

What's Cooking? ENCHANTED Recipes!

(recipes to share with your friends)

*There can never be too many cooks in the kitchen
when magic is on the menu!*

Add to the fun. Whether it's a full-fledged pot luck or an array of desserts, add to the ambiance by asking guests to give a new name to their dish that's in keeping with the *Enchanted* theme. To make your event more memorable, ask guests to bring copies of their recipe to share. Here are a few ideas to get you started!



Big Apple Bites

A sweet and munchable treat. Adjust quantities as necessary, allowing approximately one small apple per guest.

Apples (Fuji, Gala, or Granny Smith are good choices)

Semi-sweet or milk chocolate

Chopped nuts

Fondue forks, bamboo skewers, toothpicks, or swords!

- * Cut the apples into bite-sized chunks and place on a tray.
- * Place chopped nuts in a serving dish.
- * Melt semi-sweet or milk chocolate over low heat and keep warm in a chafing dish or fondue pot, or place in a heat-proof dish on a warming tray.
- * Guests spear an apple chunk, then dip it in the chocolate and, if desired, the nuts.
- * Serve with lots of napkins to avoid drips!

Magic Potions

A fruity and refreshing punch to pep up your party.

- 1 12-oz. can frozen pineapple juice, thawed
- 2 10-oz. boxes frozen strawberries in syrup, thawed
- 2 pints strawberry ice cream, softened
- 2 liters lemon-lime soda, chilled

- * Combine the pineapple juice, strawberries, and 1 pint of ice cream and blend until smooth. Put in a chilled punch bowl and add the lemon-lime soda. Float the remaining ice cream on top.
- * Makes about 18 cups.



Giselle's Royal Jewels

Colorful and healthful munchies for kids of all ages.

Red and green grapes

Cantaloupe

Honeydew melon

Watermelon

Or any other fresh fruit that's in season

- * Using a small melon-baller or a teaspoon, scoop out bite-sized pieces of melon.
- * Combine with the grapes and serve in a decorative bowl. Provide toothpicks to spear the fruit.

