

21 Must-Have

Easy Picnic Recipes



RECIPE  LION

21 Must-Have Easy Picnic Recipes

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Letter from the Editors

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

For more delicious 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
- ½ cup bottled Caesar or Italian dressing
- 1 teaspoon dried basil
- ½ 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.

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.

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.

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.

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.

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
- ¼ 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.

Free eCookbook from www.RecipeLion.com

Included in this eCookbook

- *21 Must-Have Easy Picnic Recipes*, including:
 - The Best Broccoli Salad
 - American Potato Salad
 - 7 Up Jell-O Dessert
 - Fresh Fragrant Fruit Salad

and more!