



MSI *On-Your-Block* Picnic Recipe Collection

Easy Bruschetta

Shared by Sara Murphy

I have eaten this on toasted baguette, sourdough, and toasted bagels and it has been delicious every time.

Ingredients:

3 tablespoons chopped garlic
2 tablespoons + ½ cup olive oil
4-5 vine ripe tomatoes
1 bunch fresh basil
¼ cup balsamic vinegar
½ cup shredded parmesan cheese
Fresh ground pepper
Baguette or crostini

Sautee garlic in the 2 tablespoons of olive oil for about 2 minutes on medium heat. Place in medium serving bowl to cool. Dice tomatoes and add to bowl.

Remove leaves only from basil stems and chop finely. (Can also use food processor but this is not necessary). Add to bowl. Add ½ cup olive oil, balsamic vinegar, shredded Parmesan, and ground pepper to taste.

Serve on freshly sliced bread.

Crockpot Pizza Dip

Shared by Danielle Humphrey

Ingredients:

2 lbs. hamburger meat
1 (16 oz.) package Italian sausage
1 package pepperoni (chopped)
15 oz. of tomato sauce
2 bags Italian shredded cheese
Italian seasoning
Brown sugar
¼ of an onion (diced)

Brown hamburger, onion, and sausage in a skillet. Combine all ingredients in crock pot and let cook for a few hours until dip is warm and cheese is melted. Serve with crostini, Italian bread, breadsticks, or pita chips.

World's Best Chip Dip

Shared by Christie Hoyt

3 bunches chopped green onions
2 cans yellow corn
12 oz shredded sharp cheddar
8 oz sour cream
8 oz mayo
2 small jars chopped pimentos
2 small cans chopped green chilies
1 tablespoon Accent flavor seasoning
1 teaspoon garlic salt
½ teaspoon cayenne pepper or Lawry's salt

Chop it up, mix it together and chill. Enjoy with tortilla chips but act fast because it will disappear!

Black Bean Corn Salad

Shared by Christa Dossous

A fave recipe of mine. It's yummy alone, with tortilla chips or as a garnish.

Ingredients:

11 oz sweet corn, drained (Mexican canned corn or fresh grilled corn)
15 oz black beans, rinsed & drained
1 green bell pepper, diced
1 red bell pepper, diced
1 small red onion, diced
1 pint grape tomatoes, diced
2-3 cloves garlic, minced
2-3 tablespoons fresh cilantro, chopped
1 avocado, diced
Chili lime dressing:
 1½ tablespoons fresh lime juice
 ½ teaspoon olive oil
 1 teaspoon chili powder (optional)
 1 teaspoon salt
 Pinch of cumin

Add beans and vegetables to a large bowl. Stir to combine.

Mix the chili lime dressing ingredients together in a small bowl.

Add dressing to salad. Toss to combine. Refrigerate for at least an hour. Serve.

Spicy Peanut Coleslaw

Shared by Aaron Anderson

I like to make a spicy peanut coleslaw for picnics. It can be a side dish or go on top of burgers or pulled pork. This recipe is very easily doubled for a large crowd. NUT ALLERGY WARNING

Ingredients:

½ a head of green cabbage

½ a head of red cabbage

½ to ¾ cup roasted peanuts

Half of a bunch of cilantro, as much as you want

Sauce:

1 serrano or jalapeno pepper

1 cup hot brewed black, green or lapsang souchong tea

2 large or 4 medium cloves garlic

1 inch ginger root

¼ cup of rice vinegar

2 tablespoons dark soy sauce

2-3 tablespoons peanut oil

¾ cup peanut butter

2-3 tablespoons honey

1 teaspoon of ground black pepper, crushed Sichuan peppercorns, or Sichuan pepper oil

Mix the following up in a large bowl, reserving some peanuts and cilantro to put on top when finished:

- Finely slice (in long, thin, stringy slices) ½ a head of green cabbage, and ½ a head of red cabbage.
- Chop up ½ to ¾ cup roasted peanuts (unsalted is fine, due to sauce). Leave some big pieces and/or whole peanuts.
- Chop up lots of cilantro, as much as you want. I use about half a bunch.

Prepare the sauce:

1. Thinly slice a serrano or jalapeno pepper with seeds. Add pepper slices, including seeds, to one cup of hot brewed lapsang souchong, or black or green tea, and let it steep while you mix the rest of the sauce.
2. Peel and finely chop 2 large or 4 medium cloves of garlic.
3. Peel about 1 inch of ginger root (or more, to taste) with the edge of a regular spoon and then finely chop it.
4. Mix garlic & ginger with:
 - ¼ cup of rice vinegar
 - 2 tbsp dark soy sauce
 - 2-3 tbsp peanut oil
 - ¾ cup peanut butter
 - 2-3 tablespoons honey
 - 1 tsp of ground black pepper, crushed Sichuan peppercorns, or Sichuan pepper oil

5. Mix all of that and adjust ingredients to your taste. It should still be a little bit thick.
6. Strain the pepper slices out of the tea.
7. Slowly drizzle in the brewed tea, mixing as you go until sauce is thin enough to easily toss with the cabbage.
8. Again adjust to taste. If too spicy or too thin, add some peanut butter or honey. If too thick or too sweet, drizzle in more vinegar and/or soy sauce and/or peanut oil.

Toss sauce with cabbage, peanuts & cilantro. *Don't do this too far in advance*, because the color in the red cabbage will start to extract, and everything will become a murky purple brown eventually. Then the glorious color of the red cabbage will work against you. If you need to make it well in advance of serving, use all green cabbage.

Garnish with reserved peanuts and cilantro (and red pepper flakes if you want more spice).

Sauce shortcut: Take whatever peanut sauce you like and have, and thin it with some peanut oil and brewed tea, until it's easy to toss with the cabbage mixture.

Grilled Corn with Basil Lemon Butter

Shared by Cameron Bennett

I'm never going to make corn any other way.

Ingredients:

1 (13 inch by 9 inch) disposable aluminum roasting pan

8 ears corn, husks and silk removed

2 tablespoons vegetable oil

Salt and Pepper

Basil and Lemon Butter:

6 tablespoons unsalted butter, softened

2 tablespoons minced fresh basil

1 tablespoon minced fresh parsley

1 teaspoon finely grated lemon zest

½ teaspoon salt

¼ teaspoon pepper

Combine all Basil and Lemon Butter ingredients in small bowl. Place Basil and Lemon Butter in disposable pan. Brush corn evenly with oil and season with salt and pepper to taste.

Grill corn over hot fire, turning occasionally, until lightly charred on all sides, 5 to 9 minutes. Transfer corn to disposable pan and cover tightly with aluminum foil.

Place pan on grill and cook, shaking pan frequently, until butter is sizzling, about 3 minutes. Remove pan from grill and carefully remove foil, allowing steam to escape away from you.

Serve corn, spooning any butter in pan over individual ears.

Carnitas!

Shared by Alison Neidt Toonen

Ingredients:

4 lbs pork shoulder
1 jalapeño, diced
1 medium onion, diced
3-4 large cloves of garlic, chopped
1 lime (juice + zest)
3/4 cup of orange juice
3 tablespoons canola oil
1 ½ tablespoons tomato paste
1 teaspoon dried oregano
½ teaspoon cumin
½ teaspoon salt (I used hickory smoke salt from The Spice House)
½ teaspoon pepper
½ teaspoon sweet paprika
Finishing: lime, cilantro, tomatillo salsa verde and cotija cheese

Preheat your oven to 300 degrees Fahrenheit.

Cut the pork shoulder into 3" x 3" chunks. Remove any silver skin and trim excess fat to between 1/8" and 1/4" inch thick—don't remove it entirely, the fat renders and keeps the meat tender. In a large Dutch Oven or cast iron pot, heat the oil on medium high until if you added a drop of water, it would sizzle.

Mix the dried seasoning together and sprinkle on the meat. Sear the meat until it is browned on all sides. While this is happening, cut the veggies.

Once the meat is browned on the outside (but not fully cooked inside), remove the meat from the oil and set aside. Add the jalapeño, onion, and garlic to the remaining oil in the pan and sauté until the onion is translucent. Add the tomato paste and cook for another 1-2 minutes. Add the orange juice, and the juice and zest of one lime.

Mix together and then add the pork back to the pan. The veggies, juices, and rendered fat should cover about ¾ of the meat. Cover with tinfoil and cook in the oven at 300 degrees for 4 hours, turning the meat once (only once so you get that crispy top!) midway through. When the meat is fork tender, remove from the oven.

Added Flavor Bonus: Use some of the leftover rendered fat to crisp the meat by frying it in a cast iron skillet before serving. Or, fire up the grill and give the meat and some tortillas (wrapped in a moist paper towel and tinfoil) a quick toast before serving to add smokier flavor.

Turkey Chili with Spinach, Black Beans and Corn

Shared by Jill Siar

Ingredients:

- 1 tablespoon olive oil
- 1 to 1 ½ pounds lean ground turkey
- 2 teaspoons salt
- 1 teaspoon pepper
- 1 medium yellow onion, diced
- 3 cloves garlic, minced
- 2 tablespoons tomato paste
- 1 tablespoon brown sugar
- 1 tablespoon chili powder
- 1 tablespoon cumin
- 2 teaspoons dried oregano
- 1 (28 oz) can diced tomatoes
- 2 cups chicken broth, plus more to taste
- 1 bunch baby spinach
- 1 (15 oz) can black beans, drained and rinsed
- 1 cup frozen corn kernels

Heat a splash of olive oil in a large stock pot or Dutch oven over medium high heat. Add the turkey, season with some of the salt and pepper. Cook, breaking the turkey apart into crumbles with a wooden spoon, until cooked through, 6 to 8 minutes. Remove meat with a slotted spoon and set aside.

If you have some fat left in the pan, drain off all but 1 tablespoon; if you don't have any fat left, add a tablespoon of olive oil. Reduce the heat to medium. Add the onions, season with some of the salt and pepper, and cook until the onions are softened, about 5 minutes. Add the garlic and stir until fragrant, about 30 seconds.

Add the tomato paste, sugar, chili powder, cumin, oregano, and remaining salt and pepper to the onions and garlic. Cook for about a minute, stirring to combine the paste with the spices. Add the diced tomatoes and stir, scraping up any brown bits from the bottom of the pot.

Add the meat and 2 cups of chicken broth to the pot. Raise the heat to medium-high and bring the mixture to a simmer. Once simmering, lower the heat to medium-low and cook for 20 minutes.

Add the spinach, beans, and corn and continue cooking about 5 to 7 minutes. Taste the chili — add more broth for a soupier chili and add more sugar or spices to taste.

Leftovers can be kept refrigerated for up to a week or frozen for up to three months.

Dirt Cake

Shared by Jeff Buonomo

Ingredients:

1 lb. Oreos
12 oz. light Cool Whip
½ stick of butter or margarine, softened
8 oz. of reduced fat cream cheese, softened
1 cup confectioner's sugar
3 ½ cup milk
2 3oz. packages of instant French vanilla pudding

Crush cookies in food processor or in Ziploc bag.

With mixer, cream butter, cream cheese and confectioner's sugar.

In another bowl mix milk, pudding and Cool Whip.

Combine both mixtures with spatula until smooth.

In clear trifle dish or smaller clear cups alternate layers of pudding and then ¼ inch layer of cookie crumbs. You may need several spoons to ensure a nice presentation. Final top layer should be cookie crumbs. Refrigerate for two hours or preferably overnight. For a fun touch, top with gummy worms!

Super Sandy Bars

Shared by Lindsay Bennett

These featured at every family gathering when I was a kid and disappeared within minutes every time.

Ingredients:

½ cup Light Karo syrup
¾ cup peanut butter
3 cup Special K
1 package butterscotch chips
1 package semisweet chocolate chips

In a medium saucepan, bring Karo syrup just to a boil. Stir in peanut butter and take off heat. Stir in Special K. Press into a greased 8 inch x 10 inch pan.

Melt chocolate and butterscotch chips in a double boiler, or in a microwave in 30 second bursts, stirring in between. Spread over Special K mixture. Allow to cool and harden in the fridge. Cut into squares and hide several in a separate container for your own personal stash.

Raspberry-Basil Iced Black Tea

Shared by Caitlin Fitzgerald

Ingredients:

- 1 ½ tablespoons loose-leaf black tea or 2 black tea bags
- 3 cups boiling water
- 1 cup ice water
- 1 ½ cups thawed frozen raspberries
- 3 tablespoons chopped fresh basil
- 2 tablespoons sugar
- 2 teaspoons lemon juice

Mash raspberries, basil, sugar and lemon juice in bowl until no whole berries remain.

Place tea (or tea bags) in medium bowl. Add boiling water and steep for 4 minutes.

Add ice water and raspberry basil mixture and steep for 1 hour. Strain through fine-mesh strainer into pitcher (or strain into second bowl and transfer to pitcher). Refrigerate for at least 1 hour or up to 3 days.

Garnish each glass with a basil sprig. Enjoy!

