FOOD

Recipes by tasteofhome.com

Picnic Recipes Sweet Potato and Red Pepper Salad

Ingredients

- 1/4 cup olive oil
- 2 tablespoons lime juice
- 1 garlic clove, minced
- · 1 teaspoon chopped seeded jalapeno pepper, optional
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/4 teaspoon pepper
- 2 large sweet red peppers
- 1-1/2 pounds medium sweet potatoes, peeled and cut into 1/2-inch slices
- 2 celery ribs, thinly sliced
- 3 green onions, thinly sliced
- 1/3 cup minced fresh cilantro

Directions

• For dressing, in a small bowl, whisk the first seven ingredients; shake well and set aside.



• Using longhandled tongs, moisten a paper

towel with cooking oil and lightly coat the grill rack. Grill red peppers over medium heat for 10-15 minutes or until the skins blister, turning frequently. Immediately place peppers in a large bowl; cover and let stand for 15 minutes.

- Meanwhile, in a shallow bowl, drizzle sweet potato slices with 2 tablespoons dressing; toss to coat. Set remaining dressing aside. Arrange potato slices on a grilling grid; place on a grill rack. Grill, covered, over medium heat for 5-6 minutes on each side or until tender. Cut into bite-size pieces.
- Peel off and discard charred skin from peppers; seed and coarsely chop. In a large bowl, combine the potatoes, peppers, celery, onions and cilantro. Whisk the reserved dressing; pour over salad and toss to coat. Serve at room temperature. Yield: 8 servings.

Salty Peanut Squares

Ingredients

- · 1 package (10 ounces) corn chips, lightly crushed, divided
- · 1 cup unsalted peanuts, divided
- 1 cup light corn syrup
- 1 cup sugar
- 1 cup peanut butter
- 1/2 cup milk chocolate chips, melted

Directions

• Place half of the corn chips and peanuts in a greased 13-in. x 9-in. pan; set aside. In a large saucepan, bring the corn syrup and sugar to a boil. Stir in peanut butter until blended. Drizzle half over corn chip mixture in pan.



 Add remaining corn chips and peanuts to re-

maining syrup; stir until combined. Spoon over mixture in pan; press down lightly. Drizzle with melted chocolate. Cool before cutting. Yield: 2 dozen.

