

# Patriotic Picnic

by Lydia E. Harris

Celebrate freedom by making these delicious dishes.



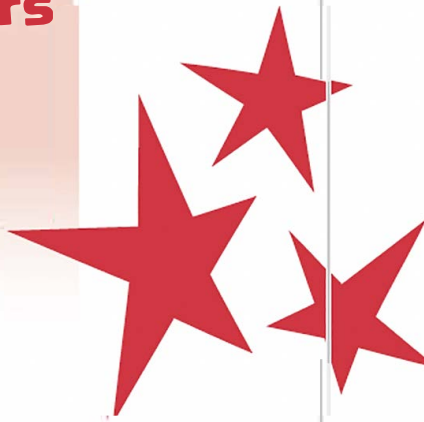
## Fruit Sparklers

### Gather

- knife
- watermelon
- cookie cutter star or maple leaf
- cantaloupe or honeydew
- melon baller (optional)
- red and green grapes
- strawberries
- pineapple chunks
- kabob skewers

### Go

1. Cut watermelon in half and set one half aside.
2. Cut remaining watermelon into 3/4-inch slices and use cookie cutter to make shapes.
3. Cut cantaloupe or honeydew into 1-inch chunks or use melon baller to make balls.
4. Thread fruit on skewers, alternating shapes and colors.
5. Stick skewers into watermelon half for a colorful display.



## Freedom Franks

### Gather

- 1 tube refrigerated breadsticks
- 12 hot dogs
- baking sheet
- 12 Popsicle sticks
- toothpick flags
- 6 ounces cubed cheddar cheese

### Go

1. Preheat oven to 350° F.
2. Separate breadsticks into 12 strips.
3. Wrap one strip around each hot dog.
4. Push a Popsicle stick into one end of each hot dog.
5. Place hot dogs on baking sheet and bake 12 to 15 minutes or until golden brown.
6. Stick toothpick flags into cubes of cheese.
7. To serve, arrange hot dogs and cheese cubes on a tray.



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## Perfect Punch

### Gather

- 3 ice cube trays
- red beverage, such as Kool-Aid, fruit juice or punch
- clear soda, such as 7UP or Sprite
- blue beverage, such as Powerade (optional)
- clear drinking glasses

### Go

1. Fill one ice cube tray with the red beverage, another with clear soda and the third with blue beverage. Freeze until solid.
2. Remove from freezer and place ice cubes of every color in each glass.
3. Fill glasses with clear soda.
4. Sip and enjoy this icy, cool drink!



## Show-Your-Colors Cheesecake

### Gather

- 8 ounces cream cheese, softened
- 1/3 cup powdered sugar
- 1 teaspoon vanilla
- 1 teaspoon grated lemon peel
- 2 cups whipped topping
- 1 box vanilla wafers
- cupcake liners
- strawberry or cherry topping
- blueberries (optional)

### Go

1. In a large bowl, combine cream cheese, powdered sugar, vanilla and lemon peel. Ask Mom or Dad to beat with mixer until fluffy (about 2 minutes).
2. Fold whipped topping into cheesecake mixture.
3. Place one vanilla wafer in the bottom of each cupcake liner.
4. Divide cheesecake into cupcake liners and chill in refrigerator.
5. Before serving, add fruit topping to each cheesecake.

