



Sweet and Spicy Glazed Chicken Legs

Wine matches: with a spicy glaze, FishEye Shiraz. For a mildly spiced glaze, FishEye Riesling.

Makes 4 servings

- 1/2 cup white wine
- 1/2 cup honey
- 1 tablespoon light soy sauce
- 2 to 3 teaspoons dry mustard powder, to taste
- 1 to 2 teaspoons sriracha or other hot chili sauce, to taste
- 8 to 12 chicken drumsticks
- Coarse salt and freshly ground black pepper

Whisk wine, honey, soy sauce, dry mustard and sriracha in a small saucepan until smooth. Heat, stirring, over medium low heat until simmering. Cook, stirring frequently, until mixture is thickened and slightly caramelized, about 5 minutes. Cool.

Heat oven to 350°F. Line a large rimmed sheet pan with foil. Arrange chicken on the pan and sprinkle on both sides with salt and pepper. Brush chicken legs with half the honey mixture.

Bake 25 minutes. Remove from oven. Turn chicken legs over and brush other side with remaining honey mixture and drippings on the pan. Bake 25 minutes more, brushing one more time with pan drippings, until the chicken is well browned.

Cool. Wrap in foil or place in a plastic container and refrigerate until ready to go. Serve with finger wipes for sticky fingers.



Chickpea-Pepper Dip

Wine matches: FishEye Chardonnay or Pinot Grigio. Or FishEye Shiraz or Pinot Noir, both spicy reds.

Makes 4 or more servings

Dip:

- 2 cans (15 to 16 ounces) chickpeas, rinsed and drained
- 1/2 cup drained jarred Piquillo or other roasted red peppers, patted dry
- 1/4 cup fresh lemon juice
- 2 to 3 teaspoons sweet smoked paprika, or to taste
- 2 teaspoons ground cumin
- 1 garlic clove, chopped
- 1 teaspoon coarse salt
- 1/3 cup extra virgin olive oil

Vegetables:

- 3 heads California endive or 3 romaine lettuce hearts, stem ends trimmed, leaves separated
- 1 cup mini peeled carrots
- 1 cup trimmed celery pieces (1 1/2-inch lengths)
- 1 cup broccoli or cauliflower florets
- 1 red bell pepper, stem and seeds removed, cut into 1/2-inch wedges

In food processor, process chickpeas, peppers, lemon juice, smoked paprika, cumin, garlic and salt to rough puree.

With motor running, gradually add oil and process until mixture is creamy. Taste and add more lemon juice and salt, if desired.

Transfer to shallow plastic container (for easy dipping) and refrigerate until ready to go. Pack raw veggies in sealable plastic bags and refrigerate.

Pack veggies with ice packs to keep crisp.

Recipes for a better picnic

GOURMET ON THE GO

FAMILY FEATURES

Just because you're going on a picnic, hiking or camping out, doesn't mean you can't have great food. These recipes and wine pairings will take your outdoor fare from good to gourmet — and you don't have to be a chef to make them.



Trailblazer Cookies

Wine matches: chilled FishEye Moscato or Sweet Red.

Makes about 4 dozen

- 1 stick (8 tablespoons) unsalted butter, softened
- 1 3/4 cups packed light brown sugar
- 3 large eggs, at room temperature
- 2 teaspoons vanilla extract
- 1 cup unbleached all-purpose flour
- 1 cup whole wheat flour
- 1/2 cup quick cooking (not instant) oatmeal
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon coarse salt
- 2 cups chocolate chips
- 2 cups dried fruit (combination of raisins, figs, prunes, dates, cherries, cranberries and/or apricots, snipped into small pieces)
- 1 cup coarsely chopped almonds

Heat oven to 350°F. Spray with nonstick spray or lightly butter two large baking sheets.

Beat butter and brown sugar in an electric mixer until light and creamy. Beat in eggs, one at a time, until well blended. Add vanilla.

In separate bowl stir flours, oatmeal, baking soda, cinnamon and salt until blended. On lowest speed, gradually beat in flour mixture until well blended.

Add chocolate chips, dried fruit and almonds and fold into batter with wooden spoon or rubber spatula until blended.

Drop batter by heaping tablespoons onto prepared pans, placing cookies about 2 inches apart. Bake until edges of cookies are golden and tops are set, 13 to 15 minutes. Cool slightly on pans before removing.



Brown Rice, Apricot and Walnut Salad

Wine matches: FishEye Chardonnay or FishEye Pinot Grigio. For red wine drinkers, FishEye Pinot Noir.

Makes 4 servings

- 1 cup raw short grain rice (or substitute 2 1/2 cups cooked short grain brown rice)
- 1 cup coarsely broken walnuts

Dressing:

- 3 tablespoons mild olive oil or other vegetable oil
- 3 tablespoons fresh lemon juice
- 1 tablespoon honey
- 1/2 teaspoon coarse salt
- Freshly ground black pepper
- 1 cup snipped (1/2-inch pieces) dried apricots
- 1/2 cup thin diagonally sliced scallions (white and green parts)
- 1/2 cup finely chopped celery
- 2 tablespoons finely chopped tender pale green celery leaves

Cook rice in 2 3/4 cups boiling salted water until tender, about 45 minutes. Do not stir. Spoon into a strainer and rinse with cool water. Let stand.

Heat oven to 350°F. Spread walnuts in a shallow baking pan and bake until toasted, 10 to 15 minutes.

In large bowl whisk oil, lemon juice, honey, salt and a grinding of black pepper. Add cooled cooked rice, walnuts, apricots, scallions, celery and celery leaves. Toss with fork until combined.

Spoon into a plastic container and refrigerate until ready to serve.

Packing Tips

- Tables at established campgrounds or parks can get pretty grungy. Bring a plastic tablecloth with you and secure it with duct tape so it doesn't blow away. Or, pack some cloth napkins that can do double duty as placemats wherever you decide to picnic.

- Just because you're roughing it, doesn't mean you can't add a little panache to your portable feast. For extra impact, serve foods on non-breakable plastic ware in an array of vibrant colors.

- Packing wine bottles for a picnic or camping trip can be cumbersome. To avoid breakage and lighten your load, opt for a three liter wine box with its own pouring spout. It holds the equivalent of four standard size (750 ml) bottles, making it an environmentally-friendly wine choice that's easier to transport and serve by the glass. Learn more at www.fisheyewines.com.