

At the Beach

- When coals are ready, spread them around the edge of the grill area (keep a squirt bottle near the fire, just in case you need or want to put out any flames.
- Place chicken on the hot grill with metal tongs.
- Turn the chicken often and watch carefully so that it doesn't burn.

- Grilled Caribbean Chicken
- Creamy Potato Salad
- Watermelon-pineapple Skewers
- Raisin-studded Corn Muffins

- Curried Chicken Salad on Biscuit Bread
- Cucumber-and-tomato Salad
- Watermelon-pineapple Skewers Toasted Coconut Brownies

Toasted Coconut Brownies

Makes 9 large brownies Prep time: 25 minutes • Bake time: 20-25 minutes

- ²/₃ cup sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup butter
- 2 ounces unsweetened chocolate
- 2 eggs, beaten
- 1 cup sugar
- 1 teaspoon vanilla
- 2/3 cup flaked coconut

- 1 Preheat oven to 350°F.
- 2 Grease and flour an 8-inch-square pan.
- 3 Sift flour with baking powder and salt into a small bowl. Set aside.
- 4 Melt butter and chocolate over low heat; remove immediately.
- 5 Beat eggs with an electric mixer in a medium mixing bowl.
- 6 Beat in sugar and vanilla until well blended.
- 7 Blend in chocolate mixture.
- 8 Stir in flour mixture until well blended.
- 9 Add ²/₃ cup of coconut. Spread in pan.

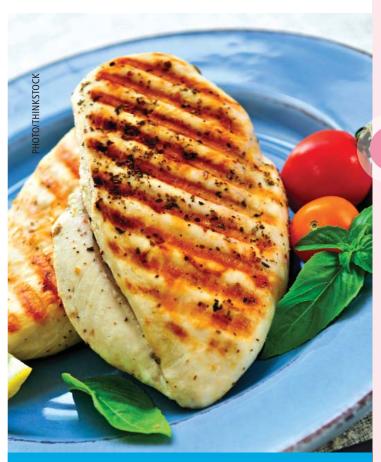
TOPPING

Prep time: 2 minutes

²/₃ cup flaked coconut

- 1 Tablespoon sugar
- 2 Tablespoons melted butter
- 1 Combine the remaining ²/₃ cup coconut, sugar and melted butter; spread over batter.
- 2 Bake brownies for about 20–25 minutes, until
- 3 Cool and cut into squares or bars.

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Grilled Caribbean Chicken

Serves 8 • Prep time: 5 minutes

1/2 cup freshly squeezed orange juice

- 1 teaspoon grated orange zest
- 2 Tablespoons freshly squeezed lime juice
- 2 Tablespoons olive oil
- 1 teaspoon fresh ginger, grated

1/4 cup chopped cilantro

- 2 cloves garlic, minced
- ¼ teaspoon hot pepper sauce (such as Tabasco™)
- ½ teaspoon dried oregano, crushed
- 8 boneless, skinless chicken breast halves
- ½ teaspoon kosher salt
- 1/4 teaspoon coarsely ground black pepper **Metal tongs**
- In a small bowl, combine orange juice, orange zest, lime juice,
- Place chicken in a resealable plastic bag and pour marinade over

- Keep cold. Don't forget to pack some metal tongs, as well.

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Curried Chicken Salad Sandwiches on Biscuit Bread

Makes 8 sandwiches Prep time: 15 minutes

> Note: You can use a store-bought rotisserie chicken if you don't have leftovers. Remove the skin and bones.

2 cups leftover grilled chicken (2-3 breast pieces), well chopped

½ cup celery, finely chopped

½ cup green onions, chopped

1/4 cup chopped toasted walnuts

²/₃ cup mayonnaise

½ teaspoon curry powder

Salt and pepper to taste

Iceberg lettuce (crisp inside leaves)

8 large biscuits, cut in half (recipe follows)

1 Combine all ingredients (up to the lettuce) and stir well. Chicken salad should be moist enough to spread easily on biscuit bread. Add more mayonnaise if necessary.

2 Spread about $\frac{1}{4}$ - $\frac{1}{3}$ cup of chicken salad on 8 biscuit bread halves.

- 3 Top with lettuce and another biscuit bread half.
- 4 Store in sealed plastic container and keep cold until ready to eat.

Biscuit Bread

Serves 8

Prep time: Approx. 10 minutes Bake time: 12-15 minutes

2 cups all-purpose flour

2 teaspoons baking powder

½ teaspoon baking soda

½ teaspoon salt

1 stick unsalted butter, cold and cut into cubes

1 cup buttermilk

1 Preheat oven to 425°F.

2 Lightly grease an unblackened baking sheet.

In a medium bowl, mix together the flour, baking powder, baking soda

3 Mix in the butter with a pastry cutter or a fork until mixture resembles

4 Add the buttermilk and stir until the dough forms a ball.

5 On a lightly floured surface, gather the dough into a mound and knead gently 6 times. Pat dough into a 10-inch circle about ½ inch thick.

6 Cut dough into 3-inch rounds with a lightly floured cutter.

7 Place on the prepared baking sheet about 2 inches apart.

8 Bake until golden brown, about 12-15 minutes.

9 Transfer to a wire rack to cool.



Picnic Packing Tips

- Wrap brownies and muffins in a few dishtowels for a bit of insulation. The towels will come in handy for wipe-downs, too.
- fruit, soft drinks and water; a basket for tableware, napkins, cups, salt and pepper, a small cutting board and knife; and a tote with handles for nonrefrigerated items such as the brownies, muffins, extra bottle of water, cleanup

Cucumber-and-tomato

Prep time: 15 minutes

2 medium cucumbers, peeled and cut into 1/2-

2 large tomatoes, cored and cut into ½-inch

1/4 cup plus 1 Tablespoon olive oil, divided

2 Tablespoons green onions, finely chopped

2 Tablespoons red wine vinegar

1/2 teaspoon Dijon mustard

1 garlic clove, minced

1 teaspoon fresh dill, minced

Salt and pepper to taste

- 1 Combine cucumber and tomato chunks in a medium bowl
- 2 Heat the oil in a small pan on medium heat. When hot, add the green onions and sauté for 2
- 3 Add to cucumber and tomatoes.

In small bowl, whisk together olive oil, vinegar, mustard, garlic and dill.

4 Season to taste with salt and pepper.

5 Pour dressing over salad and toss to mix.

6 Store in sealed plastic bowl until ready to use.

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Creamy Potato Salad

Serves 8 Prep time: 45 minutes Cook time: 30 minutes

6 russet potatoes

1 cup celery, chopped

½ cup onions, chopped

1/4 cup dill pickle, chopped

- 1 ¼ cups mayonnaise
- 2 teaspoons sugar
- 2 teaspoons celery seed
- 2 teaspoons apple cider vinegar
- 2 teaspoons Dijon-style mustard
- 1 ½ teaspoons salt
- $\frac{1}{2}$ teaspoon ground pepper

Paprika or dried dill (optional)

- 1 Wash potatoes and bring to a boil in salted water for 30 minutes. Pierce potatoes with a fork to test for doneness.
- **2** Rinse and drain well; cool. Peel and cube potatoes. Transfer to a large bowl.
- 3 Add celery, onion and pickle.
- 4 Combine mayonnaise, sugar, celery seed, vinegar, mustard, salt and pepper. Toss lightly to coat.
- 5 Cover and chill thoroughly.
- 6 Sprinkle with paprika or dill, if desired.

Raisin-studded Corn Muffins

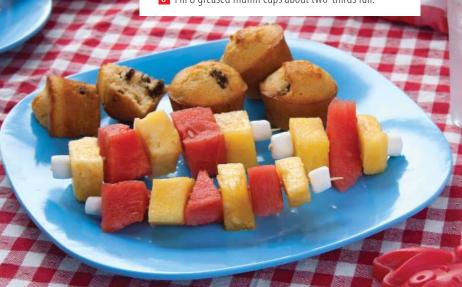
Makes 8-10 muffins Prep time: 25 minutes

Bake time: 20-25 minutes until golden brown.

¹/₃ cup shortening

¼ cup sugar

- 1 egg, beaten
- 1 1/4 cups milk
- 1 cup flour
- ½ teaspoon salt
- 1 Tablespoon baking powder
- 1 cup corn meal
- 34 cup raisins
- 1 Preheat oven to 425°F.
- **2** Beat together shortening and sugar; add egg and milk.
- In a separate bowl, blend flour, salt and baking powder.
- 4 Add to milk mixture.
- 5 Add cornmeal and raisins, stirring briefly.
- 6 Fill 8 greased muffin cups about two-thirds full.



Watermelon-pineapple Skewers

Serves 10 • Prep time: 10 minutes

- 1 small or ½ large watermelon
- 1 pineapple Marshmallows for garnish
- Wood skewers
- 1 Cut 1 small or $\frac{1}{2}$ large watermelon into 1 $\frac{1}{2}$ -inch shapes (squares, triangles, balls).
- Peel and core 1 pineapple and cut into 1 ½-inch chunks.
- 3 Thread the fruit onto skewers, alternating between watermelon and pineapple. Cap each end with a marshmallow. Keep chilled.
- 4 Or, prepare through step #2 and let the kids build their skewers at the picnic.