



# berry garden picnic

**LOCATION IDEA:**  
Botanical Garden

## *drink* recipe

### MARTINELLI'S RASPBERRY MINT SPARKLER

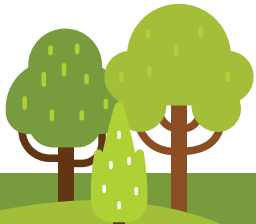
**SERVES 2**

#### **INGREDIENTS**

- $\frac{3}{4}$  cup Martinelli's Sparkling Cider, chilled
- 4 fresh California Giant Raspberries
- 4 mint Leaves or Sprig

#### **INSTRUCTIONS**

1. Place 4 fresh raspberries in a champagne flute or wine glass. Add sparkling cider and garnish with mint leaves.
2. Serve immediately or let stand 10-15 minutes to allow the natural juices from the raspberries to be released, creating additional flavor and color. The "sparkle" will still remain!



*picnic  
tip!*

**Make your picnic comfy! Pack a blanket or lawn chairs and an umbrella for those hot summer days.**

## CHICK-FIL-A MARKET BERRY SALAD DUPE

SERVES 4-6 BOWLS

### INGREDIENTS

#### For the chicken

- 2 chicken breasts, butterflyed
- 1 cup apple cider vinegar
- 1 cup water
- 1 tbsp. onion powder
- 1 tbsp. garlic powder
- 1 tbsp. smoked paprika
- 2 tbsp. molasses
- 1 tbsp. kosher salt

#### For the salad

- ½ head romaine
- ½ head red leaf lettuce
- ½ head green leaf lettuce

- 2 cups shredded cabbage
- 1 cup sliced California Giant strawberries
- 1 cup California Giant blueberries
- 1 cup diced apple
- 1 cup crumbled blue cheese
- 1 cup granola
- 1 cup toasted walnuts

#### For the vinaigrette

- ½ cup extra virgin olive oil
- ½ cup apple cider vinegar
- 1 tbsp. honey
- ½ tsp. kosher salt
- 20 turns fresh cracked pepper

### INSTRUCTIONS

1. Whisk together all ingredients for the chicken marinade, pour over chicken in a shallow baking dish and cover with plastic wrap. Marinate for 30 minutes.
2. After marinating, drain and let chicken rest at room temperature for 20 minutes.
3. Preheat a grill or grill pan over high heat. Grill each side of chicken breast for 3-4 minutes or until it gently bounces back when pressed. Let rest for 5 minutes and then slice thin. If making ahead, chill chicken.
4. In a small mixing bowl, whisk together all ingredients for the vinaigrette.
5. In a large mixing bowl, toss together the lettuce, cabbage, and vinaigrette (use as much vinaigrette as desired - can do less/more than what the recipe makes).
6. Divide the lettuce among 4-6 bowls (depending on your serving size).
7. Top each salad with granola, berries, apples, blue cheese, walnuts, and sliced chicken.

## STRAWBERRY CHEESECAKE BITES

SERVES 16

### INGREDIENTS

- 1 package (8 oz.) reduced-fat cream cheese, softened
- ½ cup confectioners' sugar
- 2 tsp. lemon juice
- ½ tsp. grated lemon peel
- 16 (about 1 lb.) whole, stemmed California Giant strawberries
- 8 graham cracker squares, finely crushed (about ⅔ cup)

### INSTRUCTIONS

1. In mixer bowl, beat together cream cheese, sugar, lemon juice and lemon peel until smooth and creamy; set aside.
2. Using paring knife or small melon baller, partially hollow out top of strawberries to a depth of ¾".
3. Gently fill each with 1 tablespoon cream cheese mixture.
4. Roll tops into graham cracker crumbs. Arrange on serving platter.



For more California Giant Berry Farms®  
recipes, visit [calgiant.com](http://calgiant.com)

