

Simply Romantic Picnics

(NAPSA)—Whether you are spending a quiet day at the lake or sharing a moonlit evening under the stars, few occasions are more romantic than enjoying an al fresco meal with a loved one.

Setting the Mood

A tree-shaded, level spot is the best place for a daytime rendezvous. If dining at night, create an enchanting atmosphere by surrounding your picnic space with lots of candles in wind-protected containers. With the wide variety of picnic baskets available, you can dine in style wherever you are.

Picnic Perfect Menus

The ultimate picnic should feature the “flavors of the season” in light and easy dishes.

Swanson® Marinated Vegetables is a cool, refreshing side dish featuring a bounty of seasonal produce and a delicious array of herbs and spices.

The recipe gets its full flavor by cooking the vegetables in a broth and herb mixture and then allowing them to marinate in the refrigerator for at least 12 hours. Serve with picnic favorites, such as grilled meats, fresh baked bread and cheese, and tree-ripened fruit.

A fresh, crisp salad is another warm weather favorite. Swanson® Tangy Vinaigrette is a delicious dressing for any salad, including pasta and bean salads. For even more flavor, try cooking pasta or beans in Swanson broth instead of water.

Finishing Touches

Dress up the occasion with linen cloths and napkins. Use hearty flowers such as sunflowers or lilacs as an uncomplicated centerpiece.

For more cooking tips and seasonal recipes, or to receive a free copy of the *Swanson Broth Simply Delicious Recipe Book*, visit www.swansonbroth.com.

Swanson® Marinated Vegetables

*Prep/Cook Time: 25 min.
Marinating Time: 12 hr.*

- 1 can (14 oz.) Swanson® Chicken Broth or Natural Goodness Chicken Broth (1¾ cups)
- 1 tbsp. Sugar



For light and pleasing picnic fare, consider marinated vegetables. This cool, refreshing side dish is simmered in broth and herbs.

- ½ tsp. Dried thyme leaves, crushed
- ¼ tsp. Garlic powder or 2 cloves garlic, minced
- ½ tsp. Pepper
- 4 cups cauliflower flowerets
- 1½ cups green beans cut in 1” pieces
- 2 medium carrots, sliced
- ¼ cup vinegar
- 2 tbsp. chopped fresh parsley or 2 tsp. dried parsley flakes

HEAT broth, sugar, thyme, garlic and pepper in saucepan to a boil.

ADD cauliflower, beans and carrots. Cover and cook over low heat 1 min. or until tender-crisp.

PLACE vegetables and broth mixture in shallow nonmetallic dish. Add vinegar and parsley. Refrigerate at least 12 hr. Serves 12.

Swanson® Tangy Vinaigrette

Prep/Cook Time: 10 min.

- 1 can (14 oz.) Swanson® Chicken Broth or Natural Goodness Chicken Broth (1¾ cups)
- ½ cup vegetable oil
- ½ cup vinegar
- ¼ cup chopped onion
- 1 clove garlic, minced
- 2 tbsp. chopped fresh parsley
- 2 tbsp. spicy brown mustard
- 1 tbsp. Worcestershire sauce

COMBINE all ingredients in blender jar. Cover and blend until smooth. Refrigerate at least 2 hr. Makes 3½ cups.