

Gatherings

Picnic and Potluck

Generous dishes that travel well



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

A good picnic dish has a clear job: feed people comfortably after a trip from the kitchen. This collection pairs sturdy salads, baked mains, shareable snacks, and simple sweets so a gathering can feel generous without demanding a last-minute performance. Read the packing notes before cooking. A dish that tastes excellent warm may need a different container or serving plan from one meant to arrive chilled. The first menu combines chicken drumsticks, potato salad, and a crisp melon salad; its menu shopping list covers those three recipes only. The second menu offers a meatless selection that can be divided between several cooks. These are original recipes in a recipe development edition, not kitchen-tested instructions. Use the stated measurements as a starting point and check doneness with a thermometer where specified. Keep cold food at 40°F or below, refrigerate within two hours, and limit time without temperature control to one hour when the air is above 90°F. Pack food in shallow containers, use ice packs, and serve smaller portions while the reserve stays cold.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Paprika Baked Drumsticks - AI-generated realistic food artwork, not a photograph or tested result.

Paprika Baked Drumsticks

4 servings | Prep: 15 minutes | Cook: 45 minutes

Ingredients

- 8 chicken drumsticks, about 2 1/2 pounds
- 1 tablespoon olive oil
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper

Method

1. Heat the oven to 425°F. Line a rimmed baking sheet with foil and set a lightly oiled rack on top. Pat the drumsticks dry with paper towels; do not rinse them.
2. Mix the oil, paprika, garlic powder, salt, and pepper in a large bowl. Add the drumsticks and turn until evenly coated. Arrange with space between each piece.

3. Bake for 40–45 minutes, turning after 25 minutes, until a thermometer inserted into the thickest meat without touching bone reads at least 165°F. Continue cooking individual pieces as needed.
4. Rest for 5 minutes if serving warm. For a picnic, place in a shallow container and refrigerate promptly; pack once thoroughly chilled.

Cook's tip

A rack lets hot air reach the underside. If using the bare sheet, turn twice and expect a softer surface.

Substitution

Use bone-in thighs instead, allowing 40–50 minutes and checking each piece for 165°F.

Storage

Refrigerate at 40°F or below within 2 hours. Eat within 3–4 days; transport cold with ice packs.

Ingredient allergen notes

none

Mustard Potato Salad

6 side servings | Prep: 20 minutes | Cook: 20 minutes

Ingredients

- 2 pounds Yukon Gold potatoes, cut into 1-inch pieces
- 2 tablespoons apple cider vinegar
- 2 tablespoons Dijon mustard
- 1/2 cup mayonnaise
- 3 scallions, thinly sliced
- 3 tablespoons chopped fresh parsley
- 1/2 teaspoon kosher salt, plus 1 tablespoon for boiling water
- 1/4 teaspoon black pepper

Method

1. Place potatoes in a saucepan and cover with cold water by 1 inch. Add the tablespoon of salt. Bring to a boil, then simmer 12-16 minutes until a knife enters easily without the pieces collapsing.
2. Drain thoroughly and spread on a rimmed tray for 5 minutes. Transfer to a wide bowl and sprinkle with vinegar while still warm. Toss gently so the pieces keep their shape.
3. Whisk mustard, mayonnaise, the remaining salt, and pepper. Fold into the potatoes with scallions and parsley. Transfer to a shallow covered container and refrigerate promptly.
4. Chill at least 2 hours before serving. Stir once and taste; add a small splash of vinegar if the potatoes have absorbed the dressing.

Cook's tip

Cut potatoes evenly so small pieces do not dissolve while larger pieces finish cooking.

Substitution

Replace half the mayonnaise with plain yogurt for a tangier salad; this adds milk as an allergen.

Storage

Keep at 40°F or below and use within 3 days. Refrigerate within 2 hours of preparation or serving.

Ingredient allergen notes

egg, mustard

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Plan the dish and the trip to the table

A shared meal away from home begins with what you cook and how you carry it. Picnic and Potluck offers paprika baked drumsticks, roasted vegetable pasta salad, spinach pepper egg slab, cornbread squares, and fruit-filled bakes alongside other dishes for a gathering. The technique notes cover cooling before closing containers, dressing food with serving time in mind, and remembering the equipment needed at the destination. Measured steps explain when to chill, stir, slice, or reheat individual recipes. Suggested menus and a first-menu shopping list help organize the spread. Junction Table by CrownThrive, LLC brings practical preparation and varied flavors to your next shared table.

- Bake drumsticks on a rack and chill them in shallow containers for packing.
- Roast vegetables for pasta salad and fold in basil after chilling.
- Bake an egg slab to a set center and divide it into eight portions.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Spinach and Pepper Egg Slab

AI-generated realistic food artwork