

FAIRYTALE GAME RECIPES



Fairytale Murder Mystery Dinner Party Game
<http://www.printablemysterygames.com>



PREPARING THE MEAL FOR THE FAIRYTALE MURDER MYSTERY GAME

I had a wonderful time preparing this menu, however it was a little time consuming and you may want to serve a meal of *your* choice. Especially if you plan to play the game along with your guests. The key with participating in the game while acting as host is the simplicity of the meal. Being able to serve up four courses quickly between rounds will determine whether you will have the time to participate or not. You may not want to do the entire suggested menu, or simply choose parts of it. I made the soup and salads on the day of the party. However the Blackbird pies were made and frozen a few days earlier, and the Evil Queen's Dumplings were put together in the morning and ready to pop in the oven once the pie's were done. I had a helper in the kitchen which made all the difference. What a wonderful night we all had.

The following recipes are in smaller quantities. Four to five servings, so that you can give them a test-run prior to your party. Then simply double up on the quantity once you have successfully tried and like them.

GOLDILOCKS OATMEAL SOUP

(Irish oatmeal leek soup)



When creating the menu for **A Fairytale Murder Mystery Dinner Party Game**, I tried to find an opening soup course that really set the stage for the game. Oatmeal soup was it! And boy is it delicious.

Serving the soup in wooden salad bowls (*The kind that our parents had tucked way back in the cupboards with the logo TIKI on the bottom*) really added an extra element to the experience. I bought the wooden TIKI spoons at an online auction; and together with the soup, my guests were transported to the home of the three bears! *Not too cold, not too hot...just right!* No matter what menu you choose, consider starting with this soup. It is easy to prepare, fun to serve and absolutely delicious to eat. ***Always do a test run first!***



Pictured above are two options of oatmeal for your soup, regular large oatmeal (not instant or quick cooking) and steel cut oats. The preferred choice for this recipe is steel cut oats. If you don't have steel cut oats, you can use regular Quaker oats, *reducing the cooking time to about 25 minutes*. However, I prefer the steel cut to regular oats as the soup has a better texture and seems to be a little thicker.

(This recipe serves: 4 to 5 persons)

Ingredients:

1 tbsp butter
2 cups (3 medium) leeks, white and pale green only, halved lengthwise, sliced thin
1/2 cup Irish steel cut oats
4 cups chicken broth (for vegetarians use vegetable broth)
1 1/2 cups cream (half & half works well) (10-15%MF)
1/2 teaspoon salt
Fresh cracked pepper
2 tbsp fresh chives for garnish (croutons if you have some)

Directions:

Melt the butter in a medium saucepan or Dutch oven over low heat; add the leeks. Cook, stirring occasionally, until the leeks are soft, about 15

minutes. Add the broth and cream; raise heat to high and bring to a boil.

Add the oats and fresh cracked black pepper to taste. Return to a boil, stirring occasionally; reduce heat to low. Cover and simmer until oats are tender, 45-50 minutes (less if using Quaker oats). Add salt to taste.

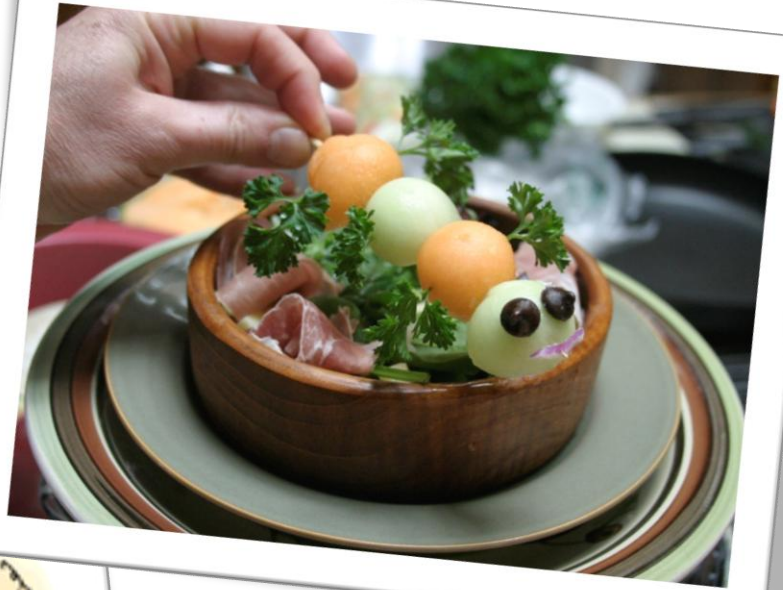
Doubling this recipe will give you just enough for 10 servings, approximately 1 cup each. The soup is white in appearance from the cream, and it is a nice touch to sprinkle either croutons or chopped chives on top.

Keep extra chicken broth on hand, should your soup become too thick. This is not breakfast oatmeal, but a delicious creamy oatmeal soup that may quickly become one of your favorites, as it was for Goldilocks and the three bears.



CATERPILLAR PROSCIUTTO AND MELON SALAD

This caterpillar melon salad was fun to put together. Along with the caterpillar itself, the star is really the salad dressing. The sweet honey, rice vinegar and



tangy lemon juice really complement each other with flavor. I prepared the dressing earlier on the day of the party and created the caterpillars during the morning as well, and refrigerated them in plastic containers. Then when it came time to serve the salads I quickly assembled everything and served them up to ooh's and ahhh's (serves: 4 to 5).

Ingredients:

1 shallot - minced
 1 tablespoon lemon juice
 3 tablespoons rice wine vinegar
 1 teaspoon honey
 1/4 cup olive oil
 Salt and pepper
 1/2 cantaloupe and
 1/2 green melon
 scooped into balls
 8 ounce mozzarella
 cheese cut into small cubes
 5 slices prosciutto - torn
 1 pound arugula or spring salad
 1/4 cup mint leaves - torn
 1 tablespoon tarragon - leaves
 Curly parsley
 2 tablespoons icing sugar
 10 / 20 chocolate chips



Directions:

Place the shallots, lemon juice, vinegar and honey in a bowl large enough to accommodate all of the salad ingredients. Whisk in the oil to emulsify and season to taste. Add the mozzarella and prosciutto to the bowl also and toss to coat in the vinaigrette. Gently fold in the arugula or spring green and herbs; check for seasoning. Divide onto plates and place the melon caterpillars on top to serve.

CATERPILLAR: Alternate green and orange melon balls on a wooden skewer. Attach dark chocolate chips with icing sugar for the eyes. Poke holes with a toothpick along the sides of the melon balls and insert a clipping of parsley. A small sliver of red bell pepper works well for the smile placed on the tip of the skewer (or tomato).

MAIN COURSE: BLACKBIRD PIE WITH CHOCOLATE FEATHERS.



*Sing a song of sixpence, A pocket full of rye. Four and twenty blackbirds, baked in a pie.**

And so the verse goes. What a wonderful idea to serve a Blackbird Pie at your Fairytale dinner! It's chicken pot pie of course! * *Sing a Song of Sixpence* is a well-known English nursery rhyme, originating in the 18th century.

Ingredients: Makes 4 pies.

1 shallot, finely chopped
3 tablespoons extra virgin
olive oil

1 carrot, peeled and thinly
sliced crosswise

1 small parsnip, peeled and
sliced into rounds

1 russet potato, peeled and
diced

1/2 cup dry white wine

1 1/2 cups chicken stock

1 pound boneless, skinless
chicken breasts, cut into 1/2-
inch pieces

3 thyme sprigs

Coarse salt and freshly
ground pepper

5 teaspoons cornstarch
whisked with 2 tablespoons
water

1/2 cup heavy cream

1 package (14 ounces) puff pastry, cut into four 4 1/4-inch squares or circles.

1 large egg, lightly beaten

**Directions**

Preheat oven to 425 °F degrees. Cook shallot in oil in a large pot over medium heat until soft, about 4 minutes. Add carrot, parsnip, and potato. Cook until soft, about 10 minutes. Add wine; simmer until reduced by half, about 2 minutes. Add stock; bring to a boil. Add chicken and thyme. Cook for 2 minutes. Season with salt and pepper. Add cornstarch mixture and cream. Bring to a simmer; cook until thick, about 5 minutes. Divide mixture among four 6-ounce ramekins; top with pastry. Brush with egg. Cut a hole into each to vent. Bake on a baking sheet until golden, 12 to 14 minutes.

The photo to the right shows the red ramekins I used to bake the individual pies in. I found them at our local dollar store for 2 dollars each.

I added a carrot to the center of each pie (see photo pg8) for a little added detail; I purchased some small 3 inch mini carrots with the green still attached and boiled them on the stove. When the pies were done and removed from the oven I slide a carrot into the steam vent hole on top previously made before baking.



Freeze for up to 2 months. To Cook: Preheat to 400 °F degrees. Unwrap frozen pot pies and arrange on a baking sheet. Brush crusts with beaten egg, and bake 60 minutes. Let pies rest 10 minutes before serving.

CHOCOLATE FEATHERS

I bought this small feather silicone candy mold on eBay, (see photo) and used standard melting chocolate (dark) to create the feathers. I added approximately 5 feathers per dish, and placed them on top of the nest of shoestring french fries around each pie. (see photo, p. 8).

SHOESTRING ROSEMARY POTATO FRIES

(This recipe serves 1 to 2 persons)

Every Blackbird pie needs a bird's nest. However, this process is time consuming, and if I did not have help in the kitchen on the night of the party, I wouldn't have been able to pull it off. The process took well over an hour in order to make enough fries for ten guests. And I had practiced them a week earlier!

A time saving trick though, was to deep fry all of the thinly sliced potatoes in advance and remove them from the oil to paper towel just before they turned brown. Then 15 minutes or so before serving, we simply reheated them, again in the hot oil for a few minutes.

Ingredients

1 medium potato
1 cup high heat oil,
such as grape seed oil
1 or 2 sprigs rosemary
Salt, garlic powder

Directions

Peel the potato and slice lengthwise into thin slices. Stack the slices and slice into thin matchsticks (shoestrings). Heat the oil in a wok, or deep frying pan. Test the oil with a piece of potato, if it sizzles, it is ready. Drop a handful of the potatoes into the oil carefully and gingerly. Be sure to break them apart, when dropping them into the oil so they do not stick together. Using tongs, stir them a bit. After a few minutes add a 2 inch strip of the rosemary (1 or 2 depending on how many you are serving with this batch). Watch the rosemary as it fries quickly. When the fries are starting to brown, remove them carefully to a paper towel to drain. Repeat with the rest of the potatoes. I did this in a few batches. Sprinkle them with salt and garlic powder (optional). Place the fried rosemary on top of the pot pie. (see photo p.8) You'll need at least 10 potatoes and a few cups of oil to make enough fries for 10 people.



EVIL QUEEN'S APPLE DUMPLINGS

A simple, yet delicious recipe.

What makes these Evil Queen's Apple Dumpling's so special? The bottom half of the dumpling is sitting in delicious caramel cinnamon sauce while baking! So the top section is beautifully browned and crispy, while the bottom is more like an actual dumpling, swollen and soft.

When preparing the dessert this way, you may need to serve it in a bowl as the sauce is quite loose, and not as thick as a syrup.

See top photo.

You can also bake the dumplings without the sauce on a greased rimmed cookie sheet.

The results will be more like individual apple pies. Make the sauce as it is described in the recipe, however

boil it until it thickens into a nice syrup. An additional 20 minutes or so. Then you can sit the dumpling in a warm pool of sauce, place some whipped cream or ice cream, and a few berries and nuts. Either way, this Evil Queen's Dumpling Dessert will be the grand finale to your dinner.





Yield: 6 dumplings

Ingredients

1-1/2 cups sugar,
divided
2 cups water
4 tablespoons butter,
divided
1/2 teaspoon ground
cinnamon, divided
Pie pastry
6 small to medium
apples, peeled and
cored.

**There is nothing more iconic in a Fairytale
then the Evil Queen's poison apple!**

Directions

Begin by coring and peeling your apples. I purchased this wonderful coring tool and our local kitchen supplier. It makes the job quick and very easy.

In a saucepan, combine 1 cup sugar, water, 3 tablespoons butter and 1/4 teaspoon cinnamon. Bring to a boil; boil for 3 minutes. Remove from the heat and set aside.

Combine the remaining sugar and cinnamon; spoon into center of apples. Dot each apple with remaining butter.



Roll pastry into a 21-in. x 14-in. rectangle; cut into six 7-in. squares.

Place one apple in the center of each square. Moisten edges of pastry; fold corners to the center of top apple.

Pinch to seal.

Create decorative leaves with pastry (optional).

Create simple leaves in your pastry with a butter knife.

Use the back end of the knife to make lines into your leaves. Then with a little water you can adhere the leaves to the top of your dumplings.

Use 2 or 3 leaves per dumpling. Place dumplings in an ungreased 13-in. x 9-in. baking dish.

Brush each dumpling with a little beaten egg and sprinkle with extra sugar and pinch of cinnamon.

Pour syrup mixture into baking dish and around the dumplings.



Bake at 375 °F for 45 - 50 minutes or until pastry is golden brown and apples are tender.



To serve: Sprinkle a little powdered sugar "Snow" on top before serving (optional). Serve warm, in a bowl with sauce, or serve on a pool of thickened sauce with a few berries and pecans on the plate and a dollop of homemade whipped cream.

Always do a test run on an elaborate recipe like this before serving it on an important night!

POISON APPLE COCKTAIL

(Before dinner cocktail - adults only!)

It's hard to believe that such a delicious drink could be poisonous! *(of course it isn't)* However, why not stay close to Prince Charming, just in case you need a kiss!



Yield: 1 Cocktail

Ingredients

- 1 oz of Southern Comfort
- 1oz of Sour Apple Schnapps
- 2 oz of Cranberry Juice
- 2 oz of Lemon-Lime Soda

Directions

As a drink, combine ingredients in a tall glass over ice and stir well. As a martini, combine ingredients in a mixing tin filled with ice. Shake and strain into a chilled martini glass, high or lowball glass with ice.

THE JIMINY CRICKET COCKTAIL

(After dinner cocktail - adults only!)

A grasshopper is a sweet, mint-flavored, after-dinner drink. The Grasshopper cocktail began as an entry into a contest in New York City held in 1928, before the end of Prohibition. The recipe won the second place prize.



Yield: 1 Cocktail

Add these ingredients, in a cocktail shaker:

1 oz green creme de menthe

1 oz white creme de cacao

1 to 2 oz cream (*Half-and-half will work just fine, 15% MF*)

Mint leaves or chocolate shavings, to garnish

Combine the three liquid ingredients in an ice-filled cocktail shaker. Shake vigorously for about 20 seconds. Strain into a chilled cocktail or martini glass. Top with mint leaves or chocolate shavings.



MY SCHEDULE

I tested all of the recipes 2 to 3 weeks in advance, including making and freezing the pot pies to test them as well, taking notes on any changes I needed to make.

I printed and prepared all of the game materials one week in advance and decorated the dining room a few days before the party.

-I prepared the bar a day in advance with supplies to make both the Poison Apple and the Jiminy Cricket cocktails.

-The night before, I set my table, and put out the game booklets and clues next to the player's dinner plates, preparing the game.

-The Black bird pies had been made three days in advance and frozen.

-The morning of the party, I prepared the 10 melon caterpillars and put them in a plastic container in the fridge. I also made the salad dressing and put it into the fridge as well.

-Next I made the apple dumplings, placing them into the baking dish and covered it with plastic wrap, putting them in the fridge (un-baked). I prepared the dumpling sauce but did not pour it around the dumplings until just before putting them into the oven, leaving the sauce covered in a pot on the stove at room temperature (it's mostly sugar).

-The soup was made late afternoon, as it is fairly easy to make.

-My sister arrived early and began cutting the potatoes for the fries. Without the extra help, I am not sure I would have added homemade fries to the menu.

-Each course was assembled while the game was being played. While they were enjoying the soup, the salads were put together. While they were on the salad, the fries were being finished up and the pot pies and chocolate feathers assembled.

A note: The apple dumplings were put into the oven immediately after the pot pies were cane out, as they take a good 45 minutes to bake.

We all had a wonderful time, and both the dinner and game was a great success!

THE GAME TABLE



Here is a shot of my game table the night before. I like to test out the look of the table in advance, with the evenings lighting, so that I have plenty of time to switch things up if I change my mind about anything.

Although I love to create an atmospheric environment, I must make sure that everyone can read their game booklets without difficulty. It mustn't be too dark.

I love the wooden bowls and wooden spoons for the Goldilocks oatmeal soup. I also added lanterns and small sensor birds that would sing whenever someone reached across the table for something. The butterfly was a wonderful addition that I found at a garden supply shop. It was attached to a small wire and flutter around the centerpiece creating a realistic illusion. **Visit the game site and view a video of the room as my guests entered for dinner.**

<http://www.printablemysterygames.com>

FINAL TIPS:

Ok, so this all seems a little overwhelming, and you're not exactly sure you are up for trying all these new recipes. No problem. You can still customise the menu using recipes you are confident with (and use the printed menu as provided).

I would suggest that you make the soup though, as it is sooo easy and something novel that your guests will enjoy and talk about. Then serve a salad of your choice, but make the melon caterpillars and place them on top of it.

There are dozens of super easy pot pie recipes with 4 or 5 ingredients, or you may have a family pot pie recipe that you use and it is tried and true. In fact why not make one or two big pies, and create extra feathers from the pastry to place on top.

And then we come to the Evil Queen's Apple Dumplings. I had fun putting these together, and it was fast (under an hour) and absolutely delicious. *Testing the recipes in advance gave me the confidence to do them, and I knew what to expect on the night of my party.*



See the *labels* file for printable menus, place cards and wine labels. All of which come with the game.



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