

## Drink Up

Congratulations, Reneé Southworth-Griffin of Laurel, for the top recipe and for third place, too. Take our word for it, folks, this lemonade might be the best non-alcoholic drink you ever tasted. With a shot of rum or tequila in it . . .

And thanks to all who sent entries. Look for other picnic basket recipes on our Web site: [www.mtco-ops.com](http://www.mtco-ops.com).

Remember to send us your best **Cuckoo for Coconut** recipes for June. Please include your hometown and phone number so *RM* can call you for a photo, if you win.

Send recipes to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail [rural@sofast.net](mailto:rural@sofast.net) by May 1 for June's *RM*.

For July, we'll be calling for your **Berry Good** recipes.

### 1ST PLACE — \$30

## WATERMELON LEMONADE

- 1 1/2 lbs. sliced, seedless rindless watermelon
- zest of one lemon
- 3/4 cup fresh lemon juice
- 1/2 cup mild honey
- 1 lemon, thinly sliced, for garnish
- 1 1/2 cups cold water

In the bowl of the food processor, place watermelon and process until very smooth. Strain through a sieve. Set over a bowl, stirring and push through any pulp. Pour juice into a large pitcher. Add lemon zest. In a bowl, whisk lemon juice and honey until the honey dissolves and stir into the watermelon juice. Stir in cold water, cover and refrigerate until very cold. Serve over ice and garnish with lemon slices.

**Reneé Southworth-Griffin  
Laurel**

*Kayla Jenkins  
Eureka • Age 14*



*Reneé  
Southworth-  
Griffin*

### 3RD PLACE — \$10

## MUFFULETTA-STYLE PICNIC LOAF

- 1 (16 inch) loaf french bread
- 2 cups thinly sliced zucchini or yellow squash
- 1/3 cup Italian Dressing
- 8 oz. sliced turkey salami, cut in strips
- 6 oz. provolone or mozzarella cheese
- Sliced pitted ripe olives
- Alfalfa sprouts
- Thinly sliced tomatoes

Slice bread loaf in half horizontally. Hollow out bottom half and brush both cut halves with Italian dressing. In a bowl, toss squash with 1/3 cup Italian dressing. To build sandwich, layer salami on bottom half of loaf. Follow with slices of cheese, zucchini, olives, sprouts and tomatoes. Drizzle any remaining dressing from the zucchini on top of loaf and add top half to the sandwich. Wrap with plastic wrap and chill in a cooler for up to 3 hours.

**Reneé Southworth-Griffin  
Laurel**

### 2ND PLACE — \$20

## HAWAIIAN BEANS

- 2 (16 oz.) cans pork and beans
- 1 cup crushed pineapple
- 1/2 cup catsup
- 1/3 cup brown sugar
- 1/4 tsp. dry mustard
- 1 medium onion, chopped
- 4-6 slices bacon, diced

Combine all ingredients and bake uncovered at 300° to 325° for 45 to 60 minutes.

**Pat Sheetz • Billings**