

Lakeside Lunch Recipes

30 Picnic Basket Recipes



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Easy Smoked Chicken Sticks

3 to 4 lbs. chicken tenders

1 Tbsp smoked paprika

2 tsp brown sugar

1 tsp dry mustard

dash salt and pepper

1 Tbsp cooking oil

Preheat oven to 400 degrees.

If the chicken tenders are too wide, cut in half, so you have strips about 1 inch wide.

Note: you can also use regular boneless skinless chicken breasts cut into strips.

In a large bowl, whisk together the seasonings and oil.

Add the chicken strips to the spice mixture and toss until chicken is well coated.

Remove the chicken and arrange in single layer on large baking sheet.

Bake in preheated oven for 20 to 30 minutes, until chicken is no longer pink. The time will depend on how thinly you sliced the chicken strips.

Remove from oven and cool on a rack.

These may be chilled, then packaged up for a picnic, or may be served warm or at room temperature.

Panko Crusted Herbed Chicken Fingers

2 lbs chicken tenders

1/2 cup flour

1 tsp oregano

2 tsp garlic powder

1 tsp paprika

1/2 tsp cayenne

2 eggs

1 1/2 cups panko breadcrumbs

1/2 tsp onion flakes

1/2 tsp salt

1/2 tsp freshly ground black pepper

Preheat oven to 350 degrees, and prepare a baking sheet by spraying with non-stick cooking spray or by covering with tin foil.

Create 3 separate small bowls for coating chicken:

1. mix together flour, oregano, garlic powder, paprika, cayenne
2. mix eggs lightly with a fork or whisk
3. mix panko with onion flakes, salt, and black pepper

Dredge chicken tenders first in the flour, shaking off excess.

Dip next into egg mixture.

Dredge through the panko mixture.

Set on prepared baking sheet.

Repeat for all breast tenders, then put baking sheet in preheated oven and bake for 15 to 20 minutes (depending on the size of the tenders). Turn tenders over midway during cooking time.

Remove from oven and cool on rack.

Once they are cool, you can pack them for transport to a picnic or enjoy immediately. Best not to refrigerate before eating. If you must refrigerate, rewarm on a rack in a low oven to recrisp.

Crunchy Pesto Turkey Wraps

8 small tortillas (your choice)

1 lb. sliced roast turkey

2 cups chopped Romaine lettuce

1/2 cup sprouts (alfalfa works well)

2 firm cucumbers, cut into thin strips

1 red bell pepper, cut into thin strips

2 green onions, cut lengthwise into thin strips

1/4 cup mild chunky tomato salsa, most of liquid drained off

1/4 cup pesto

salt and fresh ground pepper to taste

Lay the tortillas out on a work surface.

In the center of each tortilla, making sure you leave room at one end to form a 'bottom' and around the edges of the tortilla, arrange the veggies, evenly distributing each one between the 8 tortillas. The thin strips should all be laid the same direction.

Spoon even dollops of salsa and pesto over each, making sure you have enough to go around.

Sprinkle a bit of salt and pepper on each.

Create a 'bottom' by folding the tortilla up over the end of the veggie strips, then rolling up like a burrito.

Seal each in foil to transport to a picnic.

Bring extra salsa and pesto to dipping if desired.

Central Park Picnic Club

2 ripe avocados
1 large lemon, juiced
1 drop Tabasco
1 dash salt
1 French baguette
1 pound sliced smoked turkey
6 ounces Gouda cheese, thinly sliced
8 slices good bacon, cooked until just crisp
2 large Beefsteak tomatoes, sliced
16 large arugula leaves

Put the avocado insides into a bowl, add the lemon juice, drop Tabasco, and dash of salt, and mash until smooth and spreadable.

Cut the baguette in half lengthwise and spread avocado mixture on both inside halves of bread. Arrange the sandwich ingredients evenly over one half of the baguette, then top with other half. You can wrap this as is to transport to picnic. Just bring a large serrated knife to cut into serving size.

Or, cut ahead of time and wrap each sandwich serving individually.

Smoked Salmon And Double Avocado Sandwich

1 medium beefsteak tomato
1 small red onion
1 avocado
2 lemons, one juiced, one cut in wedges
2 Tbsp sour cream
1 Tbsp mayonnaise
salt and pepper
1/2 lb smoked salmon, thinly sliced
4 medium size hard rolls
Romaine lettuce leaves

Slice the tomato and the onion into thin circles, set aside.

Halve the avocado, removing pit and skin, setting half the avocado in a bowl and slice the other half into thin wedges.

To the avocado in the bowl, add most of the lemon juice (sprinkling the remaining amount over the sliced avocado wedges), sour cream and mayonnaise. Add salt and pepper to taste.

Cut the rolls in half and lay out on a work surface.

Spread the avocado-mayo mixture on each cut side of rolls.

Put the sandwiches together in these layers: lettuce, tomato, onion, smoked salmon, avocado wedges.

Put top half of roll on and serve immediately or wrap tightly for transport to picnic.

Include lemon wedges in with each sandwich for garnish and extra lemon juice on avocado slices if desired.

Margaritaville Fish Wrap

1 1/2 lb sturdy white fish fillets, your favorite

1/3 cup Tequila

1/2 cup Triple sec

3/4 cup lime juice

1 tsp salt

1 garlic clove, crushed or grated

2 tsp olive oil

3 Roma tomatoes, diced

1 sweet onion, finely diced

1 Tbsp jalapenos, chopped

2 Tbsp fresh cilantro, chopped

1 lime, juiced

dash salt and black pepper

4 large tortillas or 8 small tortillas

sour cream for garnish if desired

Put fish fillets in shallow glass dish.

In separate bowl, whisk together the tequila, triple sec, lime juice, salt, garlic, and oil, then pour over the fish, making sure all the fish is coated.

Cover the fish with plastic wrap and let sit at room temperature for 30 minutes, or refrigerate if it's handier for up to 4 hours. Be sure to turn the fish several times during the marinading process.

Cook fish either on indoor grill, heavy skillet, oven, or outdoors until fish is solid white and cooked through; cool on rack.

In large bowl, combine the tomatoes, onions, jalapenos, cilantro, juice from lime, salt, and black pepper.

Arrange tortillas on a working surface.

Break fish up a bit and arrange pieces in the middle of the tortillas.

Spoon the tomato salsa on top, dividing evenly between the tortillas.

Roll up the bottom once, then roll lengthwise until closed like a burrito.

Store in refrigerator until ready to eat, or transport to picnic in a shallow container with tight cover.

Superfood Quinoa Stuffed Lettuce Wraps

1 cup quinoa, cooked according to directions
1 1/2 cups frozen, shelled edamame
3/4 cup roasted red peppers, chopped
3 tsp lime juice
dash cumin
1 garlic clove, minced
2 tsp olive oil
3 Tbsp chopped fresh cilantro
8 large Romaine lettuce leaves, washed and dried

Cook quinoa according to directions.

While quinoa is still hot, stir in edamame and roasted red peppers.

Put cover back on pot and allow to sit.

Meanwhile, whisk together the lime juice, cumin, and garlic.

Keep whisking and slowly drizzle in the olive oil, whisking until slightly thickened and smooth.

Dump quinoa mixture into bowl and drizzle dressing over, tossing to combine.

Toss in the cilantro.

Lay out the Romaine lettuce leaves on a work surface.

Spoon quinoa mixture into center of each leaf until mixture is used up evenly distributed between leaves.

Gently roll up the lettuce leaves over the mixture, lengthwise, as tightly as you can without breaking the leaves.

Lay carefully, open edge down, in shallow pan and cover to transport. This should be refrigerated until ready to transport to picnic.

Smoked Salmon On A Fennel Orange Bed

1/3 cup olive oil

2 Tbsp orange juice

1/2 tsp sea salt

1/4 tsp black pepper

1 fennel bulb, cut in half and sliced super thin

4 oranges, sweet seedless, peeled, cut crosswise into thin circles

4 oz. smoked salmon, thinly sliced

4 green onions, cut lengthwise in thin strips, including tops

1/2 cup fresh Parmesan cheese, shaved into strips

Put the olive oil, orange juice, sea salt, and black pepper in a small bowl and whisk together.

In a separate bowl, put the fennel and half the olive oil mixture, tossing to coat fennel well.

Choose 4 salad plates or small food containers with covers that will transport to picnic.

On plates or in containers, arrange orange slices, then put fennel mixture on top, and divide the salmon, green onions, and shaved Parmesan evenly among the 4 salads.

Drizzle the remaining olive oil dressing evenly over the top of the salads.

Refrigerate until ready to eat or transfer.

Tuna Salsa Arugula Salad

2 (5 oz) cans white albacore tuna in water, drained

1/2 cup vinaigrette (any type you like)

1 lemon, zested

1 garlic clove, minced

1 tsp dried oregano

dash salt and pepper

1 cup arugula, rough chopped

1 cup assorted salad greens

2 roma tomatoes, diced

1 Tbsp capers

In a small bowl, whisk together the vinaigrette, lemon zest, garlic, and oregano; taste and add salt and pepper.

In large salad bowl, toss together the drained tuna, arugula, and salad greens, then top with tomatoes and capers and drizzle on vinaigrette dressing, and toss very gently again. Pack in container for picnic or serve immediately.

Crunchy Dijon Dressed Brown And Wild Rice Salad

1/2 cup cooked long grain brown rice
1/2 cup cooked wild Rice
1/2 tsp fresh lemon juice
1 Tbsp chopped fresh parsley
1/4 cup chopped green onions, including the tops
1/4 cup chopped celery
1/2 cup chopped red bell pepper
1/2 cup shredded and chopped cabbage
1/4 cup shredded carrots
2 Tbsp red wine vinegar
1 Tbsp Dijon mustard
1 Tbsp olive oil
salt and pepper

Combine the two rices with lemon juice, mixing thoroughly.

In a large salad bowl, toss together the rice mixture with parsley, green onions, celery, red bell pepper, and cabbage.

In separate small bowl, put the red wine vinegar and Dijon, whisking together until combined.

Keep whisking and slowly drizzle in the olive oil until dressing thickens slightly.

Add salt and pepper to taste, then whisk again just to combine.

Drizzle dressing over salad, tossing as you go.

Chill in refrigerator if desired.

Toss again lightly before serving.

Ravioli Spring Salad

1 lb. ricotta-stuffed fresh ravioli

1 lb. fresh asparagus, trimmed and cut into 1 inch pieces

2 cups frozen sweet green peas

5 cups fresh baby spinach, washed and dried thoroughly

1/2 cup pine nuts, toasted

2 Tbsp olive oil

1/2 cup Parmesan cheese, freshly shredded

Fill a large pot with water, add 1 teaspoon salt, bring to a boil, and add the ravioli and cook according to directions.

In the final 1 minute before ravioli is done cooking, add the asparagus and peas and continue cooking for 1 minute.

Pour the ravioli and vegetables into a large colander and allow to drain thoroughly.

Put cooked ravioli and vegetables into a large bowl, and add the spinach, pine nuts, and olive oil - toss to combine well.

Taste for flavor and add salt and pepper if desired, then top with Parmesan cheese and serve.

Old World Mustard Potato Salad

3 lbs. Yukon Gold or New Red potatoes

1/2 Tbsp salt

1 cup vinaigrette

2 Tbsp Old World (stone ground or grainy) Mustard

2 green onions, chopped including tops

1 celery stalk, chopped

2 radishes, chopped

salt and pepper to taste

Scrub potatoes and dice into bite size pieces.

Put potatoes in large pot of cold water, add 1/2 tablespoon salt, bring to a boil over medium high heat, then reduce heat and simmer for about 8 to 10 minutes, or until the potatoes are just tender, but not too soft. Drain immediately, making sure they're dry, and put in large bowl.

Whisk together in a separate bowl the vinaigrette and mustard until smooth, then pour half the mixture over the still-warm potatoes and toss gently.

Set potatoes aside for 30 minutes - do not refrigerate.

Meanwhile, chop the onions, celery, and radishes.

When ready to serve, add the vegetables, then the remaining vinaigrette dressing and toss together, adding salt and pepper to taste.

Pack in containers for picnic or serve immediately.

Mushroom Artichoke Marinated Savory Salad

2 cans whole artichoke hearts, drained
1 lb. fresh button mushrooms, cleaned and halved
1/4 cup red onion, chopped
8 to 10 fresh basil leaves, chopped small
1/3 cup orange juice
1 tsp sugar
1/2 tsp salt
dash fresh black pepper
1/3 cup good extra virgin olive oil

Choose a large plastic bowl and put in the artichokes, mushrooms, and red onion; set aside. In separate bowl, whisk together the remaining ingredients until thickened slightly. Pour dressing into the large bowl with vegetables and toss everything together. May be served chilled slightly or at room temperature.

Ramen Sweet And Tangy Coleslaw

2 bags coleslaw or 1 large head green cabbage, shredded
6 green onions, chopped, including tops
3/4 cup sliced almonds, toasted
1/2 cup sesame seeds, toasted
2 packages Chinese Ramen noodles, uncooked, crumbled slightly
1 cup light olive oil or other salad oil
1/3 cup rice wine vinegar
1 Tbsp sugar
2 tsp salt
1 tsp black pepper

Put coleslaw, onions, almonds, sesame seeds, and ramen noodles in large bowl and toss well.

In separate bowl, whisk together the oil, rice wine vinegar, sugar, salt, and pepper until well combined and slightly thickened.

Add just enough dressing to moisten coleslaw mixture, tossing to combine.

Serve immediately.

If transporting to a picnic, bring the coleslaw and dressing in separate containers and toss together just before serving.

Cool Side Asparagus Spears

1 lb. fresh asparagus spears, washed and ends trimmed

1 Tbsp balsamic vinegar

2 lemons, juiced

2 tsp honey

1 shallot, grated

1/2 cup light olive oil

1/2 tsp salt

1/8 tsp black pepper

Blanch the asparagus spears in rapidly boiling water for 1 minute; remove to ice bath quickly, then drain on paper towels.

In bowl, whisk together the balsamic vinegar, lemon juice, honey, and shallot.

When blended, start drizzling in the olive oil while whisking until dressing becomes slightly thick, then add salt and pepper and whisk until just combined.

Put asparagus spears in shallow dish and pour dressing over, mixing lightly to make sure everything is coated.

Seal container and put in refrigerator until ready to eat or take on your picnic.

Serve cold or room temperature.

Cheery Cherry Tomato Brown Rice Salad

2 cups cooked brown rice

1 pint cherry or grape tomatoes, cut in half

1 Tbsp balsamic vinegar

1/4 cup lemon juice

1 tsp honey

1 shallot, minced

1/2 cup light olive oil

1/2 tsp sea or kosher salt

1/4 tsp fresh black pepper

In large bowl, toss together, gently, the rice and tomatoes.

In separate bowl, whisk together the balsamic vinegar, lemon juice, honey, and shallot, until combined.

While whisking, slowly pour in olive oil, whisking steadily until dressing starts to thicken or emulsify.

Sprinkle in the salt and pepper, and mix until just combined.

Pour dressing over the rice and tomato mixture, tossing until well coated.

Put in sealed container and keep cool (may be refrigerated but doesn't have to be) until ready to eat.

Herbed Vinaigrette Bruschetta With Goat Cheese

1 loaf hearty bread, sliced and toasted lightly

1 lb. goat cheese

2 Tbsp balsamic vinegar

1 lemon, juiced

1 tsp honey

1 garlic clove, grated

1/2 Tbsp fresh dill, chopped fine

1/2 Tbsp fresh basil, chopped fine

1/2 Tbsp fresh parsley, chopped fine

sprinkle red pepper flakes

1/2 cup olive oil

1/4 tsp salt

1/8 tsp black pepper

optional: cherry tomatoes, halved

In bowl, whisk together the balsamic vinegar, lemon juice, honey, garlic, the herbs, and red pepper flakes.

Drizzle in the olive oil, whisking constantly, until mixture thickens.

Add the salt and pepper and whisk just until combined.

Arrange toast on large sheet or shallow baking pan; divide goat cheese evenly over toast, then drizzle the herbed dressing evenly over the top of each piece. Top each with a couple cherry tomato halves if desired.

Cover the sheet with tin foil and transport to picnic or enjoy immediately.

Greek Isles Salmon Spread

1 lb. salmon fillets
4 oz. cream cheese, softened at room temperature
1 cup Greek yogurt
1/2 cup red onions, chopped
1/2 cup green onions, chopped
1 Tbsp fresh cilantro, chopped
2 Tbsp fresh dill, chopped
4 drops Louisiana Hot Sauce
1 lime, juiced
1 tsp sea salt
1/2 tsp black pepper

Grill or bake the salmon fillets until solid and no longer translucent in the center.

Put cooked salmon on a rack to cool, and remove skin completely.

Meanwhile, in a large bowl, combine all the remaining ingredients, mixing until combined well.

Break up the cooled salmon into small pieces and add to the mixture, stirring to combine with a large rubber spatula or spoon.

Taste, and add more salt and pepper to taste.

Put in pretty bowl, cover, and refrigerate for 1 hour before serving.

Serve with crispy tortilla chips, crusty bread, bread sticks, or other favorite breads.

Chicken Cheese Nut Ball

1 cup chicken, cooked and shredded

1/4 cup crumbled bleu cheese

1/4 cup shredded mozzarella cheese, chopped fine

1/2 Tbsp jalapeno, finely diced

2 to 3 Tbsp hot sauce

1 tsp parsley, finely chopped

1 pkg (8 oz) cream cheese, softened at room temperature

1 cup finely shredded cheeses for rolling in - sharp cheddar and gouda are good

1 cup finely chopped nuts for rolling in - pecan, walnut, or toasted almonds are good

In a large bowl, mix together the chicken, bleu cheese, mozzarella, jalapeno, hot sauce, parsley, and cream cheese. Taste and add salt if desired.

Using your hands, form into a tight ball, then roll into the cheeses, then the nuts, patting to press into the ball firmly.

Wrap in plastic food wrap and put in refrigerator for at least 1 hour.

Serve with sturdy crackers, crusty bread, breadsticks, or tortilla chips.

Sunshine Marinated Mushrooms

- 3 Tbsp finely minced shallots
- 1 large sweet orange, zested and juiced
- 1 lime, zested and juiced
- 2 tsp minced fresh thyme
- 3 Tbsp white wine vinegar
- 1/2 tsp salt
- 3 tsp light olive oil
- 1 (8 oz) package small button mushrooms

Combine the shallots, orange zest and juice, lime zest and juice, thyme, vinegar, salt, and olive oil in a large glass bowl and whisk together until frothy.

Add the mushrooms to the bowl and toss well.

Cover bowl with plastic food wrap and put in refrigerator for 1 to 2 hours; be sure to stir several times during the marinating time.

Transport to picnic in covered container. Serve at room temperature using cute spears or tooth-picks.

Sail Away Melon Salad

1/3 cup water

1/3 cup sugar

1/2 cup light rum

1/3 cup fresh lime juice

1 tsp zest from lime

1/4 of watermelon

1 cantaloupe

1 honeydew melon

1 cup fresh blueberries

Put water in saucepan, bring to a boil over medium high heat, then stir in sugar; turn heat down and simmer for 3 minutes.

Stir in the rum and simmer for 2 minutes more.

Remove saucepan from heat and let cool for a few minutes; then add the lime juice and lime zest, stirring to combine; set aside.

Using a melon-baller if you have one, cut melons into balls. If you don't have one, just dice fruit into bite size cubes.

Put the melons into a big bowl, add blueberries, drizzle the sugar/rum mixture over the fruit and toss to combine well, being careful not to break up the melon pieces.

Cover bowl with plastic food wrap and put in refrigerator to chill until ready to serve.

Individual Melon Bowls

1 cantaloupe, halved
1 small watermelon, halved
1 cup blueberries
1 cup strawberries, sliced
2 kiwis, peeled and sliced
1 cup honey
1/8 tsp salt
fresh mint leaves

Cut both the cantaloupe and watermelon in half, clean out the seeds and pulp, and scoop out the good stuff with a melon baller; put melon balls in large bowl and set cantaloupe and watermelon 'bowls' aside. (hint, slice tiny bit off bottom of cantaloupe and watermelon bowls to help them stand up straight if necessary)

Prepare remaining fruit and add to bowl with melon balls.

Drizzle honey over all the fruit, sprinkle with salt, and stir gently to combine.

Spoon fruit mixture into melon bowls, cover with plastic food wrap, and set in refrigerator to chill.

Serve with a sprig of fresh mint on each bowl. May also like a dollop of whipped cream topping or vanilla yogurt.

Makes 4 little fruit bowls.

Better Brownies By Far

1 cup unsalted butter, cold
8 oz. bittersweet chocolate, chopped fine
4 eggs
3 cups sugar
2 tsp real vanilla extract
1 1/2 cups all-purpose flour
1/4 tsp salt
8 big peanut butter cups, chopped up

Preheat oven to 400 degrees and coat a 9x13 baking pan with a little butter.

Put 1 cup butter and bittersweet chocolate in heavy saucepan over low heat and melt, stirring and watching closely; set aside.

Put eggs and sugar into a bowl and mix with a beater on medium high speed until light yellow and fluffy.

Lower the beater speed and slowly add the chocolate mixture, then add the vanilla, keeping the beater running.

Continue with the beater on low speed and slowly add flour, incorporating before adding more, then sprinkle in the salt and be sure it's mixed in.

Stop beater, and with large spatula, fold in the chopped up peanut butter cups.

Transfer the mixture into your buttered baking pan.

Bake in preheated oven about 30 to 35 minutes, or until knife inserted in center comes out clean and the edges pull away from the pan.

Remove from oven and let cool in pan, then cut into squares to transport to picnic or enjoy immediately.

Let's Go Orange Marmalade Sweets

2 1/3 cup all-purpose flour

1 cup sugar

1/2 tsp baking powder

1/4 tsp salt

1 cup unsalted butter, cold

2 egg yolks

1 jar (12 oz) orange marmalade

Preheat oven to 375 degrees and butter a 10 inch pie plate.

In a large bowl, put the flour, sugar, baking powder, and salt, stirring to combine.

Cut the cold butter up into little pieces and drop them into the bowl with flour mixture.

Using your fingers, mix together the dry ingredients with the butter pieces until it gets crumbly.

Add the egg yolks to the flour/butter mixture and mix together with a folk until just combined, then knead gently with your hands until you have a dough consistency.

Pat the dough together into a ball and leave in the bowl; cover with plastic food wrap and put in refrigerator for 15 minutes.

Take 2/3 of the dough and press into your buttered pie plate.

Take a rubber spatula and spread the orange marmalade over the dough in pie plate.

Roll out the remaining dough into a 1/8 to 1/4 inch thick layer; then cut this dough into thin strips, about 1/2 inch wide.

Lay the strips on top of the orange marmalade in a criss-cross pattern and sprinkle a little sugar over the criss-cross pieces.

Bake in preheated oven for 35 to 40 minutes or until crust is golden brown.

Remove and cool in pie pan. Cut into pie-shaped wedges and cover loosely to transport to picnic.

This is a super-sweet, but non-messy dessert treat.

Sweet Fruity Topped Pound Cake

1 (20 oz) can pineapple chunks, drained

1 lb. green seedless grapes, halved

1 lb. strawberries, cleaned and halved

1 pound cake, sliced

optional whipped topping for serving

Place all the fruit in a freezer bag or other container and put in freezer overnight.

To serve, remove the fruit from freezer and allow to thaw.

Put a slice of pound cake on individual plates and divide the fruit mixture evenly over each piece.

Top with whipped topping if desired.

Transfer fruit and cake in separate containers to picnic, then arrange when ready to eat.

Peanut Butter Frosted Cupcakes

1/2 cup peanut butter

1/3 cup shortening

1 tsp vanilla

1 1/2 cups brown sugar

2 eggs

2 cups all-purpose flour

2 tsp baking powder

1/2 tsp salt

3/4 cup milk

peanut butter and powdered sugar for 'frosting'

Preheat oven to 375 degrees and line muffin tin with paper cups.

Put peanut butter, shortening, and vanilla in mixing bowl and cream at medium high speed with mixer.

Add brown sugar gradually with mixer running until light and fluffy.

Add one egg, beating well, then add other egg, beating until combined.

Mix together the flour, baking powder, and salt.

With mixer running, add a little of the flour mixture, then a little of the milk, then the flour, then the milk, until it is all incorporated into batter.

Pour batter into muffin cups, filling 1/2 full.

Bake in preheated oven for 18 to 20 minutes or until cupcakes are firm.

Remove and cool on rack.

Spread enough peanut butter on each cupcake to resemble frosting, then sprinkle a little powdered sugar over each.

This is a nice 'frosted' cupcake where the frosting won't melt in warm weather.

Bleu Cheese Dipped Melon Kabobs

- 1 small watermelon
- 1 medium honeydew melon
- 1 medium cantaloupe
- 4 oz bleu cheese crumbles
- 3 oz cream cheese, at room temperature
- 2 Tbsp milk
- 2 Tbsp Ranch Style Dressing
- 1 tsp honey

Cut melons in half, scoop out the seeds and pulp, then using a melon baller, make melon balls and put them all into a bowl.

Using wood skewers, pierce the melon balls, alternating between each melon type on each skewer.

Put the bleu cheese crumbles, cream cheese, milk, dressing, and honey in bowl, and with a mixer on medium speed, beat until dressing is fluffy. Taste and add more honey if desired.

Serve by arranging melon kabobs alongside bowl for dipping.

Watermelon Cranberry Cooler

1 small or 1/2 medium watermelon, fruit cut into chunks and seeds removed

2 cups cranberry juice, chilled

1/4 cup fresh lime juice

2 tbs super-fine sugar

ice cubes and lime slices for garnish

Put the watermelon chunks in a blender or food processor and blend until smooth.

Pour the watermelon slush through a sieve into a large pitcher to strain.

Pour in cranberry juice and lime juice, taste, then add sugar and little bit at a time until desired sweetness.

Transport in large jug and serve over ice with a garnish of fresh lime slices.

Good Old Fashioned Lemonade

1 cup sugar

1 cup water

1 cup fresh squeezed lemon juice

3 to 4 cups cold water

Start by making a 'simple syrup' by combining the sugar and water in a heavy saucepan, heat to boiling, then turn down and simmer until the sugar is dissolved and the mixture looks 'syrupy.'

Squeeze enough lemons to get 1 cup of juice (about 6 or so should do it.)

Pour the juice in a pitcher and add the syrup.

Pour in 3 cups cold water, taste and pour if more if desired.

Put in refrigerator and chill for at least 30 minutes before serving.

Transport to picnic in closed pitcher and bring ice to pour over in each glass. Bring lemon slices for garnish if you wish.

Tennessee Lemon Coolers

ice in 64 oz pitcher (1/2 gallon)

4 oz Jack Daniels Whiskey

4 oz Triple Sec

4 oz sour mix

16 oz lemon lime soda

1 fresh lemon

In half gallon pitcher (64 oz) filled about 3/4 full with ice, add whiskey, triple sec, and sour mix - stir.

Add lemon lime soda, cut lemon in half and squeeze fresh lemon into pitcher.

Serve immediately in 4 tall glasses filled with ice. Garnish with fresh lemon slices.

In order to bring to picnic, pack separately the pitcher, glasses, ice, and bottles of whiskey, triple sec, sour mix, and soda, and lemons.

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