



Pot Luck Picnic Ideas

Picnic Fiesta Slaw

Slaw Ingredients:

- 4 cups green cabbage cut thin (or purchase bag mix)
- 2 cups broccoli slaw mix (you will find in better grocery stores in prepared lettuce section)
- 1 yellow pepper diced
- 1 red pepper diced
- 1 medium piece jicama cut into matchstick size pieces and then diced medium
- 1 bunch of cilantro chopped

Vinaigrette Ingredients:

Juice of 6 limes

- ¼ cup white vinegar
- ¾ cup blended oil
- 2 Tb honey
- 5 pickled jalapenos
- 1 tsp salt
- 1/8 tsp cayenne pepper
- Blend all ingredients in blender

Directions:

Toss all prepared ingredients with ¾ cup of the prepared vinaigrette, salt and a pinch of cayenne to taste. . Let marinate for a few hours, drain excess liquid and drizzle with a little more vinaigrette before service if needed.

Pot Luck Picnic Dessert Jars

Mixed Berry Shortcakes

Makes 6-8 mini mason jars

Macerated Berries Ingredients:

- 2 cups of chopped berries (strawberries, blueberries, raspberries, and blackberries)
- 2-3 Tbs of granulated sugar
- Zest and juice of 1 lemon
- 1 teaspoon of good pure vanilla extract
- Pinch of sea salt

Macerated Berries Directions:

In a medium bowl, place all ingredients below and let sit at room temperature.

Whipped Cream Ingredients:

- 1 1/2 cup of cold heavy cream
- 4 Tb powdered sugar
- 1 Tb of good pure vanilla extract

Whipped Cream Directions:

In a small stand mixer with a whip attachment, whip the heavy cream with powdered sugar. Slowly add in vanilla and whip until stiff.

Assembly Directions:

- 1) Fill the bottom with 2 Tablespoons of macerated berries
- 2) Next add cubed pound cake (store bought works great and saves time)
- 3) Add a good spoon full of whipped cream
- 4) Top off the jar with more macerated berries.
- 5) Complete the jar with a dollop of whipped cream

S'mores Pie Jars

Makes 4 individual jars

Ingredients:

- 4 Hershey's bars, roughly chopped
- ½ cup heavy cream
- 1 tps of good pure vanilla extract
- 1 cup marshmallow fluff
- 16 Honey Maid Graham cracker squares

- 3 Tbs butter, melted
- Jet Puffed Mini Marshmallows for topping

Instructions:

- 1) In a saucepan, heat the heavy cream until bubbles start to form on the side, about 2 minutes.
- 2) Add the chopped chocolate to a medium sized bowl and pour the hot heavy cream on top with vanilla. Let it sit for a minute and then whisk until smooth. Reserve.
- 3) Process the graham crackers until finely crumbed. Add the melted butter and pulse a few times until the mixture resembles wet sand. Reserve.
- 4) To assemble the s'mores in a jar, start by adding $\frac{1}{4}$ of the Graham cracker mixture to the bottom of the mason jars. Then add $\frac{1}{4}$ of the marshmallow fluff, $\frac{1}{4}$ of the chocolate ganache and finish off my topping with mini marshmallows.
- 5) Using a cooking torch, toast the marshmallows until browned and serve! If you don't own a torch, just line the marshmallows in a baking sheet and put them under the broiler until toasted.

Salted Caramel Brownie Parfaits

Ingredients:

- whipping cream (whipped)
- Brownies (store bought is perfect) cut into tiny cubes
- Hot fudge (Sanders preferred)
- Caramel or butterscotch sauce (store bought)

Instructions:

Layer your ingredients starting with a layer of brownie, then hot fudge, then whipping cream, then caramel. Repeat. Top with a sprinkle of flaked sea salt.