



# berry fresco picnic

**LOCATION IDEA:**  
Your favorite local park

## drink recipe

### BERRY APPLE COOLER MOCKTAIL

**SERVES 2**

#### INGREDIENTS

##### Syrup

- 1 ½ cups California Giant Blueberries
- 2 tbsp. Water
- 1 tbsp. Lemon Juice, fresh squeezed

##### Mocktail

- 2 cups Martinelli's Sparkling Apple Cider
- ½ cups Syrup
- 1 oz Lemon Juice, fresh squeezed
- Fresh mint Sprigs
- Fresh California Giant Blueberries

#### INSTRUCTIONS

1. In a small saucepan, add blueberries, water, and lemon juice for the syrup over medium-high heat. Bring to a boil, stirring constantly and breaking down the berries with the back of a spoon. Once boiling, strain into a container and cool completely. You will have 1 cup total of the syrup.
2. To make the mocktail, add ¼ cup blueberry syrup, 1 cup sparkling apple cider, and ½ oz lemon juice to a large glass filled with ice. Stir to combine.
3. Garnish with fresh blueberries and a mint sprig. Serve.



picnic  
tip!

**Avoid spilled drinks! Pack a cooler or a cutting board to serve up dishes and drinks on a flat, stable surface.**

## BLUEBERRY GRILLED CHEESE PICNIC PACKETS

**SERVES 4**

### INGREDIENTS

- 8 slices of your favorite bread, toasted
- 8 slices of white cheddar
- 8 slices of mozzarella
- 4 tbsp. mayonnaise
- ½ cup chopped California Giant blueberries
- 1 tbsp. balsamic vinegar
- 4 large pieces of foil

### INSTRUCTIONS

1. Marinate blueberries in balsamic vinegar for 10-15 minutes. This can be done in advance so that you can pack ahead of time.
2. Layer sandwiches by spreading ½ tbsp. mayonnaise on one side of bread. Top with 2 slices of cheddar, 2 tablespoons marinated blueberries, 2 slices of mozzarella, and another piece of toast with ½ tablespoon mayonnaise on the inside.
3. Tightly wrap sandwiches with foil and take to park or camp grounds. Throw the foil packets on the grill or over an open fire until cheese is melted.
4. Unwrap the sandwiches and enjoy!

## SPARKLING FRUIT SALAD

**SERVES 12**

### INGREDIENTS

- 2 cups quartered California Giant strawberries
- 2 cups pineapple chunks
- 2 cups sliced kiwi
- 2 cups red grapes
- 2 cups California Giant blueberries
- 2 cups cantaloupe chunks
- 1 cup Martinelli's Sparkling Cider
- Whipped cream and walnuts (optional)

### INSTRUCTIONS

1. In a large bowl, mix together all the fruit.
2. Refrigerate until serving.
3. Right before serving, pour the sparkling cider over the fruit and mix again.
4. Top with whipped cream and walnuts if desired.



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