



# 28 Must-Have Easy Picnic Recipes



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## 28 Must-Have Easy Picnic Recipes

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Letter from the Editors

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Dear Cooking Enthusiast:

With summer upon us and the picnic season getting into full swing, now is the time to gather your family and friends and get outside. There are so many recipes and ideas out there for a picnic, but what if you want to keep your picnic more maintenance-free and still provide food that everyone will enjoy? That's where this recipe collection comes in handy. So leave the hard work behind and spend this summer enjoying quality time outdoors. Also, by making your own picnic food you're sure to save money too.

This collection of *28 Must-Have Easy Picnic Recipes* includes a variety of deli salads, like chicken and potato salads, easy dessert recipes, and vegetable and fruit salads too. With recipes this easy and delicious, your picnic is not only sure to be a hit, but it will be stress-free too.

For more delicious and easy picnic recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Celebrate summer with delicious food!

Sincerely,

*The Editors of RecipeLion*

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## Delicious Deli Salads and Sandwiches

### Picnic Pasta Salad

Forget about those boring store-bought pasta salads. Make your own fresh and flavorful tortellini salad, loaded with vegetables. This is the perfect summer recipe.

#### *Ingredients*

- 1 package cheese tortellini
- 1 can artichoke hearts
- 1 carrot, thinly sliced
- Broccoli florets (or asparagus)
- 1 red bell pepper, sliced into strips
- 3 green onions, sliced thinly
- Parmesan cheese, grated
- 1 clove garlic
- Salt
- 1 teaspoon mustard
- $\frac{1}{3}$  cup balsamic vinegar
- $\frac{2}{3}$  cup olive oil
- Basil
- Pepper

#### *Instructions*

1. Cook the tortellini according to package directions.
2. Drain and rinse the artichoke hearts and cut them into quarters.
3. Add the remaining salad makings (except the parmesan) and toss with the dressing. Give a generous sprinkling of Parmesan and refrigerate.

## Easy Greek Pasta Salad

**Yields:** 10 Cups

Make a simple and flavorful pasta salad in minutes. Simply mix all the ingredients together and let the flavors meld. This pasta salad is perfect for picnics and brown bagging it to the office.

### *Ingredients*

- 1/2 cup olive oil
- 1/2 cup red wine vinegar
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons basil
- 1 1/2 teaspoons oregano
- 3/4 teaspoon pepper
- 3/4 teaspoon sugar, or more
- 8 ounces pasta, cooked
- 3 cups mushroom, thickly sliced
- 15 cherry tomatoes, cut in half
- 1 cup red bell pepper, cut into strips
- 3/4 cup feta cheese, crumbled
- 1/2 cup green onion, chopped
- 3 1/2 ounces black olives, whole
- 3/4 cup pepperoni slices, cut into strips

### *Instructions*

1. Mix together oil, vinegar, garlic powder, basil, oregano, pepper and sugar.
2. Add remaining ingredients and toss until all ingredients are well coated.
3. Cover and chill 2 hours or overnight.



## Easy Chicken Salad Sandwiches

These chicken salad sandwiches couldn't be easier to make. You can use canned chicken or cut-up leftovers from a past chicken dinner. These Miracle Whip chicken salad sandwiches are also great using a rotisserie chicken from the grocery store.

**Serves:** 2

**Preparation Time:** 12 min

### *Ingredients*

- 1 cup canned chicken, chopped
- 1 cup celery, chopped
- $\frac{1}{4}$  cup onion, chopped
- $\frac{1}{4}$  cup olives, chopped
- 1 hardboiled egg
- $\frac{1}{2}$  cup Miracle Whip
- poultry seasoning to taste
- iceberg lettuce
- 4 slices of your favorite sandwich bread

### *Instructions*

1. Chop finely the chicken, onion, boiled egg (boil it for about 12 minutes for perfect texture), olives and celery. Shred or chop the lettuce.
2. Mix everything together thoroughly and put half on each of two bread slices.
3. Top the spread on the sandwich with chopped iceberg lettuce, and then cover each with the remaining bread slices.
4. Garnish each plate with sliced pickles, if desired.

## Classic Egg Salad Sandwich



Sometimes nothing beats the taste of a classic, homemade egg salad sandwich. This version has all the traditional ingredients: hard-boiled eggs, onion, celery, mayo and mustard.

### *Ingredients*

- 6 hard cooked eggs, chopped
- 1 tablespoon minced onion
- 2 minced stalks celery, plus leaves
- 1 teaspoon celery seed
- Dash salt
- Dash black pepper
- $\frac{1}{2}$  cup mayonnaise or salad dressing
- 1 teaspoon prepared mustard

### *Instructions*

1. Prepare and mix all ingredients, refrigerate until ready for serving.

## Classic Potato Salad



A classic potato salad recipe, for those who like to stay basic with their spuds. This recipe will make you nostalgic for those long 4th of July weekends from when you were a kid!

**Serves:** 6

### *Ingredients*

- 1 cup mayonnaise
- 2 tablespoons apple cider vinegar
- 2 tablespoons yellow mustard
- 1 teaspoon celery seed
- 1 1/2 teaspoons salt
- 1 teaspoon sugar
- 1/4 teaspoon pepper
- 4 cups potatoes (5 to 6 medium), cooked, cubed, peeled
- 1 cup sliced celery
- 1/2 cup chopped onion
- 2 hard-cooked eggs, chopped

### *Instructions*

1. Combine mayonnaise, mustard, celery seed, vinegar, salt, sugar and pepper.
2. Stir in remaining ingredients. Cover; chill at least 2 hrs. Makes 5 cups.

**Notes:**

When cooking potatoes, cook until slightly harder than normal for mashing so they do not disintegrate in the salad. Also, feel free to add in extras like green onion, peas, cheese chunks, chicken, etc. This makes for a heartier salad.

## Chicken Pasta Salad

Try this quick and easy chicken pasta salad that is so hearty, it's a complete meal. This is great for summer dinners and potlucks and the kids love it, too!

**Serves:** 4

### *Ingredients*

- 1 package chicken tenders
- 1 tablespoon vegetable oil
- 1 package (12-ounce) fettuccine pasta, uncooked
- 1 package (16-ounce) frozen vegetable mix
- $\frac{1}{2}$  cup bottled Caesar or Italian dressing
- 1 teaspoon dried basil
- $\frac{1}{2}$  cup grated Parmesan cheese
- Salt and pepper

### *Instructions*

1. In large skillet, sauté chicken in vegetable oil over medium heat until done. (Insert instant-read meat thermometer in thickest part of chicken. Temperature should read 170 degrees F). Cook pasta according to directions.
2. Add vegetables to pasta last 5 minutes of cook time. Drain pasta and vegetables and mix with chicken, dressing and basil.
3. Mix well; cook until heated through. Add cheese; toss to coat pasta. Add salt and pepper to taste. Serve with fresh bread, if desired.

## Ranch BLT Pasta Salad

By: [Reeni from Cinnamon Spice & Everything Nice](#)



When you want to make an easy deli salad to bring along to a picnic or potluck but don't want to prepare your ordinary, run-of-the-mill pasta salad, what you really need is this recipe. Made with standout ingredients like ranch salad dressing, Swiss cheese, red onion, bacon and more, this incredible pasta salad dish is one that will be memorable long after the picnic or party comes to an end. With all the great flavors of a classic BLT sandwich, this pasta version is as good as it sounds!

**Preparation Time:** 15 min

**Cooking Time:** 15 min

### *Ingredients*

- 8 ounces radiatore pasta (or another type of medium-sized pasta)
- 1 bottle Hidden Valley® Original Ranch® Salad Dressing
- 1 + 1/2 cup diced tomatoes, seeds removed
- 1 cup cubed Swiss cheese
- 1/2 cup thinly sliced red onions
- 1 pound bacon, cooked crispy and chopped
- 2 cups finely chopped romaine or iceberg lettuce
- coarse salt and fresh black pepper

### *Instructions*

1. Cook the pasta according to package directions to al dente in plenty of salted water.

2. Drain pasta, toss with dressing to lightly coat so they don't stick together and refrigerate until cold.
3. In a large bowl toss the cold pasta with the tomatoes, Swiss, onions, bacon and lettuce.
4. Add enough dressing to generously coat everything and season to taste with salt and pepper.

## American Potato Salad

This classic American potato salad recipe is sure to please any crowd. Try this quick and easy recipe for a 4th of July picnic, or take it to a school potluck.

### *Ingredients*

- 4 cups potatoes, cooked and cubed
- 2 hard boiled eggs, chopped
- $\frac{1}{2}$  cup onion, chopped
- $\frac{1}{2}$  cup celery, sliced
- $\frac{1}{2}$  cup sweet pickle, chopped
- 1 cup Miracle Whip
- 1 teaspoon prepared mustard
- $\frac{1}{2}$  teaspoon celery seed
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon pepper

### *Instructions*

1. Combine Miracle Whip, mustard, celery seed, salt and pepper; mix well.
2. Then combine potatoes, eggs, onion, celery and pickle.
3. Add dressing to potato mixture; mix lightly. Chill.



## Dill Potato Salad



Crunchy, creamy potatoes with dill are one of summer's classic tastes. The season is fleeting - make Dill Potato Salad tonight!

**Serves:** 6

### *Ingredients*

- 2 pounds small red potatoes, washed
- $\frac{2}{3}$  cup sour cream
- 2 tablespoons chopped fresh dill
- $\frac{1}{2}$  cup chopped red bell pepper
- $\frac{1}{2}$  cup chopped celery
- 2 tablespoons finely chopped onion
- salt and pepper, to taste

### *Instructions*

1. Boil potatoes until tender (about 30-minutes). Drain, peel, and quarter potatoes.
2. Mix together sour cream, dill, bell pepper, celery, onion, salt and pepper.
3. In a large bowl, mix warm potato quarters with dressing.
4. Chill at least 2 hours before serving.

### 3 Step Cole Slaw

Looking for a simple coleslaw recipe? This 3-Step Cole Slaw recipe may be the perfect one for you. Just three easy steps and you'll have delicious tasting coleslaw your friends and family will love.

#### *Ingredients*

- 1/2 head green cabbage, cored, quartered, and sliced thinly into long strips
- 1/4 head red cabbage, optional, as above
- 1/2 medium red onion, sliced thinly
- 2 carrots, grated
- 1 medium or small green pepper, sliced thinly

#### *Instructions*

1. Mix oil and vinegar in 1 to 1 proportions (about 1/4 cup of each).
2. Add salt, pepper, and dry mustard (1/2 to 1 teaspoon) to the oil/vinegar.
3. Stir (or shake) vigorously and pour over salad and toss well

#### *Notes*

- If too vinegary for your tastes, add some water.
- If too bland - add more vinegar.
- If you prefer a sweeter taste, add about 1 tablespoon sugar or your favorite sweetener.

## Best Chicken Salad Ever



Not only is this the best chicken salad ever, it's the easiest, too! With just 5 basic ingredients (plus salt and pepper, if you want), it's quick and simple, and is perfect for your next picnic or party.

### *Ingredients*

- 4 chicken leg quarters, boiled or roasted, meat removed and cut into chunks
- 1 can (8-ounce) pineapple tidbits, drained
- 1 cup frozen peas, parboiled and chilled
- $\frac{1}{2}$  to 1 cup chopped walnuts
- mayonnaise, to taste
- salt and pepper, to taste

### *Instructions*

1. Mix all of the ingredients in a bowl with enough mayonnaise to make it moist.
2. Grind in some black pepper and add salt to taste.

## [Chicken Chopped Salad With Sweet Italian Dressing](#)

By: [Erin from Table for Seven](#)



It takes just half an hour to throw together this delicious Loaded Chicken Chopped Salad that's perfect for feeding a crowd. Made with tasty ingredients like bacon, purple cabbage, cooked pasta, Gorgonzola cheese and more, this is by far one of our favorite recipes for chopped salad, period. Topped off with a yummy sweet Italian dressing, this is one salad you won't be able to resist a second helping of!

**Serves:** 6

**Prep Time:** 30 min.

### ***Ingredients***

- 1-2 cups chopped romaine lettuce
- 1 medium tomato, chopped
- 1-2 green onion, diced
- 1/2 cup-1 cup purple cabbage, chopped
- 1 cup Ditalani pasta, cooked and cooled completely
- 2-3 slices of cooked bacon, chopped
- 1 cup cooked chicken, chopped or shredded
- 4-6oz Gorgonzola cheese, crumbled

For the Dressing: (makes 2/3 cups or 10-1 Tbsp. servings)

- 1/4 cup balsamic vinegar
- 2 cloves, garlic peeled or 1-2 tsp garlic powder
- 2 tsp sugar
- 1/2 tsp oregano
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/2 cup canola oil

***Instructions***

1. In a large salad bowl, add all salad ingredients.
2. In a blender or food processor, add vinegar, garlic, sugar, oregano, salt and pepper. Mix well.
3. Slowly, add in oil. Mix well. Toss with salad.
4. Store any leftovers in an airtight container in the fridge for up to 2 weeks.

## Easy Cheesy Tuna Salad

This tuna salad is a great new take on a classic recipe. Don't worry, this tuna still has all the old standbys like mayo and mustard, but it's made even better with the addition of parmesan cheese and capers.

### *Ingredients*

- 1 can albacore chunk tuna in water
- 2 tablespoons mayonnaise
- 1 tablespoon freshly grated parmesan or Romano cheese
- 1 teaspoon Grey Poupon classic mustard
- $\frac{1}{2}$  teaspoon capers

### *Instructions*

1. Press as much water out of the tuna as you reasonably can, and flake it into a bowl.
2. Add remaining ingredients and toss gently until well-combined but not mashed.
3. Serve inside hollowed-out tomatoes, on lettuce, or with lettuce (and tomato if desired) on wheat bread, or however you like.

## Shortcut Coleslaw

By: [Campbell's Kitchen](#)



This fantastic simple coleslaw recipe can be made in a jiffy. Creamy and delicious, Shortcut Coleslaw is perfect for a picnic or a barbecue. Made with mayonnaise and pre-cut vegetables, it stirs together in minutes.

### ***Ingredients***

- 1 can (10.75-ounces) Campbell's condensed cream of celery soup
- 1/3 cup mayonnaise
- 1/3 cup cider vinegar
- 2 tablespoons sugar
- 1 tablespoon prepared mustard
- 1 teaspoon celery seed, chopped
- 1/2 teaspoon ground black pepper
- 2 (16-ounces) coleslaw mix

### ***Instructions***

1. Stir the soup, mayonnaise, vinegar, sugar, mustard, celery seed, if desired, and black pepper in a large bowl until the mixture is smooth.
2. Add the coleslaw mix and toss to coat. Cover and refrigerate for 2 hours.

## Baked Egg Salad

By: [Tess Gardner from SCK Recipes](#)



Super simple, yet undeniably delicious, this recipe for Baked Egg Salad will be your new go-to lunch. The tangy relish blends well with the creamy goodness of the egg, creating a delightful eating experience. Packed with protein, this all-natural lunch will power you through the rest of your day.

**Cooking Time:** 10 min

### *Ingredients*

- 12 large eggs
- 2 tablespoons dill relish
- 1/2 tablespoon yellow mustard
- 1 1/2 teaspoons garlic powder
- 1/3 cup olive oil mayo

### *Instructions*

1. Preheat oven to 325 degrees F. Place eggs in muffin tin and bake for 30 minutes. Remove pan from oven and cool on wire rack for 10 minutes. Remove eggs from pan and place in cold water until completely cooled.
2. Gently tap and roll eggs to break shells; peel off remaining shell. Chop eggs and add all remaining ingredients to bowl and mix well. Serve over lettuce or on bread.



## 7 Layer Salad

7 Layer Salad is a huge, hearty and filling salad recipe. If you are looking for easy picnic recipes, this dish is sure to be a big hit at your next party or outdoor gathering.

### ***Ingredients***

- 1 medium head lettuce
- $\frac{1}{2}$  cup cut green pepper
- 1 package unthawed peas
- 2 cups mayonnaise
- 4 (1 cup ) grated sharp cheese
- $\frac{1}{2}$  cup finely cut celery
- 2 tablespoons sugar
- 6 to 8 strips bacon, fried and crumbled
- 5 hard boiled eggs, chopped

### ***Instructions***

1. Layer salad by ingredients in a 9 x 13 pan.
2. In separate bowl, mix together sugar and mayo. Spread over salad.
3. Crumble bacon on top. Cover tightly and refrigerate.

## Easy Picnic Dessert Recipes

### Lime Jell-O Salad

Lime Jell-O salad is a great family-friendly recipe for picnics and potlucks. This light and fruity dessert can be made with any flavor of Jell-O, so you can make it over and over again.

#### *Ingredients*

- 16 big marshmallows
- 1 cup milk
- 1 small package lime Jell-O
- 2 3-oz. packages cream cheese, cut into small bits
- 1 #2 can of crushed pineapple with juice
- 1 cup whipping cream, whipped (or Cool Whip if you prefer)
- $\frac{2}{3}$  cup mayonnaise

#### *Instructions*

1. Put marshmallows and milk into top of double boiler over simmering water. Stir until the marshmallows are melted and incorporated into the milk. Sprinkle Jell-O into the hot mixture, and stir until dissolved.
2. Add cream cheese, cut into small bits. Stir until the cream cheese is melted and mixed in. You might have to remove the mixture from the stove to prevent burning. Add in pineapple with juice. Mix whipping cream, whipped (use Cool Whip, if you want) and mayonnaise.
3. Mix all together and chill until firm. Cut into squares and serve.

## All-in-One Scotcharoo Bars

By: [Jenni from A Little Bit Crunchy, A Little Bit Rock n' Roll](#)



This recipe is a great twist on classic Scotcharoos. These delicious no bake bars come together in a matter of minutes and have all the flavor of the traditional recipe. With chocolate chips, marshmallows, creamy peanut butter and butterscotch chips, you can't help but fall in love with these picnic-perfect All-In-One Scotcharoos.

### ***Ingredients***

- 4 cups crispy rice cereal
- 1/2 cup butter
- 10 ounces bag of marshmallows
- 1 cup semi-sweet chocolate chips
- 1 cup butterscotch chips
- 1/4 cup creamy peanut butter

### ***Instructions***

1. In a large sauce pan, melt together the butter, peanut butter, and bag of marshmallows.
2. When the marshmallows are melted, turn off the heat and stir in the chocolate chips and butterscotch chips.
3. When the chips are melted, stir in the crispy rice cereal.
4. Spread the mixture into a greased 8x11 inch pan. Cut into squares when the bars are completely cool and set up.

## 7 Up Jell-O Dessert

Add your favorite treats together. Using 7-up, lemon Jell-O, bananas and some other yummy ingredients you can make an amazing Jell-O dessert treat for you and your guests.

**Serves:** 10

**Preparation Time:** 10 min

**Cooking Time:** 20 min

### *Ingredients*

- 2 3-oz packages of lemon Jell-O
- 2 cups boiling water
- 2 cups 7-UP
- 1 large can crushed pineapple (drain well and save juice)
- 2 large diced bananas
- juice of 1/2 a lemon
- 1 cup pineapple juice (if there isn't enough, add water)
- 1/2 cup sugar
- 2 tablespoons flour
- 1 egg, slightly beaten
- 2 tablespoons butter, melted
- 1 cup Cool Whip or Dream Whip
- 1 can Angel Flake Coconut
- 1/2 cup pecan pieces

### *Instructions*

1. Mix the Jell-O and boiling water. Cool.
2. Add the 7-UP.
3. When mixture is about to congeal, add the pineapple.
4. Add the bananas which have been soaked in lemon juice.
5. Pour into a 9x13 inch container and let chill until firm.
6. Mix the sugar and flour.

7. Add the beaten egg and butter.
8. Add the pineapple juice.
9. Cook over low heat until thickened, stirring as it cooks, until mixture is thick.
10. Let cool, fold in whipped topping and coconut.
11. Spread this topping over the firm chilled base. Sprinkle with pecan pieces.

## Easy No Bake Cookies

Everyone loves cookies, and they're even better when they're easy to make. This recipe calls for just one pot - and no baking - so stir up a batch and enjoy!

**Serves:** 36

**Preparation Time:** 15 min

### *Ingredients*

- 2 cups white sugar
- $\frac{1}{4}$  pound butter or margarine
- 3 tablespoons cocoa powder
- $\frac{1}{2}$  cup milk
- 3 cups oatmeal
- $\frac{1}{2}$  cup peanut butter (smooth or crunchy)
- 1 teaspoon vanilla extract

### *Instructions*

1. Combine sugar, butter, cocoa powder and milk in a saucepan over medium heat.
2. Bring to a boil and let the mixture boil a minute or so while stirring.
3. Remove from heat and stir in peanut butter.
4. When peanut butter has melted, add vanilla and oatmeal.
5. Drop by rounded teaspoons onto waxed paper and let cool.

## Beautiful Berry Streusel Bars

By: [Amanda from Amanda's Cookin'](#)



These Beautiful Berry Streusel Bars are loaded with the gooey goodness of berries and topped with a decadent crumble that brings it all together. A perfect late night snack after a hearty meal, each bite will cause nothing but pure pleasure. Great to take along to a picnic, party or potluck, there's never a bad time to make these yummy bars!

### ***Ingredients***

- 2 1/2 cups unbleached all-purpose flour
- 2/3 cup sugar
- 2 sticks (1 cup) cold unsalted butter, cubed
- 1/2 teaspoon almond extract
- 2/3 cup cherry jam
- 1/3 cup red raspberry jam
- 1 cup powdered sugar, sifted
- 1/4 teaspoon almond extract
- 1/2 tablespoon unsalted butter, melted
- 1 tablespoon to 2 of milk

### ***Instructions***

1. Preheat oven to 350 degrees F and grease a 9x9 square baking pan.
2. In bowl of your food processor, pulse to combine flour and sugar. Add almond extract and pulse two or three times to combine.
3. Add butter all at once and process until coarse crumbs are formed, just as the dough begins to come together.

4. Dump two-thirds of the crumb mixture into prepared pan and press evenly. Set remaining crumb mixture aside for the topping.
5. Combine the two jams, stirring to break it up then spread over the crumb crust. Sprinkle remaining topping over the jam.
6. Bake in preheated oven for 35-45 minutes or until edges are lightly browned. Remove from oven to wire rack and allow to cool completely before cutting into squares.
7. For the glaze, add almond extract, melted butter and one tablespoon of the milk to the powdered sugar.
8. Stir to combine and add small amounts of remaining milk, as needed, until you reach a thick drizzling consistency.
9. Drizzle over individual squares. Allow glaze to set before serving.



## Bake-Not Brownie Bars

If you love sweets (and who doesn't?) but don't love to bake, then this is the dessert for you! It's got all the essentials - chocolate, marshmallows, and graham crackers - but requires no baking. Get the family together and make some today!

**Yields:** 36

### *Ingredients*

- 38 squares graham crackers, finely rolled (about 2 1/2 cups)
- 2 cups miniature marshmallows
- 1 cup chopped walnuts
- 6 ounces semisweet chocolate morsels
- 1 cup evaporated milk
- 1/2 cup light corn syrup
- 1/4 teaspoon salt
- 1 tablespoon butter or margarine
- 1 tablespoon vanilla extract

### *Instructions*

1. Mix graham cracker crumbs, marshmallows and nuts in large bowl; set aside.
2. Blend chocolate morsels, evaporated milk, corn syrup and salt in 2-quart saucepan.
3. Stir over low heat until chocolate is melted.
4. Increase heat to medium; heat to a full boil, stirring constantly.
5. Boil for 10 minutes; stirring constantly.
6. Remove from heat; stir in butter or margarine and vanilla.
7. Immediately stir chocolate mixture into crumb mixture.
8. Spread in a greased 9x9x2-inch baking pan.
9. Refrigerate until set, about 3 hours.
10. Cut into 36 1 1/2" squares.

## Vegetable and Fruit Salads

### The Best Broccoli Salad

Summer is the perfect time to whip up a quick and easy broccoli salad. So you will definitely want to try The Best Broccoli Salad, a hugely popular dish that wins over every time.

#### *Ingredients*

- tops of 2 bunches of fresh broccoli
- 1 small sweet or red onion, chopped
- 10 to 12 slices crisp bacon, crumbled
- 1 can sliced water chestnuts, optional
- 1/2 cup raisins, optional
- 1 cup shredded cheddar cheese
- 1 cup mayonnaise
- 1/4 cup sugar
- 2 tablespoons cider vinegar

#### *Instructions*

1. Make this at least 2 hours in advance so the dressing can soak into the broccoli.
2. Mix all your ingredients together (except bacon) in a large bowl, adding the mayonnaise last.
3. Put your crumbled bacon aside in fridge until ready to serve. Sprinkle over top when you're ready to serve.

## 24-Hour Vegetable Salad

Throw together a quick salad and refrigerate for up to 24 hours for the best taste! This filling, versatile salad is loaded with meat and vegetables.

### *Ingredients*

- 4 cups torn iceberg lettuce, romaine, spinach, leaf lettuce, and/or Bibb lettuce
- 1 cup sliced fresh mushrooms, broccoli florets, and/or frozen peas
- 1 cup shredded carrots
- 2 hard-boiled eggs, sliced
- 6 slices bacon, cooked and crumbled
- $\frac{3}{4}$  cup shredded Swiss or Cheddar cheese
- $\frac{1}{4}$  cup thinly sliced green onions
- $\frac{3}{4}$  cup mayonnaise or salad dressing
- 1  $\frac{1}{2}$  teaspoons lemon juice
- $\frac{1}{2}$  teaspoon dried dill weed, optional

### *Instructions*

1. Place lettuce in a 3-quart salad bowl.
2. If desired, sprinkle with salt and pepper.
3. Layer atop lettuce in the following order: mushrooms, broccoli, and/or peas, carrots, eggs, bacon,  $\frac{1}{2}$  cup of the cheese, and green onions.
4. For dressing: In small bowl, combine the mayonnaise or salad dressing, lemon juice, and if desired, dillweed.
5. Spread dressing over top of salad.
6. Sprinkle with the remaining  $\frac{1}{4}$  cup cheese.
7. Cover and chill for 2 to 24 hours.
8. Before serving, toss to coat vegetables.

## Fresh Fragrant Fruit Salad



What an amazingly tasty fruit salad this dish is! You simply can't go wrong with this fresh fragrant fruit salad. Not only does it taste fantastic but its aroma is mouth watering!

**Serves:** 8

### *Ingredients*

- 1 fresh cubed pineapple
- 1 container fresh sliced strawberries
- 1 box fresh blueberries
- 1 fresh cantaloupe, cubed
- 1 fresh honeydew, cubed
- 2 kiwis, sliced
- $\frac{1}{4}$  cup marinating syrup - Monin Brand mango or pineapple syrup (or any other fruit syrup)
- Fresh mint leaves for garnish

### *Instructions*

1. Use fresh washed ripe fruit and cube or cut into bite size pieces.
2. Place in a pretty (glass) bowl and chill about an hour prior to serving time.
3. Just before serving, add fruit flavored syrup to taste, gently toss and serve.
4. Garnish with mint leaves.

**Notes:**

- You can add other fresh fruit if desired, like orange slices, raspberries, blackberries and watermelon.
- You can make this a few hours ahead of time but fresh fruit tends to get too juicy if left overnight.
- Amounts depend on how much fruit you cut up.

## Broccoli and Cauliflower Salad

Make a healthy and delicious salad this summer with this easy salad recipe. For those hot summer days you'll want to cool off with this nice refreshing broccoli and cauliflower salad.

### *Ingredients*

- 5-10 slices bacon
- 1 cup mayonnaise
- $\frac{1}{3}$  cup sugar
- $\frac{1}{3}$  cup vinegar
- 6 cups flowerets of broccoli and cauliflower
- $\frac{1}{2}$  cup sunflower seeds
- 1 carrot shredded (for color)
- $\frac{1}{2}$  cup chopped red onion
- $\frac{1}{2}$  cup raisins
- 1 can mushrooms, drained

### *Instructions*

1. Fry bacon and crumble.
2. Place everything but the mayonnaise, sugar and vinegar in a large bowl.
3. Make a dressing from the mayonnaise, sugar and vinegar and some bacon grease and add to the rest.
4. Chill for at least 3-4 hours or preferably overnight.

## Tropical Fruit Salad

Get a taste of the tropics with this fresh and flavorful fruit salad recipe. Mandarin oranges, pineapple, cherries and coconut come together in this quick and easy dish perfect for summer parties.

**Serves:** 8

### *Ingredients*

- 1 can (20 ounces) pineapple tidbits, drained
- 1 can (11 ounces) mandarin oranges, drained
- 1 jar (8 ounces) maraschino cherries, drained and cut in half
- 1 cup coconut
- $\frac{1}{4}$  cup chopped pecans
- $\frac{1}{4}$  cup raisins
- 1 pint sour cream
- 2 tablespoons granulated or brown sugar

### *Instructions*

1. Mix sour cream and sugar until well blended.
2. Add fruits and mix well. Chill.

## Very Best Broccoli Salad

By: [Christy from The Girl Who Ate Everything](#)



One of our favorite deli salad recipes, this recipe has it all. First off, it has loads of fresh bacon in it. We can never get enough bacon! Secondly, it is mixed in a wonderful creamy sauce made from delicious mayonnaise and red wine vinegar. Lastly, it is topped with sliced red onions, Craisins and almonds for a sweet and salty flavor that you can't resist. Do yourself a favor and enjoy this delicious recipe that is perfect to share. Enjoy!

**Serves:** 8

### ***Ingredients***

- 8-10 cups of fresh broccoli, cut into bite sized pieces
- 1/2 red onion, cut into thin bite sized slices
- 1/2 pound bacon, cooked and crumbled
- 3/4 cup raisins or Craisins (see Note)
- 3/4 cup sliced almonds
- 1 cup mayonnaise
- 1/2 cup white sugar
- 3 tablespoons red wine vinegar
- salt and pepper

### ***Instructions***

1. Combine broccoli with the red onion, bacon, raisins, and almonds in a large bowl.
2. To prepare the dressing, mix the mayonnaise, sugar and vinegar together until smooth. Stir into the salad.



3. Let salad chill for about 3 hours. It may not seem like enough dressing but after it chills the dressing marinates and is plenty. This also allows the flavors to meld.
4. Season with salt and pepper and serve.

**Note:** You can also use halved grapes instead of raisins.

## Special Thanks

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The Following Contributors Made this eCookbook Possible

### *Cinnamon Spice & Everything Nice*

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[Jenni from A Little Bit Crunchy, A Little Bit Rock n' Roll](#)

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 table for seven

[Erin from Table for Seven](#)

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#### **Included in this eCookbook**

- The Best Broccoli Salad
- American Potato Salad
- Shortcut Coleslaw
- All-In-One Scotcharoo Bars
- 7-Up Jell-O Dessert

and more!