

MISSION BISTRO

"food is our passion, service is our strength"



Every summer has room for a great Picnic.

Perhaps one upside to the economy's downfall, is that people are re-evaluating how, when and where they spend their time and money. Picnicking can be one of those things to get you out of the house on a weekend after noon, after the kids have been locked up inside with the sitter and you've been slaving away behind your desk at work.

There are so many areas to still explore, so grab your family, fill a basket with

all your favorite foods, and hit the road!

Some of my favorite
places to relax:

**The Huntington-
Botanical Gardens**

1151 Oxford Road
San Marino

**Natural History Museum-
Rose Garden**

900 Expositions Blvd,
Los Angeles

Lacy Park

1485 Virginia Road
San Marino

Picnic Check List

Check The Weather - Checking the weather is a must, you don't want to get caught in a down pour or even be in the sweltering heat. Look for sunny days in the low to mid 70's.

Location - Do a little research on where you would like to spend the day, local parks are great because you know they'll be clean, places with ponds and jungle gyms are great to keep the kids busy as well.

Picnic Blanket - Bring an oversized blanket it's key to a great picnic. It helps with bugs, and set the perimeter of your picnic. Everyone will know that it's your spot.

Plenty to Drink - Bringing drinks that rehydrate you are the way to go. lemonade, iced tea, sparkling water and flavored water are great choices. And be sure to keep them chilled in either a ice chest or thermos.

Wearing the right gear - Wear something comfortable, its time to relax and take in the sunlight and breeze. Bring sandals, give your feet a rest from all that hard work you do.

Clean up after yourself - Bringing trash bags with you, will ensure a nice clean up of your area. So that the next time someone comes around its cleaner than it was before you arrived.

Classic BUT New Macaroni Salad

Dressing:

3/4 cup buttermilk
3/4 cup mayo
1 tablespoon Dijon mustard
1/2 teaspoon Worcestershire sauce
Black Pepper

Salad:

3 cups cooked Elbow Macaroni
1 pound lean cooked ham, cut into cubes
1/2 pound salami, cut into stripes
1/2 cup of sundried tomatoes
2 rubs celery, chopped
1/2 cup peas
1/2 cup chopped sweet pickles
1/2 cup chopped bell pepper
2 scallions chopped
2 tablespoons chopped dill
2 tablespoons Kosher Salt

Dressing: Whisk all ingredients together in a small bowl, cover and refrigerate until ready to use.

Salad: Toss Macaroni with remaining ingredients and then add dressing. Refrigerate for 2 hours or until chilled through.

Tri-tip Sandwiches

Spread:

3 tablespoons Dijon Mustard
4 cloves of Garlic, finely minced
1/2 cup mayo
1 tablespoon olive oil
pinch of Cayenne pepper
Salt and Pepper

Sandwiches:

1 Loaf of French Bread, cut in 1/2 length wise
12 slices of cooked Tri-Tip
2 Tomatoes, sliced
1 cup of cleaned Mache lettuce
Fresh Cracked Pepper
Prepared Spread

Spread: Mix all ingredients in a small bowl, cover and refrigerate until ready to use

Sandwich: Using a butter knife layer the spread on the bottom and top side of the french bread, then lay down tomatoes and Mache generously. Lay down Tri-tip pieces, overlapping each one. Sprinkle black pepper over the sandwich and then put on the top. Cut into 6-8 sandwiches. Enjoy

Recipe Card Picnic Edition

Marinated Vegetable Salad with Feta

Dressing:

1 Cup Olive Oil
2 tablespoons White Wine Vinegar
1 tablespoon chopped fresh parsley
Salt and Pepper

Salad:

1 cup cherry tomatoes, cut in half
1 red onion, cut into rings
1 cup green bell pepper cut into stripes
1 european cucumber cut lengthwise then into 1/2 moons
1 cup of Kalamata olives
8 ounces of marinated feta cheese, cut into cubes

Directions:

Add all dressing ingredients in a bowl and mix together using a whisk.

Add all vegetable to a bowl and toss to mix, add dressing to vegetables and coat to dress lightly. Let marinate for at least an hour. Refrigerate while marinating.

Chocolate Crusted Coconut Bars

Chocolate Crust:

1 1/2 cups AP Flour
1/4 cup sugar
2 tablespoons unsweetened cocoa powder
8 tablespoons (1 stick butter) at room temperature

Coconut Filling:

4 cups coconut flakes
8 large egg whites
2 cups powdered sugar
1/2 cup sweetened coconut cream

Directions

Set a rack in the middle of the oven and preheat to 375 degrees.

Lightly coat a 9x13 inch baking pan with a non stick spray

Put the flour, sugar, and cocoa into the bowl of a food processor fitted with the metal blades. With the

machine on pulse, add the butter bit by bit. Process until the dough is thoroughly blended and masses together. Between two sheets of waxed paper roll the dough into a 9x13 rectangle. Peel off 1 sheet of waxed paper and fit the dough in the bottom of pan. Peel off the other sheet. With a fork prick little holes in a dough. Refrigerate until needed.

Mix the 4 cups coconut, the egg whites, powdered sugar, and coconut cream together. Lightly press the macaroon mixture over the chocolate crust. Bake until golden brown and just barely set, about 15 minutes. Set on a rack to let cool. Cut into bars approximately 3x3 inch squares. Drizzle with melted chocolate.