

**Bloody Dickens Christmas Murder Mystery Dinner Party Game**  
<http://www.printablemysterygames.com>



## **Preparing the meal for the Bloody Dickens Murder Mystery game.**

A great menu for a Dickens themed murder mystery party would be the classic Christmas dinner written by Charles Dickens himself. In the famous scene from *A Christmas Carol*, Ebenezer Scrooge watches with the Ghost of "Christmas present" as the Cratchit family sits down to their holiday celebration.

However, cooking a full Turkey dinner, even during the holidays is a daunting task. You could still cook the full Turkey dinner that you are accustomed to, but rely more on changing up the presentation instead of new variations. A finished turkey adorned with large Kale leaves, fresh herbs and mini oranges, creates a wonderful period look and will set the stage for a spectacular dinner and game play that even Scrooge would love! Here are a few suggestions that we used when hosting our "*A Bloody Dickens Christmas*" murder mystery party.

## **Creamy Apple and Parsnip Soup**

Makes: 10 half cup servings



### **Recipe Ingredients**

3 table spoons butter  
4 medium parsnips, peeled and  
grated  
4 celery stalks, chopped  
2 tsp curry powder  
Small bunch of fresh sage  
2 apples, cored and chopped  
1 litre hot vegetable stock  
1/4 cup single cream  
Olive oil  
Salt & black pepper

### **Method**

Add butter to pan and melt, then add the parsnips and cook 3 minutes. Then add celery and apples. Add the curry powder and tear in a couple of sage leaves. Cook 2 minutes. Season with salt and pepper and allow to soften. Pour in the stock. Cover and simmer for 5 minutes.

Remove the pan from the heat and pour in the cream.

Use a hand-held stick blender or a regular blender to liquidize the soup to a smooth and creamy purée (you may need to do this in batches if using a jug blender).

Taste and adjust the seasoning if necessary. Finely slice 3-4 sage leaves and sprinkle over the soup to garnish. Drizzle over a little olive oil and serve.

## **Victorian Cranberry Salad Molds.**

Makes: 24 servings

### **Recipe Ingredients**

1 can (20 ounces) Crushed Pineapple, in juice  
2 packages (3 ounces each) Raspberry flavor gelatin  
1 can (16 ounces) whole berry cranberry sauce  
2/3 cup Walnut Pieces  
1 Apple, chopped

### **Method**

Drain pineapple, reserving juice. Add enough water to juice to measure 2 1/2 cups; pour into saucepan. Bring to boil. Pour over gelatin mixes in large bowl; stir 2 min. until completely dissolved.

Stir in pineapple, cranberry sauce, nuts and apple. Spoon into 24 paper-lined 2 1/2-inch muffin cups.

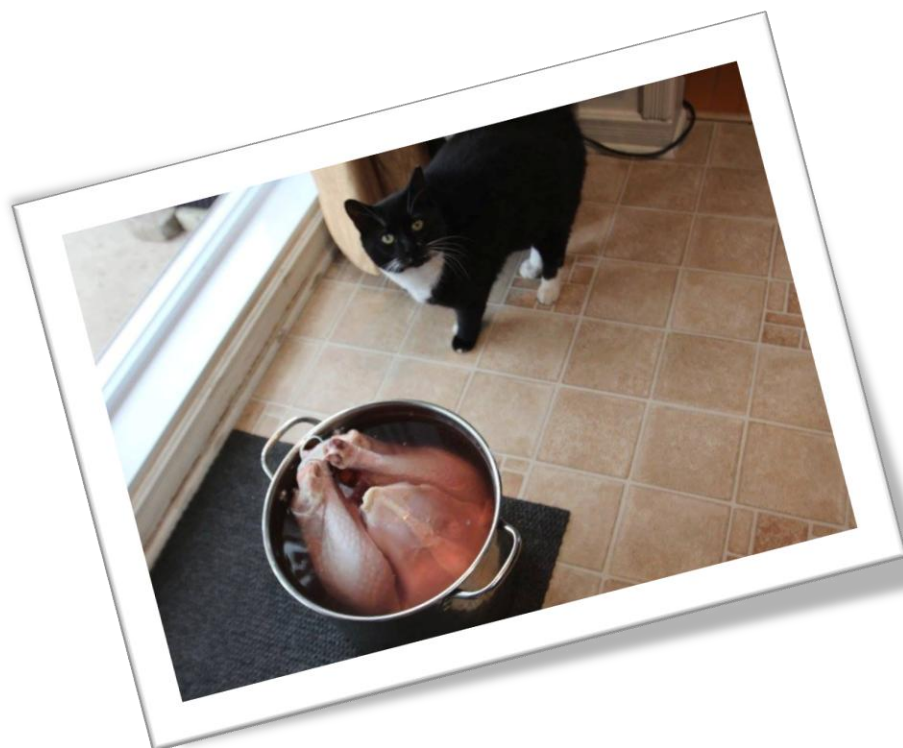
Refrigerate 3 hours or until firm.

Remove liners.

Lay molded gelatin "face-up" on a bed of arugula lettuce.



## **Roasted Turkey with a few side dishes.**



**Brine your turkey first** in a salty, sugary liquid for the best tasting, juiciest turkey ever! It's a centuries old technique, and best of all it's very simple.

What you'll need  
2 pounds of salt, and 2 cups of brown sugar. You will also need a large clean pot or picnic cooler large enough to hold the turkey

when completely submerged in water. Place the salt, sugar and water in the bucket, and stir to dissolve. Add the turkey (completely defrosted if frozen) and submerge in the liquid. If necessary add more water to cover the bird. Place the bucket or tub in a cold place for six hours. If necessary to keep the brine cold replace some of the water with a few bags of ice.

After the 6 hours remove the turkey from the brine and rinse well under cold running water. Let rest uncovered overnight in the refrigerator. This will drain any excess moisture and help dry out the skin so it will brown better.

### ***Roasting the Bird***

Rub the turkey with butter, ground pepper and your favourite herb or spice mix. Stuff the turkey with fresh herb sprigs, garlic cloves and large chopped pieces of carrot, celery and onion. Place on a clean well oiled roasting rack in a roasting pan. Add two cups of water to the pan.



Place rack on lowest level in oven and preheated to 400°. Add turkey and roast 30 minutes, then, without opening the oven, turn the heat down to 350° and continue roasting for 2 and 1/2 more hours, or longer depending on the size of your Turkey, basting every 30 minutes. Continue roasting until the breast meat is exactly 165° and the thigh reads 170°. Baste and check the temperature every 15 minutes or so in the final hour. Remove the Turkey and let rest covered with foil for 20 to 30 minutes before carving then serve immediately.



*Arrange your turkey on a platter filled with Kale leaves, cherry tomatoes, and small tangerines for a real period look.*

### **Side dish Maple Sweet Potatoes**

#### **Recipe Ingredients**

2 1/2 pounds sweet potatoes, peeled and cut into 1 1/2-inch pieces (about 8 cups)  
1/3 cup pure maple syrup  
2 tablespoons butter, melted  
1 tablespoon lemon juice  
1/2 teaspoon salt  
Freshly ground pepper, to taste

#### **Method**

Preheat oven to 400 °F. Arrange sweet potatoes in an even layer in a 9-by-13-inch glass baking dish. Combine maple syrup, butter, lemon juice, salt and pepper in small bowl. Pour the mixture over the sweet potatoes; toss to coat. Cover and bake the sweet potatoes for 15 minutes. Uncover, stir and cook, stirring every 15 minutes, until tender and starting to brown, 45 to 50 minutes more.

*Make Ahead Tip: Cover and refrigerate for up to 1 day. Just before serving, reheat at 350°F until hot, about 25 minutes.*



### **Side dish Bacon Wrapped Sausages**

#### **Recipe Ingredients**

Vegetable Oil 3 Tbsp

40 breakfast sausages links cut in half or twisted and then cut.

25 Thin bacon slices

#### **Method**

Preheat the oven to 350. Cut all the bacon slices in two and wrap the sausages half's with each. Spread the oil into a roasting tin and arrange the sausages in rows. Roast for 40 - 45 minutes until the bacon is crisp and the sausages are cooked through.

These can be prepared a day ahead uncooked and covered with foil and kept in the fridge for up to 2 days. Cook in the oven as directed.

## **Easy Christmas Rum Cake**



### **Recipe Ingredients**

Cake:

4 eggs  
1/2 cup Bacardi gold rum  
1/2 cup water  
1/2 cup canola oil  
1 (18.25oz) box Duncan Hines Moist Deluxe yellow cake mix  
1 (1 oz) box Jell-O instant vanilla pudding mix

### **Method**

Preheat oven to 350°.  
Grease Bundt pan with cooking spray.  
Pour all ingredients into bowl of mixer.

Mix gently 2 minutes to 2 1/2 minutes until smooth. Pour batter into prepared 10" Bundt pan. Bake 50 to 60 minutes. (Insert a knife into center of cake to test readiness. If it comes out clean, cake is cooked.) Allow cake to cool completely in pan. When cooled, remove from pan.

Glaze:

1 cup sugar  
1 stick butter  
1/4 cup rum  
1/4 cup water

Place all ingredients in small saucepan. Bring to a boil. Boil 3 minutes. When cake is cool, gently prick holes into the cake (while still in pan) with a knife. Slowly pour half of the glaze over the cake, making sure to fill in all the holes.

Once the cake has soaked up the glaze, turn cake over, removing pan, and place on serving platter. Gently prick more holes on this side and slowly pour other half of glaze over cake. Decorate with whipped cream, Candies leaves and maraschino cherries.

## **Spiced Orange Pomander Balls**



Create spiced orange pomander balls for your dinner table. Simply insert whole cloves into oranges in different patterns to create this attractive and wonderfully scented centerpiece.

*Make an extra 3 orange clove balls for the Dickens Wassail punch recipe on the next page.*

## **Dickens Christmas Warm Wassail Punch**

In Dickens time, Wassail punch was served from Christmas Eve till the Twelfth Night. A warm cup of *Christmas wassail* has plenty of spices and citrus and will fill you with joy from head to toe. This is an adult drink.

### **Ingredients:**

- 1 gallon apple cider
- 3 oranges
- 25-30 whole cloves (or more depending on your design)
- 6-10 cinnamon sticks
- 1/2 cup vodka
- 1/2 cup brandy



### **Method**

Preheat oven to 350°F.

Push cloves into each orange making a design and bake for 1 hour.

Mix all the ingredients (including the oranges) in a large pot and simmer.

Serve hot.

Note: cloves, oranges and cinnamon sticks are for flavoring only and are not meant to be eaten.





To complete your Dickens meal add an extra vegetable side dish such as a Green Bean Casserole or a platter of roasted Brussels Sprouts. Make your family's favorite stuffing recipe, dinner roles and of course homemade cranberry sauce.

If you have extra time, why not steam a traditional English style Christmas pudding and flambé it at the table? Now that would be a show stopper!

*Recipes: [www.printablemysterygames.com](http://www.printablemysterygames.com)*

