

Eating Out

IGNORE THE STOVETOP AND BEAT THE HEAT WITH A NO-COOK SUMMER PICNIC. MOST OF THESE INGREDIENTS ARE AVAILABLE IN THE DELI, BAKERY AND PRODUCE SECTION. THESE RECIPES ALSO USE PACK-IN, PACK-OUT CONTAINERS, SO CLEANUP IS EASY AND ECO-FRIENDLY.

BY KIMBERLY LORD STEWART

Italian Pressed Cooler Sandwiches

Make these a day ahead to let the flavors come together. Construct the sandwiches; then wrap each tightly in wax paper. Space them evenly on a baking sheet. Place a second baking sheet over the sandwiches; top it with a heavy pot and press down. Let sit for at least one hour. If making ahead of time, place the sandwiches, with the pans, in the refrigerator.

Flatter artisan breads with a substantial crust—such as focaccia and ciabatta—work best with this recipe.

Plum Chicken Salad

Use cooked **Simple Truth** rotisserie chicken for this salad. Rice crackers take the place of fried wontons for an Asian flare. Refrigerate until ready to serve. Can be made a day ahead. Just before serving, shake the jar vigorously to dress the salad.



Shredded red cabbage

Pitted and thinly sliced plum

Shredded Simple Truth rotisserie chicken

Thinly sliced cucumber

Julienned red or orange peppers

Shredded carrots

Crumbled sesame rice crackers

Slivered almonds

Finely chopped green onion

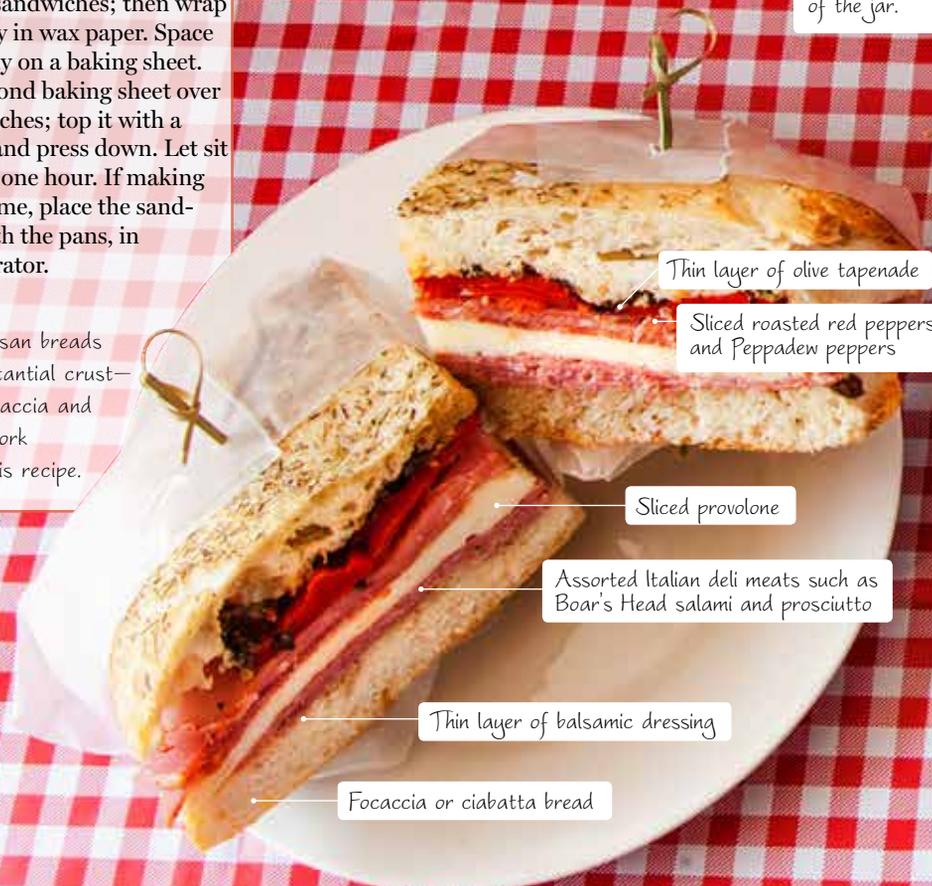
Sugar snap or snow peas

Place 1 1/2 tablespoons sesame ginger salad dressing on the bottom of the jar.

JARHEAD

It's canning season, so stores are stocked with glass jars that not only hold summer edibles long past the season but also make perfect vessels for layered salads and desserts. Serve them from the jar or dump into a bowl.

Widemouthed glass jars are available in the cooking-supplies aisle.



Thin layer of olive tapenade

Sliced roasted red peppers and Peppadew peppers

Sliced provolone

Assorted Italian deli meats such as Boar's Head salami and prosciutto

Thin layer of balsamic dressing

Focaccia or ciabatta bread

No-Cook Chocolate Mousse with Strawberries

Makes 4–6 servings

Make this ahead of time, and spoon into individual canning jars. Make extra because someone will ask for more of this rich, creamy and cool summer dessert.

Fruit-Infused Water

Use your culinary imagination. All you need is a bunch of herbs and sliced fruits and vegetables. Try:

Sliced lime, sliced cucumber, torn mint
Sliced mango, diced pineapple, sliced ginger
(smashed to release the spice)
Cubes of seeded watermelon, rosemary sprigs

Muddle (lightly mash) fruit and herbs in a pitcher. Add water and let sit for 30 minutes. Give it a brisk stir every once in a while to release the flavor. Add ice before serving.

1. In a medium bowl, stir **2 cups plain Greek yogurt**, **6 tablespoons mascarpone** (or cream cheese), and **9 tablespoons chocolate-hazelnut spread** until well blended.
2. Spoon the mousse into the jars.
3. Top each with **sliced strawberries** and **Nature's Path Love Crunch chocolate granola**. Put the lid on, and refrigerate until picnic time.

Kids' Kebab Sandwiches

Make these ahead of time or set up a sandwich kebab bar at the picnic.

Skewer your choice of meats, cheeses and vegetables on long toothpicks.

Focaccia or ciabatta, cubed

Cheese cubes or rolled sliced cheese

Cucumber chunks

Rolled sliced salami

Cherry tomatoes

Mini dill and sweet pickles