



LLOYD'S® Picnic Anytime Recipes

What's a picnic without barbeque? Count on a brand the whole family will enjoy with these quick, easy, family-friendly recipes to consider from the makers of LLOYD'S® BBQ Products:

HOT BARBEQUE SUB SANDWICHES (main dish)

Preparation Time: Under 30 minutes

Serving Size: 4

Preparation Method: Microwave

Level of Difficulty: Easy

Helpful hint: For outdoor picnics, toast your sandwiches by placing them on aluminum foil and then on the grill.

Ingredients

- 2 cups LLOYD'S® Original Barbeque Sauce with Shredded Beef
- 1 cup (4 ounces) shredded Cheddar cheese
- 2 tablespoons sliced green or ripe olives
- ½ cup finely chopped onion
- 1 (24-inch) loaf French bread or crusty baguette

Directions

In 2-quart microwave-safe bowl, stir together beef, cheese, olives and onion; cover loosely with plastic wrap. Microwave on high 3 to 4 minutes or until hot, stirring after 2 minutes. Meanwhile, slice bread into 4 equal pieces and slice again horizontally to make 4 buns. Divide beef mixture evenly among buns.

BARBEQUE CHICKEN TORTILLA PIZZAS (main dish)

Preparation Time: Under 15 minutes

Serving Size: 4

Preparation Method: Bake

Level of Difficulty: Easy

Helpful hint: Your kids can help with these! Have them layer their favorite, flavorful ingredients onto the tortilla.

Ingredients

- 2 (8-inch) flour tortillas
- 1-1/2 cups LLOYD'S® Original Barbeque Sauce with Shredded Chicken
- 2/3 cup chopped red bell pepper
- 2 cups (8 ounces) shredded Mexican 4-cheese blend

Directions

Heat oven to 350°F. Place tortillas on ungreased cookie sheet. Top each tortilla with half each of the chicken, bell pepper and cheese. Bake about 15 minutes or until cheese is bubbly. Cut each tortilla into 4 wedges. Serve with salsa.

-more -

RAINBOW PASTA SALAD (side dish)

Preparation Time: Under 30 minutes

Serving Size: 6

Preparation Method: Stove-Top

Level of Difficulty: Easy

Helpful hint: *This is a great, easy dish to prepare for large groups. And, the younger kids will love the colorful pasta.*

Ingredients

- 1/2 pound multi-colored spiral pasta, cooked, drained and cooled
- 1 (9-ounce) package Hormel® Natural Choice® Deli Oven Roasted Turkey, chopped
- 1 (8-ounce) can white beans, drained and rinsed
- 2 1/2 cups assorted cut-up vegetables such as: tomatoes, green beans zucchini, bell peppers, onions and peas
- 1/2 teaspoon crushed red pepper flakes, if desired
- Ranch salad dressing

Directions

Combine salad ingredients in a bowl. Toss with enough light ranch dressing to lightly coat the pasta and vegetables.

Additional recipes can be found at LloydsBBQ.com and HormelFoodsRecipes.com.

###