

Alice in Wonderland Recipes



Cream of Mushroom Soup
Forest Floor Salad
Queen of Hearts Pasta
Wonderland Cupcakes

Cream of Mushroom Soup

Ingredients:

- Half cup of butter
- Quarter cup of flour
- 1 medium onion, finely chopped
- 4 cups of mushrooms, finely chopped
- 2 cups of mushrooms, sliced
- 4 cups chicken broth
- 3 cups of light cream (half and half)
- Quarter cup of Madeira or sherry, or port.
- Salt and pepper to taste (aprox teaspoon each)
- 3 table spoons chopped parsley.
- 3 table spoons chopped basil.

1. Begin by melting the butter in a soup pot over medium heat.
2. Add chopped onion and sauté until softened, aprox 5 minutes.
3. Add salt and then mushrooms and cook for 5 minutes until mushrooms shrink and begin to release their liquid.
4. Add the flour a small amount at a time, and then add chicken broth in thirds.
5. Stir and bring to boil. Reduce and simmer for 10 minutes.
6. Now add the pepper, basil and Parsley. Stir.
7. Add the cream and simmer an additional 5 minutes.
8. Add the Madeira wine, stir and serve. Makes 10 servings.



Forest-floor Salad



Forest-floor Salad 1

- About a cup of greens per guest. (10)
- 2 cups fresh broccoli florets
 - ½ cup raisins or currents
 - ½ cup pine nuts
 - ½ cup chopped red onion
 - ½ cup bacon bits.

Combine ingredients and add dressing. (Honey Mustard Dressing) Do not drown the salad in dressing, but just enough to lightly coat everything. Place extra dressing on the table.

Honey Mustard Salad Dressing

- * 1/3 cup prepared mustard
- * 1/3 cup honey
- * 1/2 cup mayonnaise
- * 1/2 teaspoon garlic powder
- * 1 teaspoon dried dill weed

In a small bowl, whisk the yellow mustard, honey, mayonnaise, garlic powder and dill weed together until well blended.



Forest-floor Salad 2



Forest-floor Salad 2

About a cup of greens per guest. (10)
½ cup soft dried cranberries.
½ cup pecans
½ cup chopped celery
1 cup shredded mozzarella cheese
2 or 3 apples, cut in 5 or 6 wedges each.

Combine ingredients and add dressing. (Balsamic Vinaigrette) Do not drown the salad in dressing, but just enough to lightly coat everything. Place extra dressing on the table.

Balsamic Vinaigrette

¾ cup extra-virgin olive oil (175 mL)
⅓ cup balsamic vinegar ⅓ (75 mL)
1 tbsp lemon juice (15 mL)
1 tsp Dijon mustard (5 mL)
1 clove garlic, minced
¼ tsp salt (1 mL)
¼ tsp pepper (1 mL)



In liquid measure or small bowl, whisk together oil, vinegar, lemon juice, mustard, garlic, salt and pepper. (Make-ahead: Refrigerate in airtight container for up to 3 days.)

Queen of Hearts Pasta



Pasta for 10 (basic Alfredo sauce with tomatoes and shrimp).

- $\frac{3}{4}$ cup salted butter
- 2 cups heavy cream 35%
- 2- $\frac{1}{2}$ cloves garlic minced
- 2 cup grated Parmesan cheese
- $\frac{1}{2}$ cup diced tomatoes
- 1 cup chopped cooked shrimp (optional)
- 60 Whole cooked Shrimp with tails for heart shaped garnish (6 per guest)
- Salt and pepper
- Chopped Parsley for garnish

Boil pasta in well salted water according to package directions, enough for 10 guests. Drain well when cooked. Melt butter in a medium saucepan over medium low heat. Add cream and simmer for 5 minutes, then add garlic and cheese and whisk quickly, add diced tomatoes and pre cooked chopped shrimp heating through.

Spiral pasta with a fork on the individual plates creating a nest. Pour $\frac{1}{2}$ cup of sauce or so on top. Place mini carrots in twos around pasta nest, garnish with parsley and create 3 small hearts from the whole shrimp using toothpicks to complete the look. Place shrimp hearts around plate as well. Lightly sprinkle with pepper. Serve immediately.

Alice in Wonderland Cupcake's



Basic vanilla cupcake recipe

Ingredients:

- 1/2 cup butter.
- 1 3/4 cups sifted all-purpose flour
- 1 cup sugar
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg
- 3/4 cup milk
- 1 teaspoon vanilla.

1. Pre-heat oven to 375 degrees.
2. Put shortening in a mixing bowl.

3. Sift dry ingredients together in separate bowl.
4. With a mixer, mix the dry ingredients in slowly with the shortening.
5. Add 1/2 cup milk and the egg to the dry ingredients and beat until flour is fully moistened.
6. Add the remaining milk and the vanilla and/or almond flavoring and beat for about another minute.
7. Place paper liners in muffin pan and fill halfway full with the batter.
8. Bake at 375 degrees F for 15 to 18 minutes or until a cake tester or toothpick inserted into the middle of a cupcake comes out clean.

Makes about 18 cupcakes.

Butter cream Frosting: FIND CREAM CHEESE ICING

- 2 cups (230 grams) confectioners sugar (icing or powdered sugar), sifted
- 1/2 cup (113 grams) unsalted butter, room temperature
- 1 teaspoon pure vanilla extract
- 2 tablespoons milk or light cream

In an electric mixer, or with a hand mixer, cream the butter until smooth and well blended. Add the vanilla extract. With the mixer on low speed, gradually beat in the sugar. Scrape down the sides of the bowl. Add the milk and beat on high speed until frosting is light and fluffy (about 3-4 minutes). Add a little more milk or sugar, if needed.



See video at <http://www.printablemysterygames.com/>
For wonderland cupcake decorating techniques.