**May- Picnic Treats**

**Strawberry-Fruit Toss with Cornmeal Shortcakes**

Makes 6 servings; Prep: 30 minutes, Stand: 15 minutes

Ingredients:

1 (16-oz.) container fresh strawberries, sliced

1 cup chopped fresh pineapple

2 kiwifruit, peeled and chopped

¼ cup sugar

1 Tablespoon chopped fresh mint (optional)

½ teaspoon lime zest

1 Tablespoon fresh lime juice

½ cup whipping cream

1 teaspoon sugar

Cornmeal Shortcakes, warm

Combine first 7 ingredients; let mixture stand 15 minutes, gently stirring after 7 minutes.

Beat whipping cream and 1 teaspoon sugar at medium speed with an electric mixer until soft peaks form. Use immediately, or cover and chill up to 2 hours.

Place warm Cornmeal Shortcakes on dessert plates, and spoon strawberry mixture over shortcakes. Serve immediately with whipped cream, or, if desired, split shortcakes, and place one half on each dessert plate. Spoon strawberry mixture over shortcake halves; top with whipped cream and remaining shortcake halves. Serve immediately.

Shortcut: Bake frozen biscuits to use in place of the shortcakes. The fruit mixture is also a great topper for ice cream or pound cake.

**Cornmeal Shortcakes**

Makes 6 servings; Prep: 15 minutes, Bake: 18 minutes

Ingredients:

1 ¾ cups all-purpose flour

¼ cup plain yellow oatmeal

6 Tablespoons cold butter, cut into pieces

1 ½ teaspoon baking powder

½ teaspoon salt

¼ teaspoon lemon zest

2 Tablespoons sugar, divided

1 large egg, lightly beaten

2/3 cup whipping cream

1 Tablespoon butter, melted

1 ½ teaspoon sugar

Preheat oven to 425 degrees. Combine first 7 ingredients in a food processor. Process mixture 20 seconds or until mixture resembles coarse sand. Transfer mixture to a large bowl.

Whisk together egg and cream; add to flour mixture, stirring just until dry ingredients are moistened and a dough forms.

Turn dough out onto a lightly floured surface, and knead 3-4 times.

Transfer dough to a lightly greased baking sheet. Pat or roll dough into a 6” circle. Cut into 6 wedges; gently separate wedges by 1”. Brush tops with melted butter. Sprinkle with

1 ½ teaspoons sugar.

Bake at 425 degrees for 18-23 minutes, or until golden brown and firm to touch. (I measured dough using 1/8 cup measuring cup and baked for 12 minutes.)

**Betty’s Coleslaw**

Ingredients:

½ cup raisins

1 small head of cabbage, shredded

2 carrots, shredded

½ cup milk

2 Tablespoons sugar

Dressing:

1/3 cup mayonnaise

1/3 cup sour cream

¼ cup salad dressing

1 teaspoon chopped garlic

1 teaspoon Hot Sauce (optional)

2 Tablespoons sugar (optional)

2 Tablespoons milk

Put cabbage, carrots, raisins, milk, and sugar together.

Mix and refrigerate for 1 hour.

Mix dressing ingredients together.

Pour over slaw and refrigerate until ready to serve.

Salt and pepper to taste.

Note: You may substitute 2 # bags of super market coleslaw mix.

**Caponata Panini**

Serves: 4 panini Prep time: 15 minutes Inactive prep time: 1 hour Cook time: 40 minutes

Ingredients:

4 sourdough demi-baguettes or rolls, halved lengthwise

4 slices provolone cheese, halved

1 1/3 cups caponata (recipe to follow)

Special equipment: Panini grill

Using a grapefruit spoon or fingers, scoop out a 1” wide trough along the cut sides of the baguettes. Place 2 half-slices of the provolone cheese on each bottom half of the baguettes.

Spoon 1/3 cup of the caponata on top of the cheese. Place the top halves on the baguettes and grill the Panini until the cheese melts, about 5 minutes.

Caponata

¼ cup olive oil

1 medium onion, chopped

1 celery stalk, chopped

1 medium eggplant, cut into ½” cubes

1 red bell pepper, cored, seeded, and cut into ½” pieces

14 ½ ounce can diced tomatoes with juice

3 Tablespoons raisins

½ teaspoon dried oregano

¼ cup red wine vinegar

4 teaspoons sugar

1 Tablespoon drained capers

½ teaspoon salt, plus more for seasoning

½ teaspoon freshly ground black pepper, plus more for seasoning

In a skillet, heat the olive oil over medium-high heat. Add the onion and cook until translucent, about 3 minutes. Add the celery and eggplant and cook until soft, about 3-4 minutes.

Add the red bell pepper and cook until crisp-tender, about 5minutes. Add the tomatoes, raisins, and oregano to the pan.

Simmer over medium-low heat, stirring frequently, until the mixture thickens, about 20 minutes. Stir in the vinegar, sugar, capers, ½ teaspoon of salt, and ½ teaspoon of black pepper. Season, to taste, with more salt and pepper if needed.

**Artichoke Bread**

Ingredients:

1 cup mayonnaise

1 cup parmesan cheese

2 cans chopped artichokes

garlic powder

Country French bread or baguette

Mix mayonnaise, parmesan cheese, and artichokes. Spread on top of bread. Sprinkle with garlic powder. Bake at 350 degrees for 20 minutes.

**Tomato Salad**

Ingredients:

tomatoes

onion

garlic

celery

cucumber

oregano

extra virgin olive oil

**Chocolate Honey Almond Tart**

Prep time: 10 minutes Inactive prep time: 5 hours, 20 minutes Cook time: 12minutes Serves 6-8

Ingredients:

½ stick unsalted butter, cut into ½ “ pieces, at room temperature, plus extra for coating the pan

9 chocolate graham crackers, 5 ½ ounces total

2 Tablespoons slivered almonds

¾ cup heavy cream

¼ cup honey

12 ounces semisweet chocolate chips

Preheat the oven to 350 degrees. Butter the bottom and sides of a 9” spring form pan.

Place the graham crackers and almonds in the bowl of a food processor. Process until the mixture forms fine crumbs, about 15-20 seconds. Add the butter and pulse until incorporated. Press the crumb mixture into the bottom of the prepared pan.

Bake for 12 minutes. Cool to room temperature, about 20 minutes.

In a small saucepan, whisk the cream and honey together over low heat until the honey has dissolved. Increase the heat to medium, and bring the mixture to just below a boil. Place the chocolate chips in a medium bowl. Pour the hot cream over the chocolate, and stir until the mixture is smooth. Pour the chocolate filling over the prepared crust. Refrigerate for at least 5 hours, or preferably overnight.

Loosen the tart from the sides of the pan by running a thin metal spatula around the edge. Unmold the tart and transfer to a serving plate. Cut into wedges and serve.

**Jell-O Pinwheels**

Ingredients:

4 ounce package of Jell-O (any flavor)

½ cup warm water

1 ½ cups mini marshmallows

Spray 8” x 8” pan with cooking spray, and using a paper towel, spread on bottom and slightly up the sides. Set aside.

Using a microwave safe bowl, mix Jell-O with ½ cup warm water, and microwave for

1 ½ minutes. Stir until Jell-O is completely dissolved.

Add marshmallow and microwave for 1 minute. (Marshmallows will get puffy.) Stir until they are completely melted. Pour into prepared pan.

Refrigerate for 45 minutes. Cut into strips, and loosen from the sides and start to roll into “pinwheels.”

**Ritz Cracker Pie**

Ingredients:

3 egg whites – beat until stiff

1 cup sugar – add slowly – beat until sugar is dissolved

1 teaspoon vanilla

1 teaspoon baking powder

Beat until well mixed. Fold in 1 cup of chopped walnuts and 22 broken Ritz crackers (pieces).

Pour into a greased 9” pie plate. Bake at 350 degrees for 30 minutes. Cool completely. Cover with Cool Whip or whipped cream.

Refrigerate for several hours before serving.