Close sandwich and serve.

PICNIC TIP

Wrap in parchment paper and chill for 15 minutes before packing—flavors mingle and it stays perfectly fresh!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	15 MIN	2	Picnics & Lunch on the Go

Turkey, Brie & *Cranberry* Croissant Sandwich



A delicious blend of savory turkey, creamy brie, and sweet cranberry sauce with herb aioli and peppery arugula—perfect for an elegant picnic bite.

INGREDIENTS

- 2 croissants
- 8 oz sliced roasted turkey
- 4 oz Brie cheese, sliced
- 1/3 cup whole berry cranberry sauce
- 1/4 cup herb aioli (store-bought or homemade)
- 2 cups arugula
- Salt and black pepper, to taste

INSTRUCTIONS

1. Slice croissants in half and lightly spread herb aioli on both sides.
2. Layer turkey on the bottom half.
3. Top with brie slices and cranberry sauce.
4. Add arugula, season with salt and pepper, close the sandwich, and serve.

PICNIC TIP

Wrap in parchment paper and chill for 15 minutes to help the flavors meld and make it easy to pack!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	0 MIN	2	Picnics & Lunch on the Go

BLT *Avocado* Onion Roll Sandwich



Fresh, Crunchy & Absolutely Delicious!

A fresh and flavorful twist on the classic BLT—crisp bacon, juicy tomatoes, creamy avocado, and crunchy lettuce come together with a hint of mayo on a hearty onion roll. Perfect for any picnic!

- 2 onion rolls
- 6 slices bacon, cooked crispy
- 1 large tomato, sliced
- 1 avocado, sliced
- 2 cups lettuce (butter or romaine)
- 2 tbsp mayonnaise
- Salt and black pepper, to taste

1. Cook bacon until crispy. Drain on paper towels.
2. Slice onion rolls in half and spread mayo on both sides.
3. Layer lettuce, tomato slices, crispy bacon, and avocado slices on the bottom half.
4. Season with salt and black pepper. Top with the other half of the roll and serve.

PICNIC TIP

Wrap in parchment paper and chill for 15 minutes before serving to help the flavors meld and keep it perfectly fresh!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	15 MIN	2	Picnics & Lunch on the Go



Peach Bourbon *Pulled Pork* Brioche Sandwich

Sweet, Smoky & Absolutely Addictive!



Sweet peaches, smoky pulled pork, and a touch of bourbon come together in this irresistible sandwich. Topped with crunchy slaw and served on a buttery brioche bun, it's the perfect balance of sweet, savory, and tangy for your next picnic.

INGREDIENTS

- 1½ lbs pork shoulder (boneless)
- ½ cup bourbon
- 1 cup peach preserves
- ¼ cup BBQ sauce
- 2 tbsp apple cider vinegar
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and black pepper, to taste
- 4 brioche buns, toasted
- 1 cup coleslaw mix
- ¼ cup mayo
- 1 tbsp lemon juice
- 1 ripe peach, sliced

INSTRUCTIONS

1. Season pork with salt, pepper, smoked paprika, garlic powder, and onion powder.
2. Place pork in a slow cooker. Add bourbon, peach preserves, BBQ sauce, and apple cider vinegar.
3. Cover and cook on low for 8 hours (or high for 4–5 hours) until the pork is fork-tender.
4. Shred the pork and stir to coat in the sauce. Keep warm.
5. In a small bowl, mix coleslaw mix, mayo, and lemon juice.
6. Toast brioche buns. Pile high with pulled pork, top with coleslaw and fresh peach slices. Close sandwich and enjoy!

PICNIC TIP

Wrap sandwiches in parchment paper to hold them together and keep messy goodness in! Serve with extra napkins and big smiles!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
20 MIN	8 HOURS	4	Picnics & Gatherings

Maple Dijon *Turkey & Havarti* Pretzel Sandwich

Sweet, Tangy & Absolutely Delicious!



A perfect balance of sweet and tangy! Thinly sliced turkey, creamy Havarti, and crisp apples are layered on a soft pretzel roll with maple Dijon spread and peppery arugula for a sandwich that's fresh, flavorful, and simply irresistible.

INGREDIENTS

- 2 pretzel rolls
- 8 oz sliced roasted turkey
- 4 slices Havarti cheese
- 1 medium apple, thinly sliced
- 2 cups arugula
- 3 tbsp mayonnaise
- 1 tbsp Dijon mustard
- 1 tbsp pure maple syrup
- ½ tsp lemon juice
- Salt and black pepper, to taste

INSTRUCTIONS

1. In a small bowl, whisk together mayo, Dijon mustard, maple syrup, and lemon juice until smooth. Season with salt and pepper.
2. Slice pretzel rolls in half and spread the maple Dijon sauce on both cut sides.
3. Layer arugula on the bottom half of each roll.
4. Add turkey slices, then Havarti cheese.
5. Top with apple slices and a little extra arugula for crunch.
6. Place the top half of the roll on top, press gently, and serve immediately.

PICNIC TIP

Wrap sandwiches in parchment paper and refrigerate for up to 2 hours before serving. The flavors get even better as they meld together!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	0 MIN	2	Picnics & Lunch on the Go

BACON JAM BLT on PARMESAN Focaccia



Sweet, savory, and totally irresistible! Bacon jam takes the classic BLT to the next level on toasted Parmesan focaccia. Perfect for picnics and anytime cravings!

INGREDIENTS

- 2 slices Parmesan focaccia bread
- 4 slices thick-cut bacon, cooked until crispy
- 2 tbsp bacon jam (recipe below)
- 2 large ripe tomatoes, sliced
- 2 cups romaine or leaf lettuce
- 2 tbsp mayonnaise
- Salt and black pepper, to taste

QUICK BACON JAM

In a skillet, cook 4 slices chopped bacon until crisp. Remove bacon and sauté ¼ cup finely chopped onion in the bacon drippings until soft. Add 2 tbsp brown sugar, 1 tbsp maple syrup, and 1 tsp balsamic vinegar. Simmer 5–7 minutes until thick and jammy. Stir in bacon. Cool before using.

INSTRUCTIONS

1. Toast the Parmesan focaccia until golden and crisp.
2. Spread mayonnaise on both slices.
3. Layer the bottom slice with lettuce, tomato slices, and a pinch of salt and pepper.
4. Add crispy bacon, then spread bacon jam generously over the top.
5. Top with the other slice of focaccia, press gently, and slice in half. Serve and enjoy!

PICNIC TIP

Wrap in parchment paper and secure with twine for the perfect grab-and-go sandwich!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	15 MIN	2	Picnics, Lunches & Anytime!

Grilled Chicken, Burrata & Roasted Tomato Panini

Fresh, Flavorful & Absolutely Irresistible!



Juicy grilled chicken, creamy burrata, sweet roasted tomatoes, and fragrant basil pesto come together in a crispy, golden panini. It's the ultimate warm sandwich for picnics, lunch dates, or anytime you crave something fresh and satisfying.

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 1 tbsp olive oil
- ½ tsp garlic powder
- ½ tsp Italian seasoning
- Salt and black pepper, to taste
- 4 slices artisan panini bread
- ½ cup basil pesto
- ½ cup burrata cheese
- ½ cup roasted cherry tomatoes
- 1 tbsp balsamic glaze (optional)
- Fresh basil leaves

INSTRUCTIONS

1. Preheat grill or grill pan over medium-high heat.
2. Brush chicken with olive oil and season with garlic powder, Italian seasoning, salt, and pepper.
3. Grill chicken for 5–6 minutes per side, or until fully cooked. Let rest, then slice.
4. Spread pesto on one side of each slice of bread.
5. Layer the bottom slices with grilled chicken, roasted tomatoes, burrata, and fresh basil leaves.
6. Drizzle with balsamic glaze if desired, then top with the remaining bread slices.
7. Press in a panini press or skillet over medium heat for 3–4 minutes, until bread is golden and cheese is warm and melty.
8. Slice and serve warm!

PICNIC TIP

This panini is delicious warm, but also tastes amazing at room temperature—perfect for packing in a picnic basket! Wrap in parchment paper to keep it fresh.

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	15 MIN	2	Picnics, Lunches & Outdoor Dining

PRIME RIB & *Horseradish Cream* CIABATTA

Bold, Savory & Absolutely Irresistible!



Tender slices of juicy prime rib, creamy horseradish sauce, and peppery arugula come together on crusty ciabatta for a bold and satisfying sandwich that's perfect for any occasion.

INGREDIENTS

- 1 loaf ciabatta bread
- 1 lb cooked prime rib, thinly sliced
- ½ cup mayonnaise
- 2 tbsp prepared horseradish
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- ¼ tsp garlic powder
- 2 cups arugula
- 1 small red onion, thinly sliced
- 2 tbsp olive oil
- Salt and black pepper, to taste

INSTRUCTIONS

1. In a small bowl, mix mayonnaise, horseradish, Dijon mustard, Worcestershire sauce, and garlic powder. Season with salt and pepper.
2. Slice the ciabatta loaf in half horizontally and lightly brush the cut sides with olive oil.
3. Toast the bread on a grill or in a skillet until golden and crisp.
4. Spread the horseradish cream on both sides of the bread.
5. Layer the bottom half with arugula, sliced red onion, and prime rib.
6. Top with the other half of the ciabatta, press gently, and slice to serve.

PICNIC TIP

Wrap tightly in foil or parchment paper, then a clean kitchen towel to keep warm for up to 2 hours. The flavors only get better as it rests!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	10 MIN	2–4	Picnics, Road Trips & Game Day



SMOKED GOUDA ROAST BEEF with CRISPY ONION JAM

Sweet, Savory & Absolutely Addictive!



Savory roast beef, creamy smoked gouda, peppery arugula, and sweet, crispy onion jam come together on a toasted artisan bun for a picnic sandwich that's bold, balanced, and completely irresistible.

INGREDIENTS

- 4 artisan onion rolls or buns
- 1 lb thinly sliced roast beef
- 4 slices smoked gouda cheese
- 1 cup crispy onion jam (recipe below)
- 2 cups arugula
- 2 tbsp whole grain mustard
- 2 tbsp mayonnaise
- 1 tbsp unsalted butter, softened
- Salt and black pepper, to taste

CRISPY ONION JAM

In a skillet, heat 2 tbsp olive oil over medium heat. Add 2 thinly sliced onions and a pinch of salt. Cook, stirring often, for 20–25 minutes until golden and caramelized. Add 1 tbsp balsamic vinegar, 1 tbsp brown sugar, and ¼ tsp thyme. Cook 2–3 more minutes until sticky and jammy. Set aside to cool.

INSTRUCTIONS

1. Spread mayo on the top bun and whole grain mustard on the bottom bun.
2. Layer roast beef evenly on the bottom bun.
3. Top with a slice of smoked gouda and a generous spoonful of crispy onion jam.
4. Add arugula for a fresh, peppery bite.
5. Butter the cut sides of the buns and toast in a skillet or on a griddle until golden and slightly crisp.
6. Close the sandwich, press gently, and serve warm. Pair with chips, fruit, and sunshine!

PICNIC TIP

Wrap in parchment paper and tie with twine for a sandwich that travels well and looks beautiful in your picnic basket!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	25 MIN	4	Picnics, Road Trips & Game Day

HERB GARLIC ROAST BEEF & Boursin BAGUETTE



Creamy, Savory & Absolutely Irresistible!

Tender herb garlic roast beef, velvety Boursin cheese, peppery arugula, and a hint of roasted garlic aioli come together on a crisp baguette for a sandwich that's elegant, flavorful, and perfect for any picnic.

INGREDIENTS

- 1 French baguette
- 1 lb herb garlic roast beef, thinly sliced
- 4 oz Boursin Garlic & Fine Herbs cheese
- 2 cups arugula
- 2 tbsp roasted garlic aioli (recipe below)
- 1 tbsp Dijon mustard
- 1 tbsp extra virgin olive oil
- Salt and cracked black pepper, to taste

ROASTED GARLIC AIOLI

- 1/2 cup mayonnaise
- 2 cloves roasted garlic, mashed
- 1 tbsp lemon juice
- 1 tsp Dijon mustard
- Salt and pepper, to taste

Mix all ingredients until smooth and creamy. Refrigerate until ready to use.

INSTRUCTIONS

1. **PREPARE THE AIOLI:** Mix all roasted garlic aioli ingredients in a small bowl. Refrigerate until ready to use.
2. **PREPARE THE BAGUETTE:** Slice the baguette in half lengthwise. Brush the cut sides lightly with olive oil.
3. **TOAST:** Toast the baguette on a grill pan or in the oven at 400°F for 5–7 minutes until golden and crisp.
4. **SPREAD:** Spread Dijon mustard on the bottom half of the baguette. Spread Boursin cheese on the top half.
5. **LAYER:** Pile the roast beef evenly on the bottom half. Drizzle with roasted garlic aioli.
6. **TOP:** [illegible]rous layer of arugula. Close the sandwich and press gently.
7. **SLICE & SERVE:** Slice into portions and serve immediately.

Simple ingredients. Extraordinary flavor.

PICNIC TIP

Wrap tightly in parchment paper and then foil to keep the baguette crisp and the flavors locked in. Delicious at room temp or slightly chilled!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	10 MIN	4	Picnics, Lunches & Outdoor Gatherings

FOUR CHEESE GRILLED BRIOCHE *with* TOMATO CONFIT

Crispy, buttery brioche meets a melty blend of four cheeses and sweet, slow-roasted tomato confit. This gourmet grilled cheese is comfort food elevated—perfect for picnics, lunch dates, or anytime you need something extra special.



INGREDIENTS

- 2 slices brioche bread
- 1 tbsp unsalted butter, softened
- 1/4 cup tomato confit (recipe below)
- 1 slice Gruyère cheese
- 1 slice smoked Gouda cheese
- 1 slice white cheddar cheese
- 1 slice mozzarella cheese
- 1 tsp fresh thyme leaves (optional)
- Fresh basil, for garnish (optional)

TOMATO CONFIT

In a baking dish, toss 2 cups cherry tomatoes (halved) with 2 tbsp olive oil, 1 tbsp balsamic vinegar, 1 garlic clove (minced), 1 tsp sugar, 1/2 tsp salt, and 1/4 tsp black pepper. Roast at 250°F for 1½–2 hours, stirring occasionally, until tomatoes are jammy and caramelized. Cool and store in a jar for up to 1 week.

INSTRUCTIONS

1. SPREAD butter on one side of each slice of brioche.
2. ON THE UNBUTTERED SIDE of one slice, layer the cheeses in this order: Gruyère, smoked Gouda, white cheddar, then mozzarella.
3. SPOON tomato confit evenly over the top of the cheese.
4. SPRINKLE with fresh thyme leaves if using.
5. TOP with the second slice of bread, buttered side up.
6. HEAT a skillet or griddle over medium-low heat.
7. COOK the sandwich for 3–4 minutes per side, pressing gently, until the bread is golden brown and the cheese is melted.
8. REMOVE from heat and let rest for 1 minute. Garnish with fresh basil and serve warm.

Simple ingredients. Extraordinary flavor.

PICNIC TIP

Wrap in foil and keep warm in a thermos-style food jar or insulated container. It stays crispy on the outside and perfectly melty on the inside!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	10 MIN	2	Picnics, Lunch Dates & Cozy Days

TUSCAN CHICKEN PESTO Picnic Wrap



Inspired by the flavors of Tuscany, this wrap is packed with juicy grilled chicken, creamy pesto, roasted tomatoes, and fresh mozzarella. It's vibrant, satisfying, and perfect for an easy picnic lunch that feels a little fancy.

INGREDIENTS

- 2 large spinach or herb wraps
- 1 1/2 cups grilled chicken breast, sliced
- 1/3 cup basil pesto (recipe below)
- 1/2 cup roasted red tomatoes, drained
- 1/2 cup fresh mozzarella balls, sliced
- 2 cups fresh baby spinach
- 2 tbsp sun-dried tomatoes, chopped
- Salt and black pepper, to taste

INSTRUCTIONS

1. SPREAD pesto evenly over the entire wrap, leaving a 1-inch border.
2. LAYER spinach leaves over the pesto, followed by the grilled chicken, roasted tomatoes, mozzarella, and sun-dried tomatoes.
3. SEASON with a pinch of salt and black pepper.
4. FOLD in the sides of the wrap, then roll tightly from the bottom up to enclose all the fillings.
5. SLICE in half on a diagonal and serve immediately, or wrap in parchment and refrigerate until ready to enjoy.

BASIL PESTO

- 2 cups fresh basil leaves
- 1/3 cup pine nuts or walnuts
- 1/2 cup grated Parmesan cheese
- 2 cloves garlic
- 1/2 cup extra virgin olive oil
- Salt and pepper, to taste

Add all ingredients to a food processor and pulse until smooth. Adjust seasoning and oil to reach your desired consistency.

Simple ingredients. Extraordinary flavor.

PICNIC TIP

Wrap tightly in parchment paper and secure with twine. Keeps fresh, travels well, and makes for the most beautiful picnic presentation!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	10 MIN	2	Picnics, Lunches & On-the-Go Me

GRILLED STEAK CHIMICHURRI Wrap

Juicy grilled steak meets vibrant chimichurri, sweet grilled peppers, caramelized onions, and creamy provolone in this flavor-packed wrap. It's smoky, zesty, and unforgettable—perfect for picnics, BBQs, or an on-the-go feast.



INGREDIENTS

- 1 lb flank or skirt steak
- Salt and black pepper, to taste
- 2 tbsp olive oil
- 1 red bell pepper, grilled and sliced
- 1 yellow bell pepper, grilled and sliced
- 1 small red onion, grilled and sliced
- 4 slices provolone cheese
- 4 large flour tortillas
- 2 cups arugula or baby spinach

CHIMICHURRI SAUCE

- 1 cup fresh parsley, finely chopped
- 1/4 cup fresh cilantro, finely chopped
- 3 cloves garlic, minced
- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 1 tsp dried oregano
- 1/2 tsp red pepper flakes
- Salt and black pepper, to taste

In a bowl, combine all ingredients. Stir well and let sit for at least 15 minutes before serving. Stir again before using.

INSTRUCTIONS

1. SEASON the steak generously with salt and black pepper.
2. GRILL over medium-high heat 4–5 minutes per side for medium rare (or to your liking). Remove from heat and let rest for 5 minutes before slicing thinly against the grain.
3. BRUSH peppers and onion with olive oil and grill until tender with char marks.
4. WARM tortillas on the grill for 15–20 seconds per side or until pliable.
5. LAYER arugula, sliced steak, grilled peppers, onions, and provolone down the center of each tortilla.
6. DRIZZLE generously with chimichurri sauce.
7. FOLD in the sides, then roll tightly from the bottom up.
8. SLICE in half and serve immediately.

Simple ingredients. Extraordinary flavor.

PICNIC TIP

Wrap in foil and let rest for 5 minutes before slicing. This helps the flavors meld together and keeps everything juicy and delicious!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	15 MIN	4	Picnics, BBQs & Summer Adventure



SOUTHWEST STREET CORN Chicken Wrap

All the flavor of Mexican street corn meets juicy chicken in this fresh, zesty wrap! With creamy avocado dressing, cotija cheese, and a little crunch, it's the ultimate picnic wrap that's packed with summer flavor.



INGREDIENTS

- 2 large flour tortillas
- 1 1/2 cups grilled chicken, sliced or chopped
- 1 cup street corn (recipe below)
- 1/4 cup cotija cheese, crumbled
- 1/4 cup black beans, rinsed
- 1/4 cup diced red onion
- 1/4 cup shredded lettuce
- 1/4 cup diced tomatoes
- 1/4 cup crushed tortilla chips
- 1/4 cup avocado crema (recipe below)
- Fresh cilantro, for garnish (optional)

STREET CORN

- 2 cups corn kernels (fresh, frozen, or canned)
- 1 tbsp mayonnaise
- 1 tbsp sour cream
- 1/2 tsp chili powder
- 1/2 tsp smoked paprika
- 1/4 tsp garlic powder
- 1 tbsp lime juice
- Salt and pepper, to taste
- Cotija cheese, for topping

In a skillet over medium heat, lightly char corn. Remove and stir in the remaining ingredients. Set aside.

AVOCADO CREMA

- 1/2 avocado
- 2 tbsp sour cream
- 1 tbsp lime juice
- 1/4 tsp garlic powder
- Salt, to taste

Mash avocado and mix all ingredients until creamy. Adjust seasoning as needed.

INSTRUCTIONS

1. **PREPARE THE STREET CORN:** Follow the street corn recipe and set aside to cool slightly.
2. **MAKE THE AVOCADO CREMA:** In a small bowl, mash 1/2 avocado with 2 tbsp sour cream, 1 tbsp lime juice, 1/4 tsp garlic powder, and a pinch of salt. Stir until smooth and creamy.
3. **WARM TORTILLAS:** Warm tortillas in a skillet or microwave for 10–15 seconds to make them soft and pliable.
4. **LAYER:** Spread avocado crema evenly over each tortilla. Layer with lettuce, grilled chicken, street corn, black beans, diced onion, tomatoes, cotija cheese, and crushed tortilla chips.
5. **GARNISH:** Sprinkle with fresh cilantro for a burst of flavor.
6. **WRAP IT UP:** Fold in the sides, then roll tightly from the bottom up to create a secure wrap.
7. **SLICE & SERVE:** Slice in half on a diagonal and serve immediately.

Simple ingredients. Extraordinary flavor.

PICNIC TIP

Wrap tightly in parchment paper or foil to keep fresh and mess-free. Perfect for picnics, road trips, and outdoor adventures!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
20 MIN	10 MIN	4	Picnics, BBQs & Summer Getaway

HONEY PEPPER CHICKEN BACON RANCH Wrap

Sweet honey pepper chicken, crispy bacon, creamy ranch, cheddar cheese, and fresh greens come together in this irresistible wrap. It's the perfect balance of sweet, smoky, and creamy—made for sunny picnics and easy lunches.



INGREDIENTS

- 2 large flour tortillas
- 1 1/2 cups cooked chicken breast, sliced or diced
- 4 slices bacon, cooked crispy
- 1/4 cup honey
- 1 tsp cracked black pepper
- 1/2 cup ranch dressing
- 1 cup shredded cheddar cheese
- 2 cups chopped romaine or leaf lettuce
- Salt, to taste

HONEY PEPPER CHICKEN

- 1 1/2 cups cooked chicken, sliced
- 1/4 cup honey
- 1 tsp cracked black pepper
- Pinch of salt

Toss chicken with honey, pepper, and a pinch of salt before heating.

RANCH SAUCE

- 1/2 cup ranch dressing
- 1 tbsp chopped fresh chives (optional)
- Pinch of garlic powder (optional)

For extra flavor, mix in chives or a pinch of garlic powder.

INSTRUCTIONS

1. PREPARE THE CHICKEN: In a bowl, toss chicken with honey and black pepper until evenly coated.
2. COOK CHICKEN: Heat a skillet over medium heat. Add chicken and cook for 5–7 minutes, until heated through and lightly caramelized. Remove from heat.
3. ASSEMBLE THE WRAP: Lay a tortilla flat. Spread ranch dressing evenly over the surface.
4. LAYER: Add lettuce, honey pepper chicken, crispy bacon, and shredded cheddar.
5. WRAP IT UP: Fold in the sides, then roll tightly from the bottom up into a secure wrap.
6. SLICE & SERVE: Cut in half on a diagonal and enjoy immediately!

Simple ingredients. Extraordinary flavor.

PICNIC TIP

Wrap tightly and slice just before serving to keep everything fresh and crisp. These are perfect for packing in a cooler and enjoying on the go!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	10 MIN	4	Picnics, Lunches & Busy Days

APPLE BUTTER HAM & WHITE CHEDDAR PRETZEL ROLL



Sweet apple butter, savory ham, and sharp white cheddar come together with crispy onions on a soft pretzel roll for the ultimate sweet-and-savory sandwich. It's hearty, satisfying, and perfect for picnics or casual lunches.

INGREDIENTS

- 4 pretzel rolls
- 8 oz deli ham, thinly sliced
- 4 slices white cheddar cheese
- 1/2 cup apple butter
- 1/4 cup crispy fried onions
- 1 tbsp Dijon mustard (optional)
- 1 tbsp unsalted butter, softened
- Fresh arugula, for serving (optional)

INSTRUCTIONS

1. PREHEAT oven to 375°F.
2. SLICE pretzel rolls in half horizontally. Spread softened butter on the cut sides of each roll.
3. TOAST rolls on a baking sheet, cut side up, for 5–7 minutes until lightly golden and crisp.
4. SPREAD Dijon mustard on the bottom half of each roll (if using). Top with 2 tbsp apple butter.
5. LAYER ham slices on top of the apple butter, then add a slice of white cheddar.
6. TOP with crispy fried onions for the perfect crunch.
7. PLACE under the broiler for 1–2 minutes, just until the cheese is melted and bubbly.
8. TOP with fresh arugula if desired, place the top of the roll on, and serve warm—or at room temperature.

APPLE BUTTER

Choose a thick, rich apple butter for the best flavor and texture. Homemade or high-quality store-bought both work beautifully! Store in the refrigerator after opening.

PRETZEL ROLL TIP

Pretzel rolls add the perfect combination of chewy texture and slight saltiness that balances the sweetness of the apple butter beautifully!

Simple ingredients. Extraordinary flavor.

PICNIC TIP

Wrap in foil and warm slightly before serving for melted cheese perfection. Stays delicious at room temperature for hours—perfect for on-the-go picnic meals!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	10 MIN	4	Picnics, Road Trips & Casual Lunches

CRANBERRY APPLE CHICKEN SALAD

Croissants

Fresh, Fruity & Absolutely Delicious!



Tender chicken, crisp apples, sweet cranberries, and crunchy pecans come together in a creamy honey Dijon dressing for a sandwich that's light, flavorful, and perfect for any picnic spread. Elegant, satisfying, and always a crowd-pleaser!

INGREDIENTS

- 3 cups cooked chicken breast, shredded or diced
- 1/2 cup mayonnaise
- 1/4 cup plain Greek yogurt
- 1 tbsp honey Dijon mustard
- 1 tbsp honey
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 crisp apple, diced (Honeycrisp or Gala work great)
- 1/2 cup dried cranberries
- 1/3 cup chopped pecans, toasted
- 2 stalks celery, finely chopped
- 2 tbsp red onion, finely diced
- 4 large croissants
- Fresh arugula or baby greens (optional)

MAKE IT YOURS!

Swap pecans for walnuts or almonds, add a pinch of cinnamon, or try dried cherries instead of cranberries for a fun twist!

INSTRUCTIONS

1. MAKE THE DRESSING: In a large bowl, whisk together mayonnaise, Greek yogurt, honey Dijon, honey, salt, and pepper until smooth.
2. COMBINE: Add chicken, apple, cranberries, pecans, celery, and red onion to the bowl. Stir gently until everything is evenly coated.
3. CHILL: Cover and refrigerate for at least 20 minutes to let the flavors meld.
4. ASSEMBLE: Slice croissants in half and fill with the chicken salad mixture. Add arugula or greens if desired.
5. SERVE: Serve immediately and enjoy this fresh, sweet, and savory delight!

Simple ingredients. Extraordinary flavor.

PICNIC TIP

Pack the chicken salad separately and assemble just before serving to keep the croissants flaky and fresh!

PREP TIME
20 MIN

COOK TIME
0 MIN
(Chicken pre-cooked)

SERVES
4

PERFECT FOR
Picnics, Brunches & Lunchtime Gatherings

Whipped Brie CHICKEN SALAD CROISSANTS

with Cherry Preserves

Sweet, Creamy & Utterly Irresistible!



Creamy whipped brie, tender chicken, and sweet cherry preserves come together in a buttery croissant for the perfect blend of savory and sweet. Elegant, easy, and absolutely irresistible!

INGREDIENTS

- 2 cups cooked chicken, shredded or diced
- 1/4 cup whipped brie
- 1/4 cup mayonnaise
- 1 tbsp Dijon mustard
- 1 tbsp fresh lemon juice
- 1/4 cup celery, finely chopped
- 1/4 cup red onion, finely diced
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/3 cup cherry preserves
- 4 large croissants, split
- 2 cups arugula or baby greens

INSTRUCTIONS

1. **MAKE THE SALAD:** In a large bowl, beat whipped brie with mayonnaise, Dijon, lemon juice, salt, and pepper until smooth.
2. **ADD CHICKEN:** Fold in chicken, celery, and red onion until well combined.
3. **ASSEMBLE:** Spread cherry preserves on the bottom of each croissant. Add a layer of arugula, then spoon in the chicken salad.
4. **TOP & SERVE:** Close the croissant, slice if desired, and serve immediately. Enjoy!

PREP TIME 15 MIN

COOK TIME 0 MIN

SERVES 4

PICNIC TIP

Wrap tightly in parchment or beeswax wrap to keep croissants fresh. Perfect make-ahead meal for picnics and brunches!

Roasted Peach CHICKEN SALAD CROISSANTS

with Tarragon Honey



Juicy roasted peaches, fresh tarragon, and a drizzle of honey blend beautifully with creamy chicken salad for a sweet and savory croissant that tastes like summer in every bite.

INGREDIENTS

- 2 cups cooked chicken, shredded or diced
- 1/2 cup mayonnaise
- 1/4 cup plain Greek yogurt
- 1 tsp Dijon mustard
- 1 tbsp honey
- 1 tbsp fresh tarragon, chopped
- 1/4 cup red onion, finely diced
- 2 large ripe peaches, sliced and roasted
- 4 large croissants, split
- 2 cups arugula or baby greens
- Salt and black pepper, to taste

INSTRUCTIONS

1. ROAST THE PEACHES: Toss peach slices with 1 tsp olive oil and a pinch of salt. Roast at 400°F for 12–15 minutes until caramelized and tender. Let cool.
2. MAKE THE CHICKEN SALAD: In a bowl, whisk together mayonnaise, Greek yogurt, Dijon mustard, honey, tarragon, salt, and pepper. Add chicken and red onion; stir until combined.
3. ASSEMBLE: Layer greens on the bottom half of each croissant. Spoon chicken salad on top and add roasted peaches.
4. FINISH: Drizzle with a little extra honey and top with the other half of the croissant. Serve and enjoy!

PICNIC TIP

For the best flavor, roast the peaches ahead of time and chill the chicken salad. Assemble just before serving for ultimate freshness!

PREP TIME	COOK TIME	SERVES
20 MIN	15 MIN	4


KID FRIENDLY
YUMMY. FUN. PERFECT FOR LITTLE HANDS.
Made for Happy Little Eaters.

MINI PIZZA BAGEL FACES

Fun to Make. Fun to Eat!



Cheesy, saucy, and totally adorable! These mini pizza bagel faces are perfect for little hands and big smiles. Let kids get creative with their favorite toppings to make their own happy faces!

INGREDIENTS

- 4 mini bagels, halved
- 1/2 cup pizza sauce
- 1 cup shredded mozzarella cheese
- 20 mini pepperoni slices
- 1/4 cup sliced black olives
- 1/4 cup sliced bell peppers (any color)
- Fresh basil leaves (optional)

INSTRUCTIONS

1. Preheat oven to 375°F.
2. Spread pizza sauce over each bagel half.
3. Sprinkle mozzarella cheese on top.
4. Arrange toppings to make fun faces!
5. Bake for 8–10 minutes, or until cheese is melted and bagels are warm.
6. Let cool for a minute, then dig in and enjoy!

KID TIP!
Let kids use different veggies to make silly faces, animals, or anything they imagine!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	10 MIN	4	Kids' Lunches, Playdates & P...

LADYBUG SLIDERS

Tiny Burgers. Big Smiles!



These adorable ladybug sliders are bite-sized, fun to make, and perfect for little picnickers. A meal kids will love to eat and help create!

INGREDIENTS

- 12 slider buns
- 12 mini beef patties
- 6 slices cheddar cheese, cut into quarters
- 12 cherry tomatoes, halved
- 24 sliced black olives
- 12 whole black olives
- 24 mini pretzel sticks
- Lettuce leaves
- Ketchup & mustard (optional)

INSTRUCTIONS

1. Cook slider patties in a skillet or on the grill until done.
2. Place cheese on each patty and let melt.
3. Assemble sliders, with lettuce, patty, and bun.
4. Top each bun with a tomato half, cut side down.
5. Add olive slices for spots and a whole olive for the head.
6. Use pretzel sticks for antennae.
7. Serve and watch them disappear!

KID TIP!
Kids can build their own ladybugs and choose their favorite toppings!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
15 MIN	10 MIN	12	Picnics, Play & Little Fo

MINI FRUIT KABOBS

Colorful. Sweet. Fun to Eat!



These rainbow fruit kabobs are as fun to make as they are to eat! Perfect for kids, picnics, and a healthy treat that everyone will love.

INGREDIENTS

- 1 cup strawberries, halved
- 1 cup pineapple chunks
- 1 cup green grapes
- 1 cup blueberries
- 1 cup mandarin orange segments
- 12 mini marshmallows (optional)
- 12 kid-friendly kabob sticks

INSTRUCTIONS

1. Wash and prepare all fruit.
2. Thread the fruit onto kabob sticks in any order you like.
3. Add a mini marshmallow to the top if using.
4. Serve with yogurt dip or enjoy as is!

KID TIP!
Let kids build their own kabobs! They can pick their favorite fruits and create their own colorful patterns.

PREP TIME	COOK TIME	SERVES	PERFECT F…
15 MIN	0 MIN	12	Picnics, … & Little…

PB&J PINWHEELS

Classic. Easy. Kid-Approved!



All the flavors of a peanut butter & jelly sandwich in a fun pinwheel! Perfect for lunchboxes, picnics, and little hands.

INGREDIENTS

- 4 large flour tortillas
- 1/2 cup creamy peanut butter
- 1/2 cup strawberry jam or jelly
- 1 tbsp honey (optional)
- Powdered sugar (optional)

INSTRUCTIONS

1. Spread peanut butter evenly over each tortilla.
2. Spread jam or jelly over the peanut butter.
3. Drizzle honey over the top if using.
4. Roll up each tortilla tightly.
5. Slice into 1-inch pinwheels.
6. Dust with powdered sugar if desired.

KID TIP!
Let kids help spread the peanut butter and jelly! It's messy, fun, and delicious!

PREP TIME 10 MIN

COOK TIME 0 MIN

SERVES 4–6 KIDS

PERFECT F Lunchbo & Playd

MINI GRILLED CHEESE STARS

Cheesy. Crispy. Perfect for Kids!



These bite-sized grilled cheese stars are crispy on the outside, melty on the inside, and fun to eat! A classic kids love—made extra special for picnics and lunches.

INGREDIENTS

- 8 slices soft white bread
- 4 slices cheddar cheese, cut into quarters
- 2 tbsp unsalted butter, softened
- Optional: tomato soup or ketchup for dipping

INSTRUCTIONS

1. Use a star-shaped cookie cutter to cut out stars from each slice of bread.
2. Place a piece of cheese between two stars to make a sandwich.
3. Spread butter on the outside of each sandwich.
4. Heat a skillet over medium heat.
5. Cook sandwiches for 2–3 minutes per side, until golden brown and the cheese is melted.
6. Serve warm with tomato soup or ketchup!

KID TIP!

Let kids pick their favorite cheese shapes and help make their own star sandwiches!

PREP TIME	COOK TIME	SERVES	PERFECT FOR
10 MIN	10 MIN	4	Lunchboxes, Picni… & Little Cheese …



BANANA PENGUIN BITES

Adorable. Nutritious. Oh-So-Fun!



These cute penguin bites are as fun to make as they are to eat! Made with banana, peanut butter, and chocolate, they're a healthy treat kids will love.

INGREDIENTS

- 2 bananas
- 1/2 cup peanut butter
- 1 cup semi-sweet chocolate chips
- Candy eyes
- Orange candy melts or mini M&Ms
- Mini chocolate chips

INSTRUCTIONS

1. Peel bananas and cut into 1-inch thick slices.
2. Spread a little peanut butter on top of each slice.
3. Freeze for 15 minutes.
4. Melt chocolate chips in the microwave or over a double boiler.
5. Dip the top and sides of each banana slice in chocolate.
6. Place on parchment paper.
7. Add candy eyes, an orange beak, and mini chocolate chip feet.
8. Chill until set and enjoy!

KID TIP!

Let kids get creative! They can make different animals using their favorite toppings!

PREP TIME
15 MIN

CHILL TIME
30 MIN

SERVES
12

PERFECT FOR
Lunchboxes &
Healthy

FUN SHAPE SANDWICHES

Lunch is More Fun!



Turn a simple sandwich into something amazing! These fun shape sandwiches are easy to make, perfect for little hands, and sure to bring smiles to the table.

INGREDIENTS

- 8 slices of sandwich bread
- Your favorite deli meat (sliced)
- Your favorite cheese (sliced)
- Lettuce leaves
- Mayonnaise or mustard (optional)
- Fun shape cookie cutters (star, heart, flower, animal, etc.)

INSTRUCTIONS

1. Spread mayo or mustard on each slice of bread, if using.
2. Layer with your favorite meat, cheese, and lettuce.
3. Top with another slice of bread.
4. Press a cookie cutter firmly into the sandwich.
5. Gently remove the extra bread around the shape.
6. Serve and enjoy your fun shape sandwiches!

KID TIP!

Let kids pick the shapes and fillings they love! It makes them more excited to eat their lunch!

PREP TIME	COOK TIME	SERVES	PERFEC
10 MIN	0 MIN	4	Lunchb & Scho

TURTLE APPLE SANDWICHES

Cute. Crunchy. Totally Delicious!



These adorable turtle sandwiches are as fun to make as they are to eat! A perfect balance of sweet, creamy, and crunchy—kids will love every bite.

INGREDIENTS

- 2 medium apples
- ½ cup peanut butter
- ¼ cup granola
- ¼ cup raisins
- 8 mini pretzels
- Candy eyes (edible)
- Lemon juice (to prevent browning)

INSTRUCTIONS

1. Wash apples and slice into 1/2-inch thick rounds. Remove the core.
2. Spread peanut butter on top of each apple slice.
3. Sprinkle granola and raisins over the peanut butter.
4. Cut mini pretzels in half to make legs and a head.
5. Place pretzel pieces around the apple slice.
6. Add candy eyes to the pretzel head.
7. Serve immediately and watch them smile!



KID TIP!

Let kids decorate their own turtle sandwiches! They can add extra raisins, granola, or even mini chocolate chips.

KID FRIENDLY PICNIC FAVORITES

BUTTERFLY CRACKER Sandwiches

Little Wings, Big Smiles!



These adorable butterfly crackers are as fun to make as they are to eat! Creamy, crunchy, and perfect for little hands.

INGREDIENTS

- 8 round crackers (Ritz or similar)
- ¼ cup cream cheese, softened
- 2 tbsp shredded cheddar cheese
- ½ cucumber, thinly sliced
- 8 mini pretzel sticks
- 16 small round cheese or carrot slices
- Optional: tiny black sesame seeds or mini chocolate chips for eyes

INSTRUCTIONS

1. In a small bowl, mix cream cheese and shredded cheddar until well combined.
2. Spread the mixture on 4 crackers.
3. Top each with a cucumber slice on each side for wings.
4. Add 3 round cheese or carrot slices down the center for the body.
5. Insert two mini pretzel sticks at the top for antennae.
6. Add tiny eyes if desired.
7. Serve and watch them "fly" away!

KID TIP!

Let kids get creative! They can use different crackers, veggies, or cheese for their own butterfly designs.



PREP TIME 15 MIN | NO COOK REQUIRED | SERVES 8 | PERFECT FOR Picnics, Play date & Little Fo... over...

KID FRIENDLY PICNIC FAVORITES

PICNIC TRAIN Snack Box

All Aboard for Fun & Flavor!



This adorable snack train is packed with yummy bites kids will love! Perfect for picnics, lunchboxes, or anytime you want to make snack time extra special.

INGREDIENTS

- 1 apple (for engine)
- 1 slice cheddar cheese
- 4 small pretzel sticks
- 8 round crackers
- 1/2 cup grapes
- 1/2 cup cheese cubes
- 1/2 cup baby carrots
- 1/2 cup cucumber, cut into thick slices
- 2 tbsp cream cheese (softened)

INSTRUCTIONS

1. Cut the apple for the engine body and a slice for the roof.
2. Use a small piece of cheese for the window and a cheese round for the smokestack.
3. Attach pretzel sticks to hold the roof and connect the train cars.
4. Use crackers for wheels.
5. Hollow out cucumber, cheese block, and bell pepper sections to create the train cars.
6. Fill each car with grapes, cheese cubes, and veggies.
7. Serve immediately and watch kids enjoy the ride!

KID TIP!

Let kids help build their own snack trains! It's a fun way to get them excited about healthy eating.


1. *Prep the apple for the engine*


2. *Add cheese window, smokestack & roof*


3. *Create train cars & fill with grapes*


4. *Fill next car with cheese cubes*


5. *Fill last car with veggies*


6. *Connect the cars & all aboa*

PREP TIME 15 MIN

NO COOK REQUIRED

SERVES 4

PERFECT FOR Picnics, Lunch & Happy K s!



LADYBUG STRAWBERRY CRACKER BITES

Sweet, Simple & Simply Adarable!



These cute little ladybug bites are perfect for picnics, parties, or anytime you need a fun, fruity snack! Creamy, sweet, and so easy to make—kids will love helping with these.

INGREDIENTS

- 1 sleeve round crackers (Ritz or similar)
- 1/2 cup cream cheese, softened
- 1 tbsp powdered sugar
- 12–16 fresh strawberries, hulled and halved
- Mini chocolate chips
- Candy eyes (optional)

INSTRUCTIONS

1. In a small bowl, mix cream cheese and powdered sugar until smooth.
2. Spread a thin layer of the cream cheese mixture on each cracker.
3. Place a strawberry half (rounded side up) on each crackers for the ladybug body.
4. Use mini chocolate chips to add spots on the strawberry.
5. Add two candy eyes to the front or use mini chocolate chips for eyes.
6. Serve immediately or refrigerate until ready to enjoy!

KID TIP!

Let kids add the spots and eyes! It's a great way to get them involved and excited about healthy snacks.

FUN FACT!

Ladybugs are a symbol of good luck and are nature's helpers in the garden!



PREP TIME 15 MIN

NO COOK REQUIRED

SERVES 8–10

PERFE
Picnics
Li

RAINBOW VEGGIE CUPS with Ranch Clouds

Bright, Colorful & So Much Fun!



These rainbow veggie cups are a fun way to get kids excited about eating their veggies! Crisp, colorful, and dipped in creamy ranch "clouds" – healthy has never been more fun.

INGREDIENTS

- 1 cup baby carrots
- 1 red bell pepper, sliced into strips
- 1 yellow bell pepper, sliced into strips
- 1 cucumber, sliced into sticks
- 1 cup broccoli florets
- 1 cup celery sticks
- 1 cup cherry tomatoes (optional)
- 1 cup ranch dressing (or homemade ranch)
- Fresh chives (for cloud sprinkles – optional)

INSTRUCTIONS

1. Wash and prep all vegetables.
2. Cut veggies into kid-friendly stick sizes.
3. Place an assortment of veggies into each clear cup, arranging the colors in a rainbow pattern.
4. Spoon ranch dressing into a small container or cup.
5. Carefully place the ranch cup on top to look like a fluffy cloud.
6. Sprinkle with chopped chives for a little "rain" (optionel).
7. Serve chilled and enjoy!

KID TIP!

Let kids help build their own cups! They can pick their favorite veggies and make their own rainbow.



1 *Prep all your veggies*



2 *Add veggies to the cup*



3 *Arrange the colors like a rainbow*



4 *Add ranch dressing to a small cup*



5 *Place the ranch "cloud" on top*



6 *Sprinkle with chives*



7 *Serve, chill & enj*

PREP TIME 15 MIN

NO COOK REQUIRED

SERVES 6

PERFECT FOR Picnics, Playdate & Healthy Lit

KID FRIENDLY PICNIC FAVORITES

MONKEY BANANA POPS

Fun, Easy & Oh-So-Adorable!



These silly little monkey pops are a sweet treat kids can help make—and love to eat! Creamy banana, smooth yogurt, and a few chocolate chips turn into the cutest monkeys on a stick.

INGREDIENTS

- 2 ripe bananas
- 1 cup vanilla yogurt (plain or Greek)
- ½ cup mini chocolate chips
- ¼ cup mini chocolate chocolate chips (for eyes and mouth)
- ¼ cup round cereal (Cheerios work great)
- 6 popsicle sticks
- Parchment paper

INSTRUCTIONS

1. Peel bananas and cut each into 3 equal pieces.
2. Insert a popsicle stick into the bottom of each piece.
3. Dip each banana piece into yogurt, covering it completely. Let excess drip off.
4. Place on a parchment-lined baking sheet and freeze for 30 minutes.
5. Melt chocolate chips in the microwave in 20-second intervals, stirring until smooth.
6. Dip the frozen banana pops into melted chocolate, covering the entire banana. Let excess drip off.
7. While the chocolate is still wet, add cereal "ears" to each side.
8. Add mini chocolate chips for eyes and mouth.
9. Place back on parchment paper and freeze for 20 minutes or until set. Enjoy!

KID TIP!

Let kids customize their monkeys! They can add funny faces, bows, or even silly hats!



Perfect for picnics, parties, or a fun afternoon snack!





PREP TIME	CHILL TIME	SERVES	PERFECT FOR
15 MIN	50 MIN	6	Picnics, Parties & Little Monkey Lo…

KID FRIENDLY PICNIC FAVORITES

CHEESY HAM STARS

Out-of-This-World Good!

Star Shaped & Simply Delicious!

These cheesy ham stars are as fun to make as they are to eat! Perfect for little hands, lunchboxes, or any picnic adventure.



INGREDIENTS

- 8 slices whole wheat bread
- 4 slices deli ham
- 4 slices cheddar cheese (or your favorite)
- 2 tbsp mayonnaise (or softened butter)
- Optional: tiny carrot stars or cucumber circles for decoration

KID TIP!

Let kids help cut the stars and choose their favorite cheese! They'll love every bite even more.

INSTRUCTIONS

1. Spread mayonnaise (or butter) on one side of each slice of bread.
2. Layer 4 slices with ham and cheese.
3. Top with the remaining bread slices, mayo side down.
4. Press gently to help everything stick together.
5. Use a star-shaped cookie cutter to cut a star from each sandwich.
6. Optional: Add a tiny carrot star or cucumber circle to the top for extra fun!
7. Serve immediately or wrap for a perfect picnic treat.

FUN FACT!

Stars are a symbol of dreams and adventure—just like every picnic should be!



PREP TIME 15 MIN | NO COOK REQUIRED | SERVES 6 | PERFECT FOR Picnics, Lunchboxes & Little Star Eaters!

KID FRIENDLY PICNIC FAVORITES

WATERMELON PIZZA BITES

Fresh, Fun & Totally Delicious!



These watermelon pizza bites are the ultimate sweet and salty treat! Easy to make, fun to customize, and perfect for cooling off on a hot picnic day.

INGREDIENTS

- 1 small seedless watermelon (sliced into 1-inch rounds)
- 1 cup Greek yogurt (plain or vanilla)
- 2 tbsp honey or maple syrup
- 1/2 cup strawberries, sliced
- 1/2 cup blueberries
- 1/2 cup kiwi, diced
- 2 tbsp mini chocolate chips (optional)
- 2 tbsp shredded coconut (optional)
- Fresh mint leaves for garnish (optional)

INSTRUCTIONS

1. Slice the watermelon into 1-inch thick rounds.
2. In a small bowl, mix Greek yogurt with honey (or maple syrup).
3. Spread a thin layer of the yogurt mixture on top of each watermelon round.
4. Sprinkle the fruit toppings over the yogurt.
5. Add mini chocolate chips and shredded coconut if using.
6. Garnish with fresh mint leaves.
7. Cut each round into 4–6 slices and enjoy!

FUN FACT!

Watermelon is made up of 92% water—the perfect way to stay cool!



PREP TIME 15 MIN

CHILL TIME 15 MIN

SERVES 6–8

PERFECT FOR Picnics, Playda… Summer Ce…br…



FRIENDLY PICNIC FAVORITES

ANTS ON A LOG

Crunchy, Creamy & So Much Fun!

A classic for a reason! Ants on a log are easy to make, packed with nutrients, and always a hit with kids. It's the perfect snack for any picnic or lunchbox.



INGREDIENTS

- 4 celery stalks
- 1/2 cup peanut butter (or nut butter of choice)
- 1/4 cup raisins (or mini chocolate chips)

INSTRUCTIONS

1. Wash celery and cut each stalk into 3–4 inch pieces.
2. Spread peanut butter into the center groove of each celery piece.
3. Place raisins in a line on top of the peanut butter to look like ants.
4. Serve immediately and enjoy this fun, crunchy snack!

KID TIP!

Let kids help spread the peanut butter and add the "ants"! It's a great way to get them excited about healthy eating.

FUN FACT!

Celery is over 95% water, which helps keep you hydrated on hot summer days!



1 *Wash and cut celery into 3–4 inch pieces.*



2 *Spread peanut butter into each celery groove.*



3 *Make sure the peanut butter is nice and even.*



4 *Add raisins in a line to look like ants.*



5 *All done! Time to crunch and m[illegible]*

PREP TIME 10 MIN

NO COOK REQUIRED

SERVES 4–6

PERFECT Picnics, & Ha[illegible]

D FRIENDLY PICNIC FAVORITES

TEDDY BEAR SNACK BITES

Adorable, Nutritious & Oh-So-Fun!



These teddy bear snacks are almost too cute to eat—almost! Made with simple, wholesome ingredients, they're a fun and healthy treat kids will love.

INGREDIENTS

- 1 large banana
- 1/2 cup peanut butter (or nut butter of choice)
- 1/4 cup blueberries
- Mini chocolate chips (or raisins)

INSTRUCTIONS

1. Slice the banana into 1/2-inch thick rounds.
2. Spread a thin layer of peanut butter on top of each banana slice.
3. Add two mini banana slices at the top for ears.
4. Place two blueberries for the eyes and one blueberry (or chocolate chip) for the nose.
5. Use mini chocolate chips (or raisins) to create a smile.
6. Serve immediately and enjoy this beary cute snack!

KID TIP!

Let kids help spread the peanut butter and create their own teddy bears! It's a great way to get them excited about healthy snacks.

FUN FACT!

Blueberries are packed with antioxidants and vitamin C—perfect for little growing bodies!



PREP TIME 10 MIN | NO COOK REQUIRED | SERVES 2–4 KIDS | PERFECT FOR Picnics, Lunchboxes & Playdates!

FRIENDLY PICNIC FAVORITES

WATERMELON POPS

Cool, Refreshing & Naturally Sweet!



These watermelon pops are the perfect way to keep kids cool and happy on a hot day! Made with just one ingredient, they're healthy, hydrating, and oh-so-fun!

INGREDIENTS

- 1 small seedless watermelon

KID TIP!

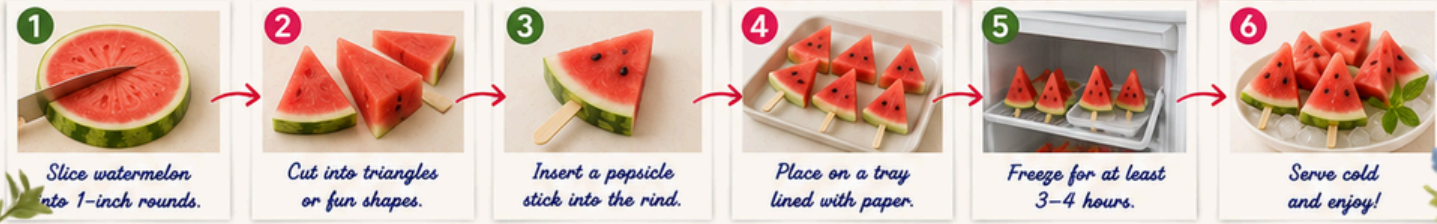
Let kids use cookie cutters to make fun shapes like stars or hearts before adding the sticks!

INSTRUCTIONS

1. Slice watermelon into 1-inch thick rounds.
2. Cut each round into triangles or fun shapes.
3. Insert a popsicle stick into the rind of each piece.
4. Place on a tray or plate lined with parchment paper.
5. Freeze for at least 3–4 hours, or until solid.
6. Serve cold and enjoy!

FUN FACT!

Watermelon is made up of about 92% water—perfect for keeping little bodies cool and hydrated!



PREP TIME
10 MIN

FREEZE TIME
3–4 HOURS
(MINIMUM)

SERVES
6–8 KIDS

PERFECT FOR
Picnics, Parties
Hot Summer D

KID FRIENDLY PICNIC FAVORITES

APPLE DONUTS

Sweet, Crunchy & Totally Fun!



These apple donuts are a healthy and delicious snack that kids will love to help make—and love to eat! Perfect for picnics, lunchboxes, or after-school treats.

INGREDIENTS

- 2 apples
- 1/2 cup peanut butter (or nut butter of choice)
- Toppings pick your favorites: mini chocolate chips, shredded coconut, chopped nuts, sprinkles

INSTRUCTIONS

1. Core the apples and slice into 1/2-inch thick rounds.
2. Spread peanut butter on top of each apple slice.
3. Add your favorite toppings.
4. Serve immediately and enjoy!

KID TIP!

Let kids create their own toppings—there are endless possibilities!

FUN FACT!

Apples are a good source of fiber and vitamin C to keep little bodies strong!



Core and slice apples.



Spread peanut butter on top.



Ready to enjoy!

PREP TIME 10 MIN

NO COOK REQUIRED

SERVES 4–6

PERFECT FOR Picnics, Lunchbox & After School

DINO-MITE PICNIC SANDWICHES



These roar-some sandwiches are fun to make and even more fun to eat! Perfect for little dino lovers at your next picnic or adventure-filled day.

PREP TIME 20 MIN | **MAKES** 6 DINOSAURS | **KID FRIENDLY**

INGREDIENTS

- 2 large spinach tortillas
- 1/2 cup cream cheese, softened
- 1/2 cup shredded cheddar cheese
- 6 leaves green leaf lettuce
- 1/2 cup diced red bell pepper
- 1/2 cup shredded carrots
- 1/2 cup sliced cucumbers
- 6 slices deli turkey
- Optional: sesame seeds (for "dino spots")

INSTRUCTIONS

1. Lay one spinach tortilla flat on a cutting board.
2. Spread an even layer of cream cheese over the tortilla.
3. Sprinkle with shredded cheddar cheese.
4. Arrange lettuce, turkey, carrots, cucumbers, and red bell pepper in a thin, even layer.
5. Place a second spinach tortilla directly on top, gently pressing to help everything stick together.
6. Use dinosaur-shaped cookie cutters to cut fun dinosaur sandwiches.
7. If desired, add sesame seeds for "dinosaur spots."
8. Serve immediately or refrigerate until picnic time.



TIP! Pack these in a lunchbox with fruit, crackers, and a cold drink for a dino-mite meal!

ROCKET ROLL-UPS

These fun and easy roll-ups are perfect for little astronauts! Packed with flavor and rolled to look like rockets, they're a hit at any picnic or party.

PREP TIME	MAKES	KID
15 MIN	8 ROLL-UPS	FRIENDLY

INGREDIENTS

- 4 large (10-inch) flour tortillas
- 4 oz cream cheese, softened
- 1/2 cup shredded cheddar cheese
- 4 slices deli turkey or ham
- 1/2 cup spinach leaves
- 1/4 cup roasted red pepper strips
- 8 thin carrot sticks (for "flames")
- 4 mini cherry tomatoes (for "rocket tips")

INSTRUCTIONS

1. In a small bowl, mix cream cheese and shredded cheddar cheese until well combined.
2. Spread the cream cheese mixture evenly over each tortilla.
3. Layer each tortilla with a slice of turkey, a few spinach leaves, and strips of roasted red pepper.
4. Roll up each tortilla tightly.
5. Cut each roll-up in half.
6. Insert carrot sticks into one end of each half for the "flames." Place a cherry tomato on the other end for the "rocket tip."
7. Serve immediately or wrap in plastic wrap and chill until ready to enjoy.

Fun, tasty, and out of this world!



TIP

Make these ahead and store in an airtight container in the fridge for up to 24 hours. Perfect for lunchboxes or grab-and-go picnic bites!


DRINKS
Refreshing sips for every picnic moment.
From fruity coolers to classic favorites,
CHEERS TO SUNSHINE AND GOOD TIMES!

FRESH STRAWBERRY Lemonade



Sweet, tangy, and oh-so-refreshing! This classic picnic favorite is made with real strawberries and freshly squeezed lemon juice. Perfect for cooling down on a warm day.

PREP TIME	SERVES	PERFECT FOR
10 MIN	6–8	PICNICS & PARTIES

INGREDIENTS

- 2 cups fresh strawberries, hulled and sliced
- 1 cup granulated sugar
- 1 cup freshly squeezed lemon juice (about 4–6 lemons)
- 4 cups cold water
- 2 cups ice cubes
- Lemon slices, for garnish
- Additional strawberry slices, for garnish



INSTRUCTIONS

1. In a blender, puree strawberries until smooth. Pour through a fine mesh sieve into a bowl, pressing with a spoon to extract the juice. Discard the seeds.
2. In a large pitcher, combine strawberry puree, sugar, and lemon juice. Stir until the sugar is completely dissolved.
3. Add cold water and stir well.
4. Add ice cubes and chill in the refrigerator for at least 30 minutes for the best flavor.
5. Serve over ice and garnish with lemon slices and fresh strawberry slices.

♥ Chef's Tip

For extra strawberry flavor, add a few extra slices to each glass before serving!



Picnic Tip! Pack in a cooler and keep ice separate until serving to keep your lemonade cold and fresh! ♥

PEACH *Iced Tea*



Smooth, sweet, and perfectly refreshing! This classic iced tea is infused with ripe peaches for a delicious twist on a warm-weather favorite. Ideal for picnics, cookouts, or relaxed afternoons on the porch.

PREP TIME 10 MIN | MAKES 8 SERVINGS | PERFECT FOR SUMMER DAYS

INGREDIENTS

- 4 cups water
- 4 black tea bags
- 1 cup sliced fresh peaches (about 2 medium peaches)
- 1/2 cup peach nectar or juice
- 1/4 cup honey or simple syrup (adjust to taste)
- 1 tbsp lemon juice
- Ice cubes
- Peach slices & mint for garnish (optional)



INSTRUCTIONS

1. Bring 4 cups of water to a boil. Remove from heat and add tea bags. Steep for 5 minutes.
2. Remove tea bags and let the tea cool to room temperature.
3. In a pitcher, combine the sliced peaches, peach nectar, honey (or simple syrup), and lemon juice.
4. Add the cooled tea and stir well.
5. Refrigerate for at least 1 hour to let the flavors blend and the peaches infuse.
6. Fill glasses with ice and pour peach iced tea over top.
7. Garnish with peach slices and fresh mint, if desired. Serve cold and enjoy!

Chef's Tip

For extra peach flavor, muddle a few peach slices in the pitcher before adding the tea!



Picnic Tip!

Make ahead and keep in the fridge. It tastes even better the next day after the flavors have time to meld!

REFRESHING

WATERMELON *Mint Cooler*



Light, hydrating, and full of fresh summer flavor! This watermelon mint cooler is the ultimate thirst quencher on hot days. Naturally sweet and beautifully refreshing—perfect for picnics, BBQs, and backyard lounging.

PREP TIME	MAKES	PERFECT FOR
10 MIN	6 SERVINGS	HOT DAYS

INGREDIENTS

- 4 cups seedless watermelon, cubed
- 1/4 cup fresh mint leaves, plus more for garnish
- 1/4 cup fresh lime juice (about 2 limes)
- 2 tbsp honey or agave syrup (adjust to taste)
- 2 cups cold water
- Ice cubes
- Lime slices, for garnish (optional)



INSTRUCTIONS

1. Add the watermelon cubes and mint leaves to a blender.
2. Blend until smooth.
3. Strain the mixture through a fine mesh sieve into a large pitcher, pressing with a spoon to extract all the juice. Discard the pulp.
4. Stir in lime juice and honey (or agave syrup) until well combined.
5. Add cold water and stir.
6. Fill glasses with ice and pour the watermelon mint cooler over the ice.
7. Garnish with mint leaves and lime slices, if desired. Serve immediately and enjoy!



Chef's Tip

For an extra chill, freeze some watermelon cubes and use them instead of ice! ♥

Picnic Tip!

Keep your cooler extra cold with ice packs and enjoy this drink all day long. It's even better when it's ice-cold! ♥

TROPICAL

PINEAPPLE *Citrus Punch*

Bright, fruity, and absolutely refreshing! This tropical punch combines sweet pineapple with citrusy orange and lime for a drink that tastes like sunshine in a glass. Perfect for picnics, parties, and anytime you want a taste of summer.



PREP TIME	MAKES	PERFECT FOR
10 MIN	10–12 SERVINGS	PARTIES

INGREDIENTS

- 4 cups pineapple juice
- 2 cups orange juice
- 1 cup fresh lime juice (about 4–5 limes)
- 1/2 cup coconut water (optional)
- 1/4 cup honey or simple syrup (adjust to taste)
- 4 cups cold water or sparkling water
- 2 cups pineapple chunks
- 1 orange, thinly sliced
- 1 lime, thinly sliced
- Ice cubes
- Fresh mint leaves, for garnish (optional)



INSTRUCTIONS

1. In a large pitcher, combine pineapple juice, orange juice, lime juice, coconut water, and honey (or simple syrup).
2. Stir well until the sweetener is completely dissolved.
3. Add 4 cups of cold water or sparkling water and stir to combine.
4. Add pineapple chunks and fruit slices.
5. Chill in the refrigerator for at least 30 minutes to let the flavors meld.
6. When ready to serve, add plenty of ice to the pitcher.
7. Garnish with fresh mint leaves and extra fruit slices.

Chef's Tip

For a fizzy twist, use sparkling water instead of still water and add it just before serving!



Picnic Tip!

Make ahead and keep in the fridge. The flavors get even better as it chills!

CLASSIC FRESH Lemonade



Simple, classic, and oh-so-refreshing! This homemade lemonade is made with real lemons and just the right amount of sweetness. It's the perfect way to cool down and brighten up any day.

PREP TIME	MAKES	PERFECT FOR
10 MIN	6–8 SERVINGS	ANY OCCASION

INGREDIENTS

- 1 cup fresh lemon juice (about 4–6 lemons)
- 1 cup granulated sugar
- 4 cups cold water
- Ice cubes
- Lemon slices, for garnish
- Fresh mint leaves, for garnish (optional)



INSTRUCTIONS

1. In a medium saucepan, combine sugar and 1 cup of water. Heat over medium heat, stirring until sugar is completely dissolved. Remove from heat and let cool.
2. In a large pitcher, combine the fresh lemon juice and the cooled sugar syrup.
3. Add the remaining 3 cups of cold water and stir well.
4. Taste and adjust sweetness if needed.
5. Fill glasses with ice and pour lemonade over.
6. Garnish with lemon slices and fresh mint leaves, if desired. Serve and enjoy!



Chef's Tip

Roll lemons on the counter before juicing to get the most juice!

Picnic Tip!

Make a big batch and keep it in the fridge. It stays fresh for up to 4 days!



BLUEBERRY *Lemon* SPRITZER



Light, bubbly, and bursting with flavor! This blueberry lemon spritzer is a refreshing blend of sweet blueberries, zesty lemon, and sparkling water. It's the ultimate thirst-quencher for sunny days and special gatherings.

PREP TIME	MAKES	PERFECT FOR
10 MIN	4–6 SERVINGS	WARM DAYS

INGREDIENTS

- 1 cup fresh blueberries
- 1/2 cup fresh lemon juice (about 2–3 lemons)
- 2 tbsp honey or simple syrup (adjust to taste)
- 4 cups sparkling water
- Ice cubes
- Lemon slices, for garnish
- Fresh mint leaves, for garnish (optional)



INSTRUCTIONS

1. In a bowl, gently muddle the blueberries with honey (or simple syrup) until juicy.
2. Stir in the fresh lemon juice.
3. Fill a pitcher with ice cubes.
4. Add the blueberry mixture to the pitcher.
5. Pour in the sparkling water and stir gently to combine.
6. Taste and adjust sweetness if needed.
7. Serve over ice and garnish with lemon slices and mint leaves. Enjoy!

Chef's Tip

For a stronger blueberry flavor, let the muddled berries sit for 10 minutes before adding the sparkling water.



Picnic Tip!

Make it ahead and keep it in the fridge. Add sparkling water just before serving to keep it fizzy! ♥

SOUTHERN SWEET TEA

Classic & Refreshing

A true Southern staple—smooth, perfectly sweet, and served ice cold. Brewed low and slow for rich flavor, this sweet tea is the ultimate refreshment for picnics, cookouts, and every warm summer day.



PREP TIME	BREW TIME	MAKES
10 MIN	15 MIN	8 SERVINGS

INGREDIENTS

- 8 cups water, divided
- 6 black tea bags (family size)
- 1½ cups granulated sugar (adjust to taste)
- Ice cubes
- Lemon slices, for garnish (optional)
- Fresh mint, for garnish (optional)



INSTRUCTIONS

1. Bring 4 cups of water to a boil in a saucepan.
2. Remove from heat and add tea bags. Steep for 15 minutes.
3. While tea is steeping, in a separate pitcher, stir together sugar and 4 cups of cold water until sugar is completely dissolved.
4. Remove tea bags and discard.
5. Pour the hot tea into the pitcher with the sugar mixture and stir well.
6. Add ice to a serving pitcher or glasses. Garnish with lemon slices and mint, if desired. Serve cold and enjoy!



Chef's Tip

For the best flavor, use quality black tea and adjust the sweetness to your liking.

Perfect For: Picnics, BBQs, family gatherings, or anytime you need a cool glass of Southern hospitality. ♥

CAFÉ-STYLE

VANILLA Iced Coffee



Smooth, bold coffee with a hint of vanilla and just the right amount of cream. This easy homemade iced coffee is a café favorite you can make in minutes—perfect for slow mornings, hot afternoons, or an anytime pick-me-up.

PREP TIME	MAKES	PERFECT FOR
5 MIN	1 SERVING	HOT DAYS

INGREDIENTS

- 3/4 cup strong brewed coffee, cooled
- 1/2 cup milk (any kind)
- 1–2 tbsp vanilla syrup (adjust to taste)
- Ice cubes
- Whipped cream, for topping (optional)
- Extra vanilla syrup, for drizzle (optional)



INSTRUCTIONS

1. Brew coffee stronger than usual. Let it cool completely (refrigerate for faster cooling).
2. Fill a tall glass with ice cubes.
3. Pour cooled coffee over the ice.
4. Add milk and vanilla syrup.
5. Stir well until combined.
6. Top with whipped cream and a drizzle of vanilla syrup, if desired.

Chef's Tip

Use cold brew coffee for an even smoother, less acidic flavor!



Picnic Tip!

Brew a batch ahead of time and keep it in the fridge. It stays fresh for up to 3 days!

CLASSIC MOSCOW Mule



Crisp, zesty, and endlessly refreshing! The Moscow Mule is the perfect balance of spicy ginger beer, smooth vodka, and bright lime. Served ice cold in a copper mug, it's a timeless cocktail that never goes out of style.

PREP TIME	MAKES	PERFECT FOR
5 MIN	1 SERVING	ANY OCCASION

INGREDIENTS

- 2 oz vodka
- 1/2 oz fresh lime juice (about 1/2 lime)
- 4–6 oz ginger beer (chilled)
- Ice
- Lime wedge, for garnish
- Fresh mint sprig, for garnish (optional)



INSTRUCTIONS

1. Fill a copper mug (or glass) with ice.
2. Add vodka and fresh lime juice.
3. Top with ginger beer.
4. Stir gently to combine.
5. Garnish with a lime wedge and mint sprig.
6. Sip, relax, and enjoy!



Chef's Tip

For extra chill, keep your copper mug in the freezer for 10–15 minutes before serving!

Perfect For: Summer gatherings, happy hour, BBQs, or whenever you need a refreshing pick-me-up!

REFRESHING SPARKLING Arnold Palmer



The perfect balance of iced tea, lemonade, and a splash of sparkle! This bubbly twist on a classic is cool, crisp, and incredibly refreshing. It's the ultimate thirst-quencher for picnics, BBQs, and sunny days.

PREP TIME	MAKES	PERFECT FOR
5 MIN	4 SERVINGS	SUMMER DAYS

INGREDIENTS

- 2 cups strong brewed black tea, chilled
- 1 cup lemonade
- 1 cup lemon-lime sparkling water (or club soda)
- 1–2 tbsp honey or simple syrup (optional, to taste)
- Lemon slices, for garnish
- Fresh mint leaves, for garnish (optional)



INSTRUCTIONS

1. In a pitcher, combine the chilled tea and lemonade.
2. Stir in honey or simple syrup, if using.
3. Just before serving, gently stir in the sparkling water.
4. Fill glasses with ice.
5. Pour the sparkling Arnold Palmer over ice.
6. Garnish with lemon slices and mint leaves. Serve immediately and enjoy!

Chef's Tip

Use homemade lemonade for the freshest, most vibrant flavor!



Perfect For: Picnics, BBQs, pool days, family gatherings, or anytime you want something cool and refreshing!



ITALIAN Cream Soda

SWEET, CREAMY & DELICIOUS!

A fun and fizzy twist on a classic soda shop favorite! Customize with your favorite flavored syrup for the perfect refreshing treat.



PREP TIME
5 MINUTES

MAKES
1 SERVING

PERFECT FOR
ANY OCCASION

INGREDIENTS

- 1 oz flavored syrup (vanilla, raspberry, strawberry, or your choice)
- 2 tbsp heavy cream
- Ice cubes
- 6 oz club soda
- Whipped cream (optional)
- Cherry for garnish



INSTRUCTIONS

1. Fill a tall glass with ice.
2. Add flavored syrup.
3. Pour in club soda and gently stir.
4. Slowly add heavy cream — it will swirl and create a creamy layer.
5. Top with whipped cream and a cherry. Enjoy!

Chef's Tip

Try different syrups to create your own signature soda!

Perfect For: Picnics, parties, BBQs, or anytime you want a sweet and fizzy pick-me-up!

MANGO Lassi

— CREAMY, TROPICAL & REFRESHING! —

This traditional yogurt-based drink is smooth, lightly sweet, and the perfect way to cool down on a hot summer day.



PREP TIME
5 MINUTES

MAKES
2 SERVINGS

PERFECT FOR
HOT DAYS

INGREDIENTS

- 1 cup ripe mango (peeled and chopped)
- 1 cup plain yogurt
- ½ cup milk (or more for thinner consistency)
- 1–2 tbsp honey (or to taste)
- ¼ tsp cardamom (optional)
- Ice cubes



INSTRUCTIONS

1. Add mango, yogurt, milk, honey, and cardamom (if using) to a blender.
2. Blend until smooth and creamy.
3. Add ice cubes and blend again until chilled.
4. Pour into a glass and enjoy!

Chef's Tip

For extra creaminess, use full-fat yogurt and chilled mango!

Perfect For: Picnics · BBQs · Summer Gatherings · Poolside Lounging · ...or anytime v… a tropical retr…

LIME RICKEY

LIGHT, ZESTY & SPARKLING!

A classic, crisp, and incredibly refreshing drink with just the right balance of tart lime and bubbly soda. Perfect for hot days and happy moments!



PREP TIME	MAKES	PERFECT FOR
5 MINUTES	1 SERVING	ANY OCCASION

INGREDIENTS

- 2 oz fresh lime juice
- 1–2 tsp simple syrup (or to taste)
- Ice cubes
- 6–8 oz club soda
- Lime slice, for garnish
- Fresh mint leaves (optional)



INSTRUCTIONS

1. Fill a tall glass with ice.
2. Add fresh lime juice and simple syrup.
3. Stir well.
4. Top with club soda.
5. Garnish with a lime slice and mint leaves. Enjoy!

Chef's Tip

Squeeze limes just before serving for the freshest, brightest flavor!

Perfect For: Picnics | BBQs | Poolside Lounging | Summer Gatherings | ...or anyti... a crisp, ...

PIÑA COLADA *Mocktail*

TROPICAL, CREAMY & DREAMY!

All the creamy coconut-pineapple flavor you love, without the alcohol! A vacation in a glass.



PREP TIME	MAKES	PERFECT FOR
5 MINUTES	1 SERVING	ANY OCCASION

INGREDIENTS

- 1 cup pineapple juice
- ½ cup coconut milk
- 1 tsp cream of coconut (or to taste)
- Ice cubes
- Pineapple wedge and cherry for garnish



INSTRUCTIONS

1. Add pineapple juice, coconut milk, and cream of coconut to a blender.
2. Blend until smooth and creamy.
3. Pour into a glass.
4. Garnish with pineapple and a cherry. Enjoy!

Chef's Tip

For an extra treat, freeze pineapple chunks and blend for a frosty version!

Perfect For:

Picnics · Poolside Lounging · Summer Gatherings · BBQs · ...or any a taste

ORANGE Cream REFRESHER

• CITRUSY, CREAMY & IRRESISTIBLE •

A delightful blend of zesty orange flavor and creamy vanilla goodness that's cool, sweet, and totally refreshing on a hot summer day!



PREP TIME
5 MINUTES

MAKES
1 SERVING

PERFECT FOR
ANY OCCASION

INGREDIENTS

- ½ cup orange juice (chilled)
- ½ cup vanilla ice cream
- ½ cup milk or half-and-half
- 1–2 tsp simple syrup (optional, to taste)
- Ice cubes
- Orange slice for garnish



INSTRUCTIONS

1. Fill a tall glass with ice.
2. Pour in orange juice.
3. Add milk (or half-and-half) and simple syrup if using.
4. Gently stir, then add a scoop of vanilla ice cream.
5. Stir lightly for a creamy swirl and garnish with an orange slice. Enjoy!



CHEF'S TIP



For a fizzy twist, top with a splash of club soda!

Perfect For:

- Picnics
- Poolside Lounging
- BBQs
- Summer Gatherings
- ...or a... you ne... and citr...

HOMEMADE ROOT BEER *Float*

★ CLASSIC. CREAMY. TOTALLY DELICIOUS. ★

A nostalgic treat that brings back sweet memories! Creamy vanilla ice cream and cold, fizzy root beer come together for the ultimate summer indulgence.



PREP TIME	MAKES	PERFECT FOR
5 MINUTES	1 SERVING	ANY OCCASION

INGREDIENTS

- 2 scoops vanilla ice cream
- 1 cup homemade root beer (see tip below)
- Whipped cream (optional)
- Cherry for topping (optional)



INSTRUCTIONS

1. Add 2 scoops of vanilla ice cream to a tall glass.
2. Slowly pour in cold root beer until the glass is full.
3. Watch it foam! Let it settle for a moment.
4. Top with whipped cream and a cherry, if desired.
5. Grab a straw and a spoon—enjoy every bubbly, creamy sip!

CHEF'S TIP



For the best flavor, use homemade root beer. It's easy to make and takes your float to the next level!

Perfect For: Picnics · BBQs · Poolside Lounging · Summer Gatherings · ...or anytime you need a refresh

CREAM SODA FLOAT

SWEET. CREAMY. SIMPLY DELICIOUS.

A classic, bubbly treat that's
light, sweet, and oh-so-creamy!
The perfect throwback indulgence
for sunny days and happy moments.



PREP TIME	MAKES	PERFECT FOR
5 MINUTES	1 SERVING	ANY OCCASION

INGREDIENTS

- 2 scoops vanilla ice cream
- 1 cup cream soda (very cold)
- Whipped cream (optional)
- Cherry for topping (optional)



INSTRUCTIONS

1. Add 2 scoops of vanilla ice cream to a tall glass.
2. Slowly pour in cream soda until the glass is full.
3. Watch it foam! Let it settle for a moment.
4. Top with whipped cream and a cherry, if desired.
5. Grab a straw and enjoy your fizzy, creamy float!



CHEF'S TIP

For an extra special twist, try using French vanilla ice cream or add a splash of flavored syrup like vanilla or raspberry!

Perfect For: Picnics · Poolside Lounging · Summer Gatherings · BBQs · ...or anyt crave a sweet


GAMES
LAUGHS. FRIENDS. GOOD TIMES.
Fun for all ages and perfect
for every picnic adventure!



THREE-LEGGED RACE

TEAMWORK MAKES THE DREAM WORK!

Pair up and get ready to laugh, stumble, and cheer each other on! It's a classic picnic game that's fun for all ages.

PAIR UP
Tie your inside legs together.

RACE TO THE FINISH
Work together to get there!

HAVE FUN
Celebrate every team who tries!



SCAVENGER HUNT

EXPLORE. DISCOVER. HAVE FUN!

Grab your list and see how many items you can find around the picnic. Look closely, think creatively, and enjoy the adventure!

LOOK
Search high and low!

FIND
Check off each item.

COLLECT
Find them all on your list.

TEAM UP
Work together and share the fun!

WIN
See who can find the most treasures!

CORNHOLE CHALLENGE

AIM. TOSS. SCORE. REPEAT!

Grab a bag, take your best shot,
and see who comes out on top!
It's simple, competitive,
and always a good time.



PICK YOUR SIDE
Grab your team and get set.

TAKE AIM
Line it up and throw.

SCORE POINTS
In the hole scores big!

CROWN A WINNER
Bragging rights aren't optional!


BADMINTON
RALLY
SERVE UP SOME FUN!
Grab a partner, pick up your racket,
and see how many rallies
you can keep going.
It's light, it's lively, it's a picnic classic!
GRAB A RACKET
Get set and ready to play!
KEEP IT UP
Rally back and forth!
PLAY TOGETHER
Good sports make it better!
HAVE FUN
Winners smile, everyone enjoys!

BLOWING BUBBLES

SIMPLE JOYS. BIG SMILES!

Dip, blow, and watch the magic float away!
See who can blow the biggest bubble,
the most bubbles,
or keep one floating the longest!

DIP & BLOW
Use a steady hand and blow gently!

GET CREATIVE
Make different sizes and shapes!

CHALLENGE
Try the contests with friends!

HAVE FUN
Laugh, play, and enjoy!



BOCCÈ BALL SHOWDOWN

ROLL IT. CLOSE IT. WIN IT!

A timeless game of strategy and skill.
Get your team together, roll with confidence,
and see who can get closest to the target.
Relaxed, fun, and perfect for any picnic!

ROLL
Take turns rolling your bocce balls.

AIM CLOSE
Get as close as you can to the pallino.

TEAM PLAY
Work together and enjoy some friendly fun.

WIN & CHEER
Add up the points and celebrate your victory!

RING TOSS CHALLENGE

AIM TRUE. TOSS FUN. SCORE BIG!

A classic game that never gets old!
Take turns, aim for the target,
and see who can score the most.
It's easy to set up and fun for all ages!



AIM
Focus on the target and take your shot.

TOSS
Give it a toss and land the ring.

SCORE
Rack up points with each successful toss.

WIN
Highest score at the end wins!

LADDER TOSS

AIM HIGH. SCORE BIG. HAVE FUN!



A simple game with big laughs!
Take turns tossing your bolas
and try to land them on the ladder.
Great for all ages and
the perfect picnic activity!

1. SET UP
Assemble the ladder and place it on level ground.

2. TAKE AIM
Stand behind the line and take turns tossing your bolas.

3. SCORE POINTS
Top rung = 3 points
Middle rung = 2 points
Bottom rung = 1 point

4. WIN BIG
First to 21 points wins! Keep it friendly and have a blast!

GIANT JENGA

STACK IT. PULL IT. DON'T TOPPLE!

Balance, strategy, and a steady hand!
Take turns removing a block
and placing it on top.
Keep the tower standing
and the good times rolling!

1. BUILD
Stack the blocks to build a tall, steady tower.

2. PULL
Take turns carefully pulling out one block.

3. PLACE
Place the block on top of the tower.

4. WIN
Last player to make a move wins!

Easy to learn. Fun for everyone.
Perfect for any picnic!



SACK RACES

JUMP IN. LAUGH OUT. RACE ON!

A classic picnic game that never gets old!
Hop your way to the finish line
in a race full of giggles
and good-natured competition.
Fun for kids and adults alike!

1. GET READY
Step into your sack and hold it up around your waist.

2. GO!
On "Go!" hop as fast as you can toward the finish line!

3. FINISH
Cross the finish line without falling to win!

4. CELEBRATE
Cheer for everyone and celebrate a job well done!

Good friends. Fresh air. Lasting memories.





About the Author

For over 49 years, I've been inspired by the simple joys of gathering, sharing good food, and creating memories that last a lifetime.

What began in my family kitchen has grown into a passion for picnic-perfect recipes, timeless traditions, and the little details that turn an ordinary meal into something truly special.

Summertime Picnics Delights is my love letter to slow days, sunshine, and the people who make every moment around the table worth savoring.

I hope these recipes bring flavor, laughter, and inspiration to your own picnics and help you create beautiful memories for years to come.



Happy Picnicking!



Good Food.
Great Company.
Beautiful Memories.


Thank You!
From the bottom of my heart, thank you for welcoming Summertime Picnic Delights into your kitchen and to your table.
This cookbook is a celebration of good food, sunshine-filled days, and the people we love—because life's best moments often happen when we slow down, gather together, and share a delicious meal outdoors.
I hope these recipes, tips, and picnic ideas bring flavor, laughter, and a little more joy to your summertime adventures for years to come.
Happy Picnicking!
Good Food. Great Company. Beautiful Memories.


The End
Here's to sunshine, good food, laughter, and memories made together.
Until our next picnic!
Thank you for being part of this delicious journey. I hope these recipes become part of your cherished picnic traditions.