



# Pack the Perfect Picnic

Serve up a delicious surfside meal, either on the grill or off.

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Your summer calendar is probably already filled up with trips, summer school and pool parties, but there's always room for that "Let's take a picnic to the beach!" kind of day (or to the lake, park or river). You can look forward to the outdoors, beach paddleball and killer waves—and you can expect a lot of whale-sized appetites, as well.

Find out if your picnic destination has fire pit grills. If it does, use Menu #1. If not, try Menu #2. Get things started the day before, with your kitchen crew pitching in.



## 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.

## MENU #1

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

## MENU #2

- 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

- $\frac{2}{3}$  cup sifted all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{3}$  cup butter
- 2 ounces unsweetened chocolate
- 2 eggs, beaten
- 1 cup sugar
- 1 teaspoon vanilla
- $\frac{2}{3}$  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  $\frac{2}{3}$  cup of coconut. Spread in pan.

## TOPPING

Prep time: 2 minutes

- $\frac{2}{3}$  cup flaked coconut
- 1 Tablespoon sugar
- 2 Tablespoons melted butter

- 1 Combine the remaining  $\frac{2}{3}$  cup coconut, sugar and melted butter; spread over batter.
- 2 Bake brownies for about 20-25 minutes, until done.
- 3 Cool and cut into squares or bars.





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## Grilled Caribbean Chicken

Serves 8 • Prep time: 5 minutes

- ½ 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
- ¼ 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
- ¼ teaspoon coarsely ground black pepper

### Metal tongs

- 1 In a small bowl, combine orange juice, orange zest, lime juice, olive oil, ginger, cilantro, garlic, hot pepper sauce and oregano.
- 2 Place chicken in a resealable plastic bag and pour marinade over the chicken. Marinate in the refrigerator 3 hours or overnight.
- 3 In the morning, remove chicken from marinade.
- 4 Sprinkle chicken with coarse salt and pepper.
- 5 Pack the chicken in a plastic serving container with a tight lid. Keep cold. Don't forget to pack some metal tongs, as well.

## 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
- ¼ cup chopped toasted walnuts
- ⅔ 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 ¼-⅓ 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 and salt.
- 3 Mix in the butter with a pastry cutter or a fork until mixture resembles coarse meal.
- 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

- 1 For these hearty menus, sturdy plastic is the way to go. Use compact square sealable containers with tight lids. Visit tupperware.com and snapware.com.
- 2 Keep the potato salad, chicken and fruit cold with gel ice packs.
- 3 Wrap brownies and muffins in a few dishtowels for a bit of insulation. The towels will come in handy for wipe-downs, too.
- 4 Use three carriers: a small cooler with ice packs for the chicken, potato salad, 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 non-refrigerated items such as the brownies, muffins, extra bottle of water, cleanup items and any dishware that won't fit in your basket.
- 5 Plan ahead for cleanup: Bring a trash bag, a dishrag or moist towelettes, a hand towel and/or a roll of paper towels.

## Cucumber-and-tomato Salad

Serves 8  
Prep time: 15 minutes

- 2 medium cucumbers, peeled and cut into ½-inch chunks
- 2 large tomatoes, cored and cut into ½-inch chunks
- ¼ cup plus 1 Tablespoon olive oil, divided
- 2 Tablespoons green onions, finely chopped
- 2 Tablespoons red wine vinegar
- ½ 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 minutes.
- 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.





## Creamy Potato Salad

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

- 6 russet potatoes**
- 1 cup celery, chopped**
- ½ cup onions, chopped**
- ¼ 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**
- ½ 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.**

- ⅓ cup shortening**
- ¼ cup sugar**
- 1 egg, beaten**
- 1 ¼ cups milk**
- 1 cup flour**
- ½ teaspoon salt**
- 1 Tablespoon baking powder**
- 1 cup corn meal**
- ¾ cup raisins**

- 1** Preheat oven to 425°F.
- 2** Beat together shortening and sugar; add egg and milk.
- 3** 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 ½ large watermelon into 1 ½-inch shapes (squares, triangles, balls).
- 2** 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.