

Fresh Flavors in the Fresh Air

Unique picnic food for your outdoor feasts

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PEAR AND BRIE CHEESE SALAD SKEWERS

Serves: 8

Total Time: 20 minutes

Ingredients:

2 pears

8 oz. brie cheese

2 cups baby arugula

1/4 cup raw walnuts, chopped

Balsamic glaze, to drizzle

Directions

1. Slice pears into quarters and remove seeds and stem. Cut quarters into 1/2-inch cubes.
2. Cut the brie cheese into 1/2-inch cubes.
3. Take a small skewer and thread a piece of pear, a bundle of arugula, and a piece of brie onto it.
4. Repeat until all cheese and pears are used up.
5. Plate skewers and gently press a few pieces of chopped walnuts onto the brie cheese. Drizzle balsamic glaze overtop of the skewers.

MOZZARELLA, PEACH, AND PROSCIUTTO PANINI

Serves: 8

Total Time: 10 minutes

Ingredients:

16 slices sourdough

1 1/2 tbsp olive oil (1/2 tsp per bread slice)

4 peaches, thinly sliced

16 oz. mozzarella cheese

16 slices prosciutto

4 cups baby arugula

Drizzle of balsamic glaze

Coarse salt and freshly ground pepper, for seasoning

Directions

1. Preheat the panini maker.
2. Brush 1/2 tsp of olive oil on each slice of sourdough.
3. Layer one slice of sourdough with 1 oz. mozzarella and half of a sliced peach
4. Season the peaches with salt and pepper. Top with a drizzle of balsamic glaze.
5. Add prosciutto, arugula, then another 1 oz. of mozzarella.
6. Top with the second slice of sourdough and transfer to the panini maker.
7. Grill until the cheese has melted and the bread is golden brown, 3 to 5 minutes.
8. Repeat until all sandwiches are prepared.

STRAWBERRY AND PISTACHIO TART

Serves: 8

Total Time: 30 minutes

Ingredients:

6 oz cream cheese, softened

3 tbsp honey, plus more for drizzle

1 sheet puff pastry, thawed

20 strawberries, hulled and thinly sliced crosswise

1/4 cup crushed pistachios

Directions

1. Preheat oven to 400°F.
2. Beat together cream cheese and honey until light and fluffy, about 1 minute.
3. Place puff pastry sheet onto a parchment-lined baking sheet and spread honey whipped cream cheese onto the surface, in an even layer.
4. Spread strawberries over the cream cheese, leaving a 1/2 inch border, in a single, even layer, before stacking the remaining strawberries.
5. Fold in the 1/2 inch puff pastry border.
6. Bake tart until crust is golden brown, 18 to 22 minutes.
7. Drizzle the tart with honey and sprinkle pistachios over the top.



Sip a Spritz

Fresh spritzes for a refreshing summer drink

CAMPARI SPRITZ

Ingredients:

3 oz. Prosecco, chilled
2 oz. Campari
1 oz. sparkling water
Orange slice, for garnish

1. Pour Prosecco, Campari, and sparkling water into stemless wine glass.
2. Stir gently to combine.
3. Garnish with an orange slice.

SPA SPRITZ

Ingredients:

2 oz. Lillet Blanc
3 oz. Prosecco, chilled
1 oz. club soda
Half a cucumber, sliced, for garnish

1. Pour Lillet Blanc and Prosecco into stemless wine glass.
2. Top with club soda.
3. Stir gently to combine.
4. Garnish with cucumber slices.

CYNAR & GRAPEFRUIT SPRITZ

Ingredients:

2 oz. Herbaceous Cynar
1 oz. grapefruit juice
3 oz. Prosecco, chilled
Splash of club soda
Grapefruit slice, for garnish

1. Pour Herbaceous Cynar and grapefruit juice into stemless wine glass.
2. Top with Prosecco and club soda.
3. Garnish with a slice of grapefruit.