



Picnic and Outdoor Recipes – May 2024

Chickpea Salad with Smashed Cucumbers

4 Persian cucumbers	1 jalapeño, seeded and finely chopped
Kosher salt and pepper	1 can (15 oz.) chickpeas, rinsed
2 Tbsp. fresh lemon juice	1 nectarine or peach, chopped
2 Tbsp. honey	12 oz. mixed cherry and grape tomatoes (halved or sliced)
2 Tbsp. olive oil	½ cup flat-leaf parsley, chopped
1 Tbsp. capers, drained and roughly chopped	Crumbled feta cheese, for serving
¼ tsp. dried oregano	
½ small red onion, finely chopped	

With side of chef's knife or a meat tenderizer, bash cucumbers slightly to crush, halve lengthwise, then cut each into 4 to 6 chunks. Transfer cucumbers to bowl and toss with 2 tsp salt. Let sit 10 minutes. Meanwhile, in large bowl, whisk together lemon juice and honey to dissolve. Whisk in oil, capers, oregano, and ¼ teaspoon each salt and pepper. Add onion, jalapeño, and chickpeas and toss to combine. Let sit at least 10 minutes. Transfer cucumbers to colander and rinse, then shake off as much water as possible. Add to bowl with dressing, along with nectarine, tomatoes and parsley, and toss to combine. Serve topped with feta if desired.

Chicken Caesar Baguettes

4 thinly sliced boneless, skinless chicken breasts	2 tsp. Dijon mustard
2 Tbsp. plus ½ tsp. olive oil, divided	2 tsp. anchovy paste
Kosher salt and pepper	1 small clove garlic, chopped
1 lemon, halved	Romaine heart, leaves separated
1 baguette, halved crosswise and split open (leaving hinge intact)	2 ribs celery, very thinly sliced
1 Tbsp. mayonnaise	2 Roma tomatoes, sliced
	1 oz. Parmesan cheese, grated (1/4 cup)

Heat grill to medium. Rub chicken with ½ teaspoon olive oil and sprinkle with ¼ teaspoon each salt and pepper. Grill until instant-read thermometer registers 165°F, 8 to 10 minutes per side. Transfer to cutting board and let rest 10 minutes before slicing. While chicken is grilling, grill lemon halves and baguette, cut sides down, until charred, 2 to 3 minutes. Transfer to cutting board. Squeeze 2 tablespoons juice from grilled lemon halves into small bowl and whisk in mayonnaise, Dijon mustard, anchovy paste, and garlic. Then gradually whisk in remaining 2 tablespoons oil until thoroughly incorporated. Sprinkle ½ cup of the dressing over romaine lettuce and celery. Use the remaining dressing to brush the inside of the baguettes. Assemble the sandwiches by adding a bed of lettuce, a piece of chicken, tomato slices, and sprinkle with Parmesan cheese. Secure with a skewer and enjoy!

Pineapple Cupcakes

For the cupcakes:

1 box yellow cake mix
1 cup crushed pineapple with juice
1/3 cup vegetable oil
3 large eggs

For the frosting:

1 cup (2 sticks) butter, softened
4 cups powdered sugar, divided
1/4 cup pineapple juice
1 tsp. pure vanilla extract
Small pineapple wedges, for garnish

Preheat oven to 325°F and line two cupcake pans with cupcake liners. In a large bowl using a hand mixer, mix cake mix with crushed pineapple, vegetable oil, and eggs. Beat at medium speed for 2 minutes. Pour batter into prepared cupcake pans and bake for 20 to 22 minutes or until a toothpick inserted in center of cupcake comes out clean. Transfer to a wire rack and let cool completely before frosting. While cupcakes are cooling, make frosting: In a large bowl, combine butter, 2 cups powdered sugar, pineapple juice, and vanilla. Using a hand mixer, beat until smooth. Add remaining 2 cups powdered sugar and beat until light and fluffy. Transfer frosting to a pastry bag fitted with a large star tip. Swirl frosting onto cooled cupcakes. Garnish each cupcake with a pineapple wedge and coarse sugar.