

"PICK 'N CHOOSE" A PERFECT PICNIC

As summer draws to a close, Americans seize every opportunity to celebrate the easygoing, carefree life the season represents. And that usually means a big picnic, with plenty of delicious outdoor foods. This year, make the event even more festive with your own special "pick 'n choose" picnic menu created from these unique recipes.

It's easy to tailor your late summer menu to the exact tastes and preferences of the picnickers. Simply mix and match these deliciously different appetizers, entrees, salads and desserts for just the right combination for the occasion. You can entertain friends in elegant fashion with a meal that adds a touch of class to eating *al fresco*. Or, you can create an easy-going, casual celebration with more pizzazz than traditional picnic fare. Better yet, combine *all* of these great foods for a spectacular party that's sure to please every picnicker—however picky!

Best of all, these fun new foods are extra easy to prepare, so the cook spends minimum kitchen time on picnic day. The secret? Using convenient commercially-prepared salad dressings and sauces as recipe ingredients.

Salad dressings and sauces are actually handy pre-made seasoning blends in a bottle! They provide instant flavor without the cost, work and hassle of all the measuring and mixing yourself for the same results. Commercial salad dressings and sauces are made with such a wide variety of fresh herbs, spices and other ingredients, you'd be hard-pressed to duplicate them in your own kitchen. Their ease, convenience and economy are always appreciated—but particularly when you're eager to start warm weather festivities.

So, celebrate the end of summer with your own "pick 'n choose" picnic of these exciting new treats. You're sure to find the perfect menu combination for whatever special group is assembling at your house.



BLOODY MARIO

Served with or without vodka, this zesty cocktail is an even more refreshing treat when you drink it *al fresco*. It's the ideal way to begin any outdoor meal.

- Wedge of lime
- 1-1/2 ounces vodka (optional)
- 1 tablespoon bottled Italian dressing
- 1/2 cup tomato juice
- 1/4-1/3 lime (cut in wedge shape—not sliced)
- 1/4 teaspoon Worcestershire sauce
- Few drops hot pepper sauce
- Dash celery salt

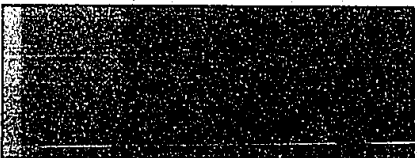
Run wedge of lime around rim of glass. Fill glass with ice cubes. Measure in vodka and Italian dressing. Add tomato juice. Squeeze in 1/4 to 1/3 lime and add the peel. Add Worcestershire and hot pepper sauce, stirring to blend. Sprinkle celery salt over the top. Serves 1.

VEGETABLES WITH AVOCADO DIP

This long-time favorite is really a crisp, fresh salad turned into tasty "fingerfood." Picnickers can munch on this healthy dish all afternoon between ballgame intervals.

- 1 medium avocado, peeled and mashed
- 1 cup green goddess dressing
- 3 finely cooked bacon slices crumbled

Combine ingredients, mix well. Cover securely, chill. Serve with strips and cubes of crisp fresh vegetables. (For an extra dip choice, put out a bowl of creamy cucumber dressing, too.)



SPICY GRILLED SHRIMP

Hot and fresh off the grill, this special shrimp appetizer has all the tang of the traditional New Orleans favorite that inspired it. But this version is a neat "pick-up" treat perfect for picnics.

- 1 cup barbecue sauce
- 3 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon chili weed
- 1 pound large shrimp, peeled and deveined

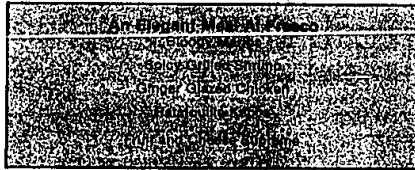
Combine first four ingredients for marinade and pour over shrimp. Cover and let stand for at least 6 hours or overnight in refrigerator, stirring occasionally. Cook shrimp on fine wire grill over hot coals about 6 to 8 minutes or till done, turning once and brushing often with marinade. Drain overcook. Heat remaining marinade on edge of grill and serve with the shrimp. Or, if you prefer, make a lemon-butter sauce spiced up with bottled hot pepper sauce and brush on shrimp. For 3-4 to enjoy.

GINGER GLAZED CHICKEN

Dress up chicken on the grill with gourmet touches and you've turned your picnic into an elegant affair. Italian dressing and soy sauce make this classy transformation a breeze.

- 3/4 cup Italian dressing
- 1/2 cup orange marmalade
- 2 teaspoons ground ginger
- 2 teaspoons soy sauce
- 2 chickens (2-1/2 to 3 lbs. each), split

In small bowl, combine Italian dressing, marmalade and ginger. Brush chicken with glaze. Grill or broil, turning and brushing frequently with remaining glaze, until done. For 4 to enjoy.



BEEF BURGER SURPRISE

This delicious new idea is for all those who have never been able to decide if they'd rather have a hot dog or a hamburger! Now they can have both in a great-tasting combo.

- 3/4 cup bottled red Russian dressing
- 1 pound ground beef
- 1/4 cup soft bread crumbs
- 4 slices American cheese, halved
- 8 frankfurters
- 8 slices bacon
- 8 toasted frankfurter rolls

In medium bowl, thoroughly combine 1/4 cup red Russian dressing, ground beef and bread crumbs. On waxed paper, shape beef mixture into 8 rectangles (about 5"x4") top with cheese. Place frankfurter in center and completely wrap with beef mixture, sealing edges tightly. Wrap with bacon and secure each end with toothpick.

Grill or broil, turning and basting frequently with remaining dressing, about 20 minutes or until done. Serve on frankfurter rolls. For 8 to enjoy.

RATATOUILLE KABOBS

Sometimes picnics are long on fun foods and short on nutrition. But even the kids will gobble up their vegetables when you make these festive kabobs.

- 1 small eggplant, (unpared if tender)
- 2 medium zucchini, unpeeled
- 2 bell peppers, seeded
- 4 small onions, peeled
- 16 cherry tomatoes
- 1/2 cup French dressing
- 4 tablespoons shredded or grated Italian cheese
- 2 tablespoons toasted bread crumbs

Cut eggplant and zucchini into one inch cubes. Slice bell peppers into one inch squares. Quarter small onions. Leave cherry tomatoes whole. Alternate vegetables on skewers. Roll in French dressing to moisten. Mix cheese and bread crumbs. Roll vegetables in mixture to coat lightly. Grill 3 inches from heat source, turning every few minutes until lightly browned. For 12 to enjoy.

CONFETTI SALAD

This pasta salad even looks like a party! And it tastes even better. Italian dressing gives it extra zip and perfectly complements the crunchy bits of colorful raw vegetables.

- 2 cups (8 ounces) shell or twirls macaroni, uncooked
- 3/4 cup Italian dressing
- 3/4 cup mayonnaise or salad dressing
- 1/2 cup thinly sliced carrots
- 1 cup chopped fresh raw cauliflower
- 1/4 cup finely chopped celery
- 1/4 cup finely chopped green pepper
- 1/4 cup thinly sliced radishes
- 1 cup cherry tomatoes, halved
- Parsley
- Salt and pepper to taste

Cook macaroni according to package directions; drain well. Cool. (Rinse with cold water to cool quickly, drain well.) Combine Italian dressing, mayonnaise or salad dressing, salt and pepper in large bowl; blend well. Add cooled macaroni, cauliflower, celery, green pepper, radishes, carrots, tomatoes and parsley to the mayonnaise mixture; toss lightly until pasta and vegetables are evenly coated. Chill. For 8-10 to enjoy.

CHOCOLATE CHIP DELIGHTS

Mayonnaise is the "secret" ingredient in these Chocolate Chip Delights. Because of its texture, mayonnaise blends instantly with other ingredients, making these yummy cookies a breeze to make. Because there is no mayonnaise taste, this time-saver can be your secret.

- 3/4 cup mayonnaise
- 1 cup firmly packed dark brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 cups unsifted flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 package (12 oz.) semisweet chocolate pieces
- 1 cup chopped nuts

In large bowl beat first 4 ingredients 2 minutes with mixer at high speed. Reduce speed to low; beat in flour, soda and salt. Stir in chocolate pieces and nuts. Drop by teaspoon 2 inches apart on greased cookie sheet. Baked in 375° oven 8 to 10 minutes. Transfer to wire rack. Makes 8 dozen cookies.

FRUIT AND CHEESE SUPREME

The French have always known that fruit and cheese offer a light, refreshing conclusion to a meal. This easy American variation offers the taste sensations of the Continental version, with ingredients usually in your refrigerator.

- Variety of fresh fruits in season, chilled
- Refrigerated blue cheese dressing

Serve fruits whole with individual fruit knives. Pass the blue cheese dressing for dipping, or serve individual portions of dip in pretty wine glasses or goblets.

