

THE UNOFFICIAL HOME ALONE



COOKBOOK



DELICIOUS RECIPES
TO ENJOY WITH
(AND WITHOUT)
THE FAMILY!

From a “Lovely” Cheese Pizza to a “Highly Nutritious”
Mac and Cheese Dinner, Tasty Meals Inspired by a Holiday Classic

BRYTON TAYLOR

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From a "Lovely" Cheese Pizza to a "Highly Nutritious"
Mac and Cheese Dinner, Tasty Meals Inspired by a Holiday Classic

BRYTON TAYLOR

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DEDICATION



To all those who have made *Home Alone* your Christmas tradition, this book is for you. I hope these recipes capture the magic of your memories and become a joyful addition to your holiday season for years to come.

INTRODUCTION



For more than thirty years, countless families have gotten into the holiday spirit with the Christmas classic *Home Alone*. And now you can bring the fond memories of this beloved movie into your kitchen! If you've ever been jealous of Kevin's massive marshmallow-topped ice cream sundae, or had a craving for the microwavable macaroni and cheese dinner, or wished you could have the entire cheese pizza all to yourself, you can create a delicious new tradition.

In *The Unofficial Home Alone Cookbook*, you'll re-create recipes from the movie itself, as well as dishes inspired by your favorite characters and scenes. Transport iconic booby traps, beloved quotes, and—of course—the Wet Bandits into your kitchen with these seventy-five nostalgic, Kevin-approved recipes. Whether you're home by yourself or gathering loved ones together, you'll be able to:

- Start the day with a hearty breakfast (whether you overslept the alarm or not), like an Airport Scramble or Mitch's Morning Mayhem Muffins.
- Whip up a quick and yummy lunch, like Harry's Hot Paw Pockets or Iron Grill Cheese Sandwiches.
- Choose easy snacks for your next movie night, like Marv's Munches, Kenosha Chicken Kickers, or Fiery Furnace Noodles.
- Kick dinner up a notch by re-creating your favorite foods seen in the movie, like Kevin's "Lovely" Cheese Pizza or a steaming,

cheesy plate of a “Highly Nutritious” Mac and Cheese Dinner.

- Serve up some kid-approved sweet treats, like Pan-Popping Rice Krispie Squares, Dunk 'n' Munch, or Crowbar Crunch.
- And wash it all down with a brightly colored cocktail or family-friendly drink, like the Tarantula Tango, Paint Can Punch, or the Filthy Animal.

With a few ingredients, you'll be reliving *Home Alone* with friends and family (or enjoying the nostalgia all for yourself) and making new, mouthwatering memories. Living out your favorite holiday moments has never been tastier.

Now head to the kitchen and eat like you're home alone!





CHAPTER 1

BREAKFAST

Breakfast doesn't have to be thrown by the wayside when morning chaos kicks in. If you're dashing off for a flight to Paris, you can whip up an Airport Scramble and chow down in under 5 minutes. And if mayhem is Monday morning's middle name? Be sure to prepare breakfast favorites in advance by freezing Woofin' Good Waffles or Toast 'em Tarts. If you find yourself on a slower Sunday morning, make a batch of Don't "Rash" the Bacon, which cooks slowly at low heat. Toss the bacon into a Grab 'n' Go Breakfast Burrito or serve as a side to the Battle-Plan Bagel Spread as you plan your day.

And if the worst thing you forgot was to use the fresh bread, fix up a heaped plate of Forgotten French Toast, a handy and indulgent recipe. Whatever your morning pace, this chapter will help you be prepared for whatever lies ahead and kick things off with the best meal of the day.



Airport Scramble

Chaos and confusion of the overnight power outage leave the McCallister household in a scramble, trying to get to the airport on time. An overslept alarm clock certainly has a way of whisking a family into a frenzy! But the only (gentle) whisking you'll do here is for the perfect scrambled eggs. The secret is less in the ingredients and more in the technique. You don't want overbeaten eggs that are rubbery, so keep your cool and use gentle heat for light, fluffy scrambled eggs.

SERVES 2

1 teaspoon unsalted butter

4 large eggs

¼ teaspoon salt

2 slices white or wheat bread, toasted

2 tablespoons finely chopped chives



1. Place a medium frying pan over low heat and add butter.
2. In a small bowl, beat eggs and salt together with a whisk.
3. Pour eggs into the frying pan and use a rubber spatula to move eggs around to scramble.
4. After about 45 seconds, when eggs begin to look like mushy curds, turn off heat and continue to stir another 10 seconds until they form soft curds.
5. Serve with toast and sprinkle 1 tablespoon chives on each serving of scrambled eggs for a mild onion-like flavor.

Forgotten French Toast

We've all forgotten something.... Reading glasses, keys...maybe your child on the other side of the world.... But hopefully the only thing you've overlooked in your mad rush was to use the bread before it became stale. Because if you did, you're in luck! Stale bread is a must for the perfect French toast. A few things to not forget are to use only egg yolks and cream for a real custardy texture and to flip the bread in the egg mixture after 10 seconds to keep the bread from becoming soggy.

SERVES 2

2 large egg yolks, room temperature
1/3 cup 2% milk, room temperature
1/3 cup light cream, room temperature
6 tablespoons confectioners' sugar, divided
1/2 teaspoon salt
1 teaspoon vanilla extract
4 (1"-thick) slices stale bread
4 tablespoons unsalted butter, divided
1 teaspoon ground cinnamon

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- 1.** Whisk together egg yolks, milk, cream, 2 tablespoons confectioners' sugar, salt, and vanilla in a medium bowl. Lay 1 bread slice in the bowl, leave 10 seconds to sponge up egg mixture on surface, then flip to coat other side another 10 seconds.
 - 2.** In a medium nonstick frying pan, melt 1/2 tablespoon butter over medium heat.

3. Fry bread 2 minutes, then flip and fry other side another 2 minutes. Repeat with remaining bread, adding another ½ tablespoon butter to pan between each bread addition.
4. To serve, sift remaining confectioners' sugar and cinnamon together and shake 1 tablespoon of the mixture over each French toast slice. Finish with 1 tablespoon butter on each stack of French toast.



TOASTY TEXTURE



You want dense bread for French toast. Brioche is the most decadent, but a traditional country loaf works just as well. And if the bread is fresh, slice it up and bake for 5 minutes on each side at 300°F in the oven to avoid sogginess.



Woofin' Good Waffles

If you break out one-liners faster than Kevin, you've probably had a lifetime of practicing ribbing and jousting with older siblings. But in the kitchen, you only need to practice how fast you can dish out these waffles on a Sunday morning. Here's a quick tip to get up to speed: Simply preheat your oven to keep all the completed waffles warm and toasty while you prepare the rest. You'll want to serve them up in one glorious hit. Then sit back and watch your friends (or siblings!) woof 'em down faster than Kevin's insults!

SERVES 8

1 ½ cups 2% milk

5 teaspoons white vinegar

3 large eggs, room temperature, separated

3 tablespoons granulated sugar

1 ½ cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

¼ cup cornstarch

½ teaspoon salt

3 tablespoons gently packed light brown sugar

⅓ cup shortening

1 (13-ounce) can whipped cream

½ teaspoon ground cinnamon

1 (8.8-ounce) container strawberries, hulled and chopped



- 1.** Preheat waffle maker and preheat oven to 200°F.

2. Mix milk and vinegar in a large measuring cup and let sit to form sour milk as you prepare remaining ingredients.
3. In a medium bowl, beat egg whites and granulated sugar 4–5 minutes with electric mixer on medium speed until stiff peaks form.
4. Sift flour, baking powder, baking soda, cornstarch, and salt into a large bowl. Stir in brown sugar and soured milk then use the electric mixer on medium speed to beat in egg yolks until just combined, about 1 minute.
5. In a small bowl, microwave shortening on medium power 20–30 seconds until fully melted. Stir into batter until smooth.
6. Gently fold in beaten egg whites.
7. Pour about $\frac{1}{8}$ batter into a preheated waffle maker and cook 5 minutes until steam stops. (The amount of batter you need to pour in will vary depending on the waffle maker's size.)
8. Remove waffle and place it on a large baking rack in the oven to keep warm until ready to serve. Use multiple baking racks if required to keep waffles from overlapping to avoid waffles losing their crispness. Cook remaining waffles.
9. Serve each waffle topped with whipped cream, sprinkle of cinnamon, and handful of strawberries.



Toast 'em Tarts

From charcoal starters to blowtorches, Kevin knows how to keep Harry toasty! But for something truly warm and inviting for anyone entering your home, there's nothing quite like a batch of freshly baked cinnamon sugar pastries. Just watch the temperature of your hands as you get a handle on the dough. If your hands heat up, pop the dough in the refrigerator for a quick 20-minute time-out!

SERVES 8

FOR FILLING

¼ cup unsalted butter
⅔ cup gently packed light brown sugar
1 ½ tablespoons ground cinnamon
½ teaspoon vanilla extract
3 tablespoons cornstarch

FOR DOUGH

2 ¼ cups all-purpose flour
¾ cup confectioners' sugar
1 teaspoon salt
¾ cup unsalted butter, cubed and chilled
4 tablespoons ice water

FOR CINNAMON GLAZE

¾ cup confectioners' sugar
½ teaspoon ground cinnamon

1 tablespoon 2% milk

¼ teaspoon vanilla extract

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- 1.** To make Filling: Melt butter 2 minutes over low heat in a small saucepan.
 - 2.** Stir brown sugar, cinnamon, and vanilla into melted butter until combined.
 - 3.** Add cornstarch and whisk until all clumps are dissolved.
 - 4.** Turn off heat and set aside to thicken while making the dough.
 - 5.** Preheat oven to 350°F.
 - 6.** To make Dough: Sift flour and confectioners' sugar into the large bowl of a stand mixer and stir in salt.
 - 7.** Add butter and mix on medium speed until dough forms a wet sand texture.
 - 8.** Turn the mixer to low speed and slowly drizzle in ice water 1 tablespoon at a time until dough clumps together.
 - 9.** Prepare the counter by lightly dusting it with flour.
 - 10.** Split dough in half and roll out each half into a 5" × 28" rectangle, handling as little as possible to keep butter from softening.
 - 11.** Spoon heaped teaspoons of filling onto one sheet of dough, keeping filling ½" from each edge. Use the back of the spoon to smooth so filling covers 2" × 4" area. Keep ¾" gap between each smear of filling so there is enough space to seal dough and keep filling from leaking out.
 - 12.** Lay second sheet of dough on top and firmly press dough between each section of filling and around the edges to seal. Trim edges with a pizza cutter or a knife, and slice

between each section of filling. Use a spatula to lift each pastry onto a large baking tray lined with baking paper, and use a fork to press down all the edges.

- 13.** Poke four rows of holes lengthwise down the top of each pastry with a fork.
- 14.** Bake pastries 30 minutes until golden brown.
- 15.** To make Cinnamon Glaze: While pastries bake, sift together confectioners' sugar and cinnamon in a medium bowl, then stir in milk and vanilla until a smooth paste forms.
- 16.** Let tray with pastries cool 5 minutes before transferring pastries to a wire rack to cool another 5 minutes.
- 17.** Spoon 1 teaspoon of Cinnamon Glaze onto the top of each pastry and smooth to coat.

Overslept Oatmeal

The McCallisters know that making breakfast is not in the cards when you're in flight mode, speeding to get out the door! But there's no need to cry over spilled milk if you've overslept your alarm: You'll make it to the gate on time if you fuel up with this breakfast standby. It's a classic combination of brown sugar and cinnamon-flavored oatmeal prepared overnight in the slow cooker. In the morning, simply scoop the oatmeal into a thermos to keep it hot on the go.

SERVES 4

1 cup steel-cut oats
3 cups water
1 cup 2% milk
¼ teaspoon salt
¼ cup gently packed light brown sugar
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
½ cup maple syrup
1 (4.4-ounce) container blueberries



- 1.** In a slow cooker, combine steel-cut oats, water, milk, and salt before going to bed. Stir well.
- 2.** Cover slow cooker and set it to low 8 hours.
- 3.** In the morning, stir oats, then mix in brown sugar, vanilla, and cinnamon. Top each serving with 2 tablespoons maple syrup and $\frac{1}{5}$ cup blueberries.



Grab 'n' Go Breakfast Burritos

Did Marv and Harry really think driving around and robbing houses would be an easy grab 'n' go job? Boy, were they wrong! Luckily, whipping up a batch of these breakfast burritos is a much simpler feat. Whether you're off on a daring escapade or just need a quick bite before work, these burritos will give you all the energy you need. Don't want to be caught out? Simply pop them in the freezer, where they maintain their freshness for up to 3 months.

SERVES 6

4 tablespoons unsalted butter

1 cup fresh baby spinach

6 (10") white tortillas

3 cups shredded Cheddar cheese

1 batch [Don't "Rash" the Bacon](#) (see recipe in this chapter)

3 batches [Airport Scramble](#) (see recipe in this chapter)

¾ cup barbecue sauce



- 1.** Melt butter in a large saucepan over medium heat. Add spinach, cover pan, and cook 2 minutes.
- 2.** Remove lid, stir, and continue cooking another 2 minutes.
- 3.** Scoop spinach into a colander and gently press down to strain any excess liquid. Separate into 6 servings.
- 4.** Cut six (12") sheets of aluminum foil and baking paper. Place one sheet aluminum foil on counter and cover it with one sheet baking paper. Place 1 tortilla on top and layer with 1 serving spinach, 2 pieces bacon, 2 scrambled eggs, ½ cup

Cheddar cheese, and 2 tablespoons barbecue sauce. If switching out with another cheese, use a hard or semi-hard cheese that freezes and thaws well such as Gouda, Edam, or provolone. Leave 2" of space at the top and bottom of tortilla for wrapping. Repeat with remaining ingredients.

5. Fold each burrito by bringing the bottom of the tortilla up and over the filling, creating a half-moon shape. Fold tortilla's left side toward the center so the tortilla covers the filling. Tuck the top of the tortilla toward the center. You may need to create an extra pleat to wrap the tortilla tightly around the filling. Fold the tortilla's right side over the middle and turn the burrito so the seam is face down.
6. Wrap baking paper with its outer layer of aluminum foil tightly around each burrito and place in the freezer.
7. When ready to eat, remove burrito from foil and baking paper and place on a plate. Cover burrito with a damp paper towel to prevent it from drying out, and microwave on high 4–5 minutes until heated through.



UNLEASH THE FLAVOR



Spice up your burrito with different toppings! While some toppings don't freeze well due to moisture, you can add extra flavor on the day you're eating it. After reheating your burrito, peel back the tortilla seam and add ingredients along the edge. For a burst of fresh, creamy richness and spiciness, try combining 1 tablespoon sour cream, 1 teaspoon Frank's RedHot sauce, and 1 tablespoon chopped fresh cilantro as a topping!

Don't “Rash” the Bacon

There's no way bacon would have made the cut in the morning in the McCallister household! But for mornings when you aren't rushing, serve up a few slices of this bacon to round out breakfast alongside the [Airport Scramble](#) (see recipe in this chapter). Don't be rash! It takes a full 20 minutes to cook properly. Add it to your [Grab 'n' Go Breakfast Burrito](#) (see recipe in this chapter), or let it cook for an extra 5 minutes, then crumble it over your [Ground-Crunching Caesar Salad](#) (see recipe in Chapter 2).

SERVES 4

12 slices bacon

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1. Preheat oven to 400°F.
 2. Line two large baking trays with baking paper.
 3. Arrange bacon on baking trays, keeping slices from overlapping.
 4. Bake 20 minutes or until bacon is crispy and browned.
 5. Remove bacon from the oven and use paper towels to blot any excess oil before serving.



CRUNCH TIME



For a healthier option, place the bacon on a wire rack on the baking tray to allow the excess oil to drip off while baking.



Mitch's Morning Mayhem Muffins

Not that the house needs more mayhem when the family is already late to the airport, but Mitch sure knows how to take it up a gear! Put your baking skills into automatic and mix up a batch of muffins before you hit the road in the morning. Childhood memories drive the flavors with a scrumptious burst of Frosted Flakes.

SERVES 12

3 ½ cups Frosted Flakes, divided
1 ½ cups 2% milk
1 cup all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
¼ cup unsalted butter, room temperature
½ cup granulated sugar
1 large egg, room temperature
½ teaspoon vanilla extract
½ cup gently packed light brown sugar
1 teaspoon ground cinnamon



- 1.** Pour 2 cups Frosted Flakes into a large bowl and cover with milk. Let sit 30 minutes to infuse.
- 2.** Preheat oven to 400°F and prepare a twelve-cup muffin pan by coating the bottom and sides of each muffin cup evenly with a thin layer of softened butter. Dust each muffin cup with flour, or line with paper baking cups.

3. Use a food processor to grind down remaining 1 ½ cups Frosted Flakes, reducing the cereal to ½ cup.
4. In another large bowl, sift together flour, ½ cup ground Frosted Flakes, baking powder, and salt.
5. In the large bowl of a stand mixer, cream butter and granulated sugar together 2 minutes. Add egg and vanilla and beat 1 minute to blend.
6. Strain Frosted Flakes–infused milk into a large measuring cup, lightly pressing the cereal to release any absorbed milk, and add ¾ cup infused milk to the mixing bowl. If infused milk falls short of ¾ cup, top up with extra 2% milk.
7. Add dry flour mixture into mixing bowl and stir until blended but still lumpy.
8. Fill each prepared muffin cup ⅓ full.
9. Mix brown sugar, remaining 2 tablespoons ground Frosted Flakes, and cinnamon together in a small bowl. Sprinkle 1 teaspoon over batter in each muffin cup. Top with remaining batter until each cup is approximately ⅔ full. Sprinkle with remaining topping mixture.
10. Bake 20 minutes. Let cool 10 minutes before serving warm.



Battle-Plan Bagel Spread

Kevin knows that you need a plan when you gear up for battle. And how smoothly you execute that plan depends on your readiness and stamina. Keeping a supply of this garlic and herb bagel spread in the refrigerator is a sure way to maintain the energy you need. A few tablespoons of this tasty spread give your favorite toasted bagel the edge! No need to ration; spread it out thickly, and you'll be ready for anything that comes your way.

SERVES 6

8 ounces cream cheese, softened

$\frac{3}{4}$ teaspoon lemon zest

1 teaspoon ground black pepper

1 clove garlic, peeled and minced

2 tablespoons finely chopped fresh dill

1 tablespoon lemon juice

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1. In a medium bowl, use a fork to combine cream cheese, lemon zest, pepper, garlic, and dill until blended. Add lemon juice and continue mixing until spread is smooth.
 2. Transfer spread to an airtight container, then refrigerate 30 minutes to chill and to allow the flavors to meld. When serving, avoid leaving out at room temperature for more than 1 hour. Store in the refrigerator for up to 5 days.



LEVEL UP



Take this to the next level by layering the spread with a topping of smoked salmon, capers, and red onion slices for an unbeatable brunch combo.



Home for Christmas Cranberry Muffins

After a long day of challenges, Kevin realizes nothing is sweeter than having your family with you for Christmas. The orange juice brightens up these muffins the same way family members brighten up the moment they come together on Christmas morning. The cranberries add a pop of tartness, while the spices add warmth to the muffins. The delicious flavors are guaranteed to unite everyone in wanting seconds.

SERVES 12

½ cup granulated sugar, divided
1 cup dried cranberries, roughly chopped
1 ½ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon ground cinnamon
¼ teaspoon ground allspice
1 teaspoon salt
⅓ cup unsalted butter
¾ cup orange juice with pulp
1 large egg, room temperature
¼ teaspoon grated orange peel
¼ cup walnuts, chopped



- 1.** Preheat oven to 375°F.

2. Sprinkle $\frac{1}{4}$ cup granulated sugar over cranberries in a small bowl and set aside.
3. In the large bowl of a stand mixer, sift in flour, then add baking powder, cinnamon, allspice, salt, and remaining granulated sugar. Set aside.
4. In a large glass measuring cup, microwave butter on high 20–30 seconds until melted. Stir in orange juice and beat in egg with a fork.
5. Make a well in the middle of flour mixture and pour in liquid mixture. Mix on medium speed 1 minute or until combined.
6. Fold in cranberry mixture, orange peel, and walnuts.
7. Grease twelve-cup muffin tray evenly with a thin layer of softened butter, dust with extra flour, and fill each muffin cup $\frac{2}{3}$ full with batter.
8. Bake 15–20 minutes until golden brown. Let cool 10 minutes before serving warm.



SOMETHING NUTTY



Ramp up the deliciousness of the walnuts. In a medium frying pan over medium heat, melt 1 tablespoon butter, then stir in walnuts to coat. Continue stirring 5 minutes until mixture starts to brown. Let cool 5 minutes before stirring walnuts into muffin batter.



CHAPTER 2

LUNCH

Kevin knows a thing or two about making a big impression by using what he has on hand. And with these lunch recipes, you'll find you'll be just as resourceful. A bag of Doritos, some canned soups and vegetables, and leftover chicken, and suddenly you're one smooth host with the Criminally Crispy Chip Casserole. Meanwhile, warm and crispy bread and melted cheese is all it takes to leave a lasting impression with Iron Grill Cheese Sandwiches: your secret weapon for a lunchtime victory!

You can also hook your guests from the first bite with a combination of spices along with breadcrumbs, milk, eggs, and flour. Those ingredients give you the foundation for both Off-the-Hook Fish Sticks and All-Dressed Chicken Nuggets! And let's not forget about unexpected guest appearances: When the party grows unexpectedly, let Bungling Burgers and Headcount Hot Dogs save the day. These crowd-pleasers will keep hunger at bay and help you avoid party-planning blunders.





Iron Grill Cheese Sandwiches

On the face of it, a good battle plan is to strike while the iron is hot! And Marv can assure you, the iron certainly was hot and left an impact. These hot-off-the-iron grilled cheese sandwiches will also leave you with a lasting impression, but it will be one of total warmth and comfort. Substitute the bread for a Tuscan loaf or ciabatta for an airy variation, and serve with a steaming bowl of tomato soup for a traditional and comforting combination.

SERVES 4

5 tablespoons unsalted butter, melted

1 tablespoon chicken stock powder

8 slices white or wheat bread

$\frac{3}{4}$ cup shredded Gouda cheese

$\frac{3}{4}$ cup shredded mozzarella cheese

$\frac{1}{2}$ cup shredded sharp Cheddar cheese

$\frac{1}{4}$ teaspoon garlic powder



- 1.** Preheat sandwich press or oven broiler.
- 2.** Mix melted butter and chicken stock powder in a small bowl and brush one side of each slice of bread with butter mixture. Place 4 slices of the bread buttered side down on a medium broiler pan.
- 3.** Mix Gouda, mozzarella, Cheddar, and garlic powder in a medium bowl and cover each of the 4 prepared bread slices with $\frac{1}{2}$ cup cheese mixture. Close each sandwich with remaining bread slices, buttered side up.

4. Grill sandwiches under the broiler 2 minutes, flip sandwiches, and grill another 2 minutes. Rotate pan and grill sandwiches 1 minute to distribute the heat evenly. If using a sandwich press, cook 1 sandwich at a time according to manufacturer instructions.
5. Transfer sandwiches to plates and serve warm.



All-Dressed Chicken Nuggets

Harry must feel Kevin's booby-trap antics are "fowl" play, especially when glue and feathers are involved. But in Kevin's eyes, anything goes when you're defending your home! The only thing that'll fly when it comes to a lunch everyone can agree on is this childhood favorite—a good old helping of crispy chicken nuggets. Dress your chicken to the nines by dunking these crunchy little morsels into an All-Dressed Dip inspired by northern snowbirds.

SERVES 4

FOR ALL-DRESSED DIP

- 1 cup apple cider vinegar**
- ¼ cup granulated sugar**
- 3 teaspoons citric acid**
- 1 cup sour cream**
- ½ cup ketchup**
- ¼ teaspoon salt**
- 1 teaspoon smoked paprika**
- 1 teaspoon onion powder**
- ½ teaspoon garlic powder**
- 1 packet active dry yeast (2 ¼ teaspoons)**
- 4 tablespoons water**
- 1 ½ tablespoons cornstarch**

FOR CHICKEN

- 2 ½ cups panko breadcrumbs**
- ¾ cup all-purpose flour**

2 large eggs
1 tablespoon 2% milk
1 teaspoon salt
2 teaspoons ground black pepper
2 teaspoons onion powder
2 teaspoons garlic powder
**1 pound boneless skinless chicken breasts (about 2 pieces),
cut into 1"-thick (1" × 2") pieces**

- 1.** To make All-Dressed Dip: In a small saucepan, combine vinegar and sugar and heat on low 30 minutes or until reduced by half. Remove from heat and stir in citric acid.
- 2.** In a small bowl, combine sour cream, ketchup, salt, paprika, onion powder, garlic powder, yeast, and reduced vinegar.
- 3.** Heat water in a small saucepan over low heat 2 minutes. Whisk in cornstarch until a gel forms, then add mixture to dip. Mix well.
- 4.** Refrigerate 1 hour to allow the flavors to meld.
- 5.** To make Chicken: Preheat oven to 300°F.
- 6.** Place breadcrumbs onto a large, unlined baking sheet and bake 12 minutes until golden brown, stirring halfway through.
- 7.** In one small bowl, add flour. In another small bowl, whisk together eggs and milk. In a medium bowl, mix together breadcrumbs, salt, pepper, onion powder, and garlic powder.
- 8.** Roll each piece of chicken in flour, dip into egg mixture, and then coat in breadcrumb mixture. Place across two large baking sheets lined with a silicone mat or baking paper.

9. Repeat until each baking sheet is full but chicken pieces are not touching. Refrigerate 15 minutes.
10. Increase oven to 390°F.
11. Place baking sheets in the oven and cook 10 minutes. Flip chicken pieces and cook an additional 10 minutes until interior is no longer pink. Transfer chicken pieces onto a large platter with All-Dressed Dip on the side and serve. Store leftovers in an airtight container in the refrigerator for up to 3 days.

Off-the-Hook Fish Sticks

It seems Kevin managed to wriggle his way out of a tight spot, thanks to Old Man Marley. One of the best ways to get off the hook in the kitchen when you need to think up a quick meal option is by premaking a few batches of your favorites and freezing them. These delicious and easy fish fingers will save you from fishing around for midweek lunch ideas that will hook the whole family!

SERVES 4

1 cup all-purpose flour, divided
½ cup 2% milk
2 large eggs
¾ teaspoon Tabasco sauce
1 tablespoon water
2 cups panko breadcrumbs, toasted, lightly crushed
¾ cup finely grated Parmesan cheese
1 teaspoon salt
1 teaspoon ground black pepper
1 ½ pounds cod fillets, sliced into 4" × 1" strips
¼ cup unsalted butter, melted



- 1.** In a medium bowl, pour in ½ cup flour.
- 2.** In a second medium bowl, whisk together remaining ½ cup flour, milk, and 1 egg until batter is smooth.
- 3.** Whisk remaining egg, Tabasco sauce, and water in a third medium bowl.

4. Mix together breadcrumbs, Parmesan cheese, salt, and pepper in a fourth medium bowl.
5. Working with 1 cod strip at a time, dip into flour to coat thoroughly.
6. Next, dip fish strips into egg and Tabasco mixture, turning to coat evenly, then dip into batter.
7. Roll in breadcrumb mixture and place onto a large, unlined baking sheet.
8. Place baking sheet in the freezer 1 ½ hours.
9. Preheat oven to 430°F.
10. Drizzle melted butter over fish sticks then bake 10 minutes. Turn fish sticks over and bake another 10 minutes. Test readiness by cutting open a fish stick from the middle of baking sheet. Fish should flake easily with a fork. Serve.



TASTY TARTAR



For a dipping sauce, combine 1 cup mayonnaise, 2 tablespoons dill pickle relish, ⅓ cup chopped fresh parsley, 1 tablespoon lemon juice, 2 teaspoons Dijon mustard, ½ teaspoon salt, and 1 teaspoon ground black pepper. Chill 30 minutes in the refrigerator before serving.

Criminally Crispy Chip Casserole

Poor Kevin probably feels he's now in the same category of criminal as Marv and Harry after his toothbrush heist. Don't get caught red-handed with nothing to serve up for lunch. The only thing you need to have stashed in your kitchen cupboards to whip up this dish is a bag of Doritos, some canned soups and vegetables, and leftover chicken. You'll be one smooth host with this criminally easy recipe.

SERVES 6

- 1 (6-ounce) bag original Doritos, crushed**
- 3 cups shredded cooked chicken breast**
- 1 (10-ounce) can cream of chicken soup**
- 1 (10-ounce) can corn kernels, drained**
- 4 tablespoons tomato paste**
- 2 teaspoons cornstarch**
- 2 teaspoons chili powder**
- 1 teaspoon ground cumin**
- 1 teaspoon ground black pepper**
- 1 teaspoon dried oregano**
- ¼ teaspoon garlic powder**
- ¼ teaspoon onion powder**
- ¼ teaspoon paprika**
- ⅛ teaspoon ground cinnamon**
- 1/32 teaspoon cayenne pepper**
- 1/32 teaspoon ground allspice**
- 2 ½ cups shredded Cheddar cheese**

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1. Preheat oven to 350°F.
 2. Oil a 9" × 9" pan. Cover bottom of pan with ½ bag crushed Doritos.
 3. In a large bowl, stir together chicken, chicken soup, corn kernels, and tomato paste. In a small bowl, mix cornstarch and spices together thoroughly.
 4. Stir spice mixture into chicken mixture until well combined.
 5. Scoop into pan on top of Doritos.
 6. Mix remaining crushed Doritos and shredded cheese together in a medium bowl and layer on top of chicken.
 7. Bake 25 minutes.

TACO HACK

Don't have all the spices in your cupboard? Switch them out for a 1-ounce packet of premade taco seasoning, but include the cornstarch to help the soup thicken.

Na-Cho House Salad

Marv and Harry have a knack for snatching up whatever catches their fancy... especially when it's not their own house. In their kaleidoscope of pickings, everything seems to be up for grabs! But in your house, everyone will only be grabbing for a helping of this creamy, zesty nacho salad that is super easy to pull together. If it's "na-cho" house and you show up with this dish, you will surely be invited back again! Serve alongside a bowl of your favorite tortilla chips.

SERVES 10

8 ounces cream cheese, softened

½ cup sour cream

½ cup mayonnaise

1 (16-ounce) jar taco sauce

1 ½ cups chopped green onions

2 cups (½"-thick) shreds romaine lettuce

2 cups shredded mozzarella cheese



- 1.** Mix cream cheese, sour cream, and mayonnaise in a medium bowl and spread on the bottom of a 9" × 13" dish. Store lettuce in a separate bowl in the refrigerator until ready to serve to prevent sogginess.
- 2.** Chill dish in refrigerator until close to serving time.
- 3.** When ready to serve, layer cheese mixture with taco sauce and smooth to cover. Sprinkle on green onions and chopped lettuce. Top with mozzarella cheese. Serve.



Johnny-O's Spaghetti-Uh-Oh's

Uh-oh! Snakes thought he had a sure thing when he demanded the big payout from Johnny but was met with the over-the-top, big-bang surprise. This homemade version of spaghetti is just as surprising and shoots the childhood spaghetti experience to the next level. To pack some protein into your meal, serve up with a side of meatballs. Like Snakes, you won't be walking away without a belly full.

SERVES 4

1 cup uncooked anelli pasta
1 (9.5-ounce) jar sun-dried tomatoes
3 ¼ cups hot water, divided
1 teaspoon beef stock powder
2 teaspoons gently packed light brown sugar
½ teaspoon garlic powder
½ teaspoon onion powder
1 cup grated Parmesan cheese
⅔ cup sour cream
1 (4.5-ounce) can tomato paste



- 1.** Cook pasta according to package instructions, drain, and set aside.
- 2.** Add sun-dried tomatoes, 1 cup water, beef stock powder, brown sugar, garlic powder, and onion powder to a blender. Blend 30 seconds until smooth.

3. Pour sun-dried tomato mixture into a large saucepan. Add $\frac{1}{4}$ cup of water to blender and swirl to catch any remaining sauce. Pour into saucepan.
4. Heat sauce over medium heat until it bubbles, about 5 minutes.
5. Stir in Parmesan cheese until melted about 1 minute.
6. Add sour cream, tomato paste, and remaining 2 cups water and stir 3 minutes until heated.
7. Add pasta and stir to coat. Heat 2 minutes, then serve.



Ground-Crunching Caesar Salad

Coming up against Kevin meant Marv and Harry were always in some ground-crunching predicament. But the only crunch you'll find here are homemade croutons and crisp lettuce. Make the croutons ahead of time and store them in an airtight container for up to 2 weeks.

SERVES 4

FOR CAESAR DRESSING

- 3 tablespoons mayonnaise**
- 1 clove garlic, peeled and minced**
- 2 teaspoons anchovy paste**
- 3 teaspoons Dijon mustard**
- ½ tablespoon Worcestershire sauce**
- ¼ teaspoon Tabasco sauce**
- 2 tablespoons lemon juice**
- 2 tablespoons red wine vinegar**
- 2 tablespoons extra-virgin olive oil**
- ½ teaspoon salt**
- ½ teaspoon ground black pepper**

FOR CROUTONS

- ⅓ cup olive oil**
- 2 tablespoons finely grated Parmesan cheese**
- 1 tablespoon finely chopped fresh rosemary**
- 1 teaspoon sea salt**
- 1 baguette, cut into ½" cubes**

FOR SALAD

10 cups torn romaine lettuce

½ cup grated Parmesan cheese



- 1.** To make Caesar Dressing: In a small bowl, combine mayonnaise, garlic, anchovy paste, mustard, Worcestershire sauce, and Tabasco sauce. Stir in lemon juice, vinegar, and olive oil.
- 2.** Add salt and pepper. Whisk together until well combined.
- 3.** Cover and place in refrigerator to infuse overnight. This dressing will keep for several days in the refrigerator.
- 4.** To make Croutons: Preheat oven to 375°F.
- 5.** In a small bowl, combine olive oil, finely grated Parmesan cheese, rosemary, and salt. In a large bowl, spoon olive oil mixture over bread cubes and toss until they are coated in oil mixture.
- 6.** Evenly spread cubes onto a large baking sheet lined with baking paper so they aren't crowded. Bake 10 minutes, stirring halfway through.
- 7.** To make Salad: When ready to serve, toss lettuce, grated Parmesan cheese, and Caesar Dressing in a large bowl to coat. Sprinkle with Croutons.

Harry's Hot Paw Pockets

Harry still hasn't learned: When your paws are prying where they don't belong, you're bound to get burned! Avoid making the same rookie mistake and watch your fingers when these delicious pockets of gooey filling wrapped in doughy goodness come out of the oven. Wait at least 5 minutes before tucking in.

SERVES 6

FOR DOUGH

$\frac{2}{3}$ cup warm water

1 tablespoon granulated sugar

1 packet active dry yeast (2 $\frac{1}{4}$ teaspoons)

3 cups all-purpose flour

1 teaspoon salt

8 tablespoons unsalted butter, cubed and chilled

1 large egg white

FOR FILLING

1 teaspoon dried thyme

1 teaspoon smoked paprika

1 teaspoon dried marjoram

1 teaspoon dried oregano

9 teaspoons tomato paste

24 slices pepperoni

12 thin slices mozzarella cheese

-
1. To make Dough: Mix warm water, sugar, and yeast in a large measuring cup. Cover and let sit 15 minutes until mixture foams to about 1 ½ cups.
 2. In the large bowl of a stand mixer, sift flour and salt. Blend in butter until mixture resembles wet sand.
 3. Pour yeast mixture into flour mixture and combine.
 4. Using a dough hook, knead dough 3–4 minutes until smooth (dough will be soft and not like traditional pizza dough).
 5. Grease a large bowl with olive oil, shape dough into a ball, and place in bowl. Cover with plastic wrap and let sit 1 hour.
 6. Dust a work surface with extra flour and roll out dough to ¼" thickness. Cut into six (6" × 7") rectangles.
 7. To make Filling: In a small bowl, mix thyme, paprika, marjoram, and oregano.
 8. Spread 1 ½ teaspoons tomato paste on each dough rectangle, leaving a gap around the entire edge of rectangle. Sprinkle spice mixture across tomato paste. Top one side of each dough rectangle with 4 slices pepperoni and 2 slices mozzarella cheese.
 9. Preheat oven to 340°F.
 10. In a small bowl, whisk egg white. Brush over edges of dough. If egg white is difficult to spread, add 1 teaspoon water. Fold each dough rectangle in half, bringing one side over fillings. Fold and pinch edges closed to seal fillings. Brush with another wash of egg white on top of the entire pocket.
 11. Bake 25 minutes. Let cool 5 minutes before serving.

Buzz's Trunk-Able Lunchable Cheese Board

The only thing better than Buzz's insults are the prized possessions he has stashed in his trunk. What goods he has stashed helps Kevin pull off something great. To truly achieve great hosting, a cheese board is a must. But there's really no need to spend your life savings (or your brother's!) to make this epic board. It's not so much about the stash as it is about the presentation. Use a large, divided plastic tray to serve up this grown-up take on a childhood favorite.

SERVES 9

1 (8.8-ounce) box Ritz crackers

6 (8-ounce) bags Mini Oreos

12 ounces sliced Cheddar cheese

2 large Honeycrisp or Fuji apples, cored and sliced

6 ounces pepperoni slices



- 1.** Use a collection of plastic lunch containers in a variety of sizes in primary colors to create the impression of a large lunchbox.
- 2.** Arrange Ritz crackers in largest container. Arrange Mini Oreos in another large container. Place cheese slices, apple slices, and pepperoni in individual medium containers. Arrange containers together.



Sizzling Steak Sandwiches

Kevin keeps leaving hothead Harry sizzling, igniting the tension even more. But the only thing sizzling at this table is the incredibly juicy steak sandwiches being served up. You'll want to fire up your stove to high heat to sear the beef quickly. To make sure the pan is hot enough, sprinkle a few drops of water on the pan. If they sizzle and evaporate, you're ready to sear away. When you take the steaks out of the pan, let them rest—a tip Harry would have been wise to take!

SERVES 4

½ cup mayonnaise

3 cloves garlic, peeled and minced

1 ½ tablespoons lemon juice

1 ½ teaspoons salt, divided

1 ½ teaspoons ground black pepper, divided

4 (4-ounce) flank steaks

2 tablespoons olive oil, divided

1 large white onion, peeled and thinly sliced

4 bread rolls, sliced lengthwise

4 slices provolone cheese

4 romaine lettuce leaves, sliced

1 large tomato, sliced



- 1.** Combine mayonnaise, garlic, lemon juice, ½ teaspoon salt, and ½ teaspoon pepper in a small bowl. Refrigerate 30 minutes.

2. Preheat oven broiler. Preheat large oven-safe skillet over medium-high heat on the stove 2 minutes.
3. Sprinkle steak with remaining salt and pepper on both sides.
4. Add 1 tablespoon olive oil to hot skillet, and then add steaks. Cook 3 minutes on each side.
5. Remove steak from the skillet and let it rest for 5 minutes while you cook onions.
6. Add 1 tablespoon olive oil to the same pan and add onions. Cook 5 minutes, using tongs to turn once, until softened and beginning to brown.
7. Place bread rolls onto a large, unlined baking sheet. Place under broiler 2 minutes until lightly golden.
8. Spread 1 tablespoon garlic sauce on each bottom roll, then add 1 steak. Top with onions and provolone cheese.
9. Place baking sheet back under broiler 2 minutes until cheese has melted.
10. Add lettuce and tomato slice. Add top roll and serve.



Headcount Hot Dogs

While Heather might have wanted to do an extra headcount, when it comes to serving up hot dogs for a party, there's no need to get too specific. Once you do a quick guess at the number of guests, double that for how many hot dogs you'll need. Some of your guests will have two hot dogs while others will just want one. Add a huge serving of crispy French fries along the side, and the numbers all work out in the end.

SERVES 6

1 ½ cups chopped tomato
¾ cup peeled and chopped white onion
¼ cup seeded and chopped green bell pepper
¼ cup seeded and chopped red bell pepper
2 tablespoons chopped sport peppers
6 dill pickles, chopped
1 ½ tablespoons yellow mustard
½ teaspoon ground black pepper
½ teaspoon celery salt
½ teaspoon garlic powder
6 beef hot dogs
6 hot dog buns



- 1.** Add tomatoes, onions, green and red bell peppers, sport peppers, and dill pickles to a food processor and pulse for more uniform, finely chopped pieces.

2. Scoop into a medium bowl and stir in yellow mustard, black pepper, celery salt, and garlic powder until well combined.
3. Cover and refrigerate at least 30 minutes or for up to 3 days.
4. Make shallow slits in each hot dog to prevent them from bursting while cooking.
5. Bring a large pot of water to a boil, then add hot dogs and cook 5 minutes.
6. To assemble, place hot dogs in buns and arrange them on a serving platter. Serve alongside condiments and hot dog toppings.



PEPPER SWAP



If you can't find sport peppers or prefer a milder heat, replace with banana peppers or pickled red pepper for a similar tangy flavor. If you're looking for a bit more heat, try 1 teaspoon jalapeño pepper.



Packed Suitcase Pitas

Kevin rightfully argues that if you've never done it before, packing a suitcase can be an overwhelming task. But there's nothing tough about packing pitas, since you simply start with the basics: Load up the pocket with freshly cooked chicken slices, layer with a creamy tzatziki dressing, and then fully pack the rest of the pita to the gills with all the fresh goodness of onion, tomato, and feta cheese. You'll be stuffed in no time. Try adding or swapping in different ingredients—the possibilities are endless!

SERVES 4

FOR TZATZIKI SAUCE

- 1 cup plain Greek yogurt**
- ½ cup grated cucumber, strained**
- 1 clove garlic, peeled and minced**
- 1 tablespoon lemon juice**
- 1 tablespoon chopped fresh dill**
- ½ teaspoon salt**
- ½ teaspoon ground black pepper**

FOR PITAS

- 1 pound boneless, skinless chicken breasts, sliced into thin strips**
- 2 tablespoons olive oil, divided**
- 1 tablespoon lemon juice**
- 1 tablespoon dried oregano**
- 1 teaspoon dried thyme**
- 1 teaspoon garlic powder**

1 teaspoon salt
½ teaspoon ground black pepper
4 Greek pita breads
½ large red onion, peeled and thinly sliced
1 large tomato, diced
½ cup crumbled feta cheese
½ cup chopped fresh parsley

- 1.** To make Tzatziki Sauce: Combine yogurt, cucumber, minced garlic, lemon juice, dill, salt, and pepper in a small bowl. Refrigerate until ready to use.
- 2.** To make Pitas: In a large bowl, add chicken pieces, 1 tablespoon olive oil, lemon juice, oregano, thyme, garlic powder, salt, and pepper. Mix well until chicken is coated evenly.
- 3.** Heat a large skillet over medium-high heat and pour in remaining 1 tablespoon olive oil. Add chicken and cook 10 minutes, stirring occasionally, until golden brown on outside and opaque in center with no pink.
- 4.** Warm pita breads in a microwave 10 seconds.
- 5.** To assemble, spread a generous amount of Tzatziki Sauce on one side of each pita.
- 6.** Add a handful of chicken to each pita, followed by red onion, tomato, feta cheese, and parsley. Fold each pita over and serve immediately.



Bungling Burgers

If only Harry had just given his idea to burgle the best house on the street more time to marinate, maybe the results would have been different. Don't let your burger game get botched up like Harry's heist: Plan ahead and marinate your sauce overnight for maximum flavor. If you're in a last-minute pickle though, even a few hours of marinating will do wonders for your sauce. And it's hard to go wrong with a side of crispy, well-done onion rings.

SERVES 5

FOR BURGERS

- 2 tablespoons unsalted butter**
- 1 cup peeled and finely chopped white onion**
- 1 clove garlic, peeled and minced**
- 2 teaspoons beef stock**
- 4 teaspoons balsamic vinegar**
- 2 tablespoons mixed dried herbs**
- 1 teaspoon ground black pepper**
- 1 pound (20% fat) ground beef**
- ½ teaspoon salt**
- 5 hamburger buns**
- 5 romaine lettuce leaves, torn in half**

FOR BURGER SAUCE

- 1 tablespoon unsalted butter**
- 1 clove garlic, peeled and minced**
- ½ teaspoon smoked paprika**
- 1/32 teaspoon cayenne pepper**

½ cup canned corn kernel juice

2 teaspoons lime juice

1 teaspoon cornstarch

½ teaspoon sea salt

½ teaspoon citric acid

¼ cup mayonnaise



- 1.** To make Burgers: In a large saucepan over medium heat, melt butter, then sauté onion and garlic until soft and fragrant, about 5 minutes.
- 2.** Add beef stock, balsamic vinegar, mixed herbs, and black pepper to pan. Cook 5 minutes, stirring occasionally.
- 3.** In a large bowl, add sautéed onion mixture and ground beef. Mix until just combined using wet hands, being careful not to overwork the meat.
- 4.** Form mixture into 5 equal patties. Lightly salt each patty. Place patties in refrigerator 10 minutes to rest and chill.
- 5.** Heat a large cast iron skillet over high heat. A small splash of water should sizzle to tell you the pan is hot enough. Cook burgers 5 minutes on each side.
- 6.** Let burgers rest 5 minutes.
- 7.** To make Burger Sauce: Melt butter in a small saucepan over medium heat.
- 8.** Add garlic and sauté 1–2 minutes until fragrant and starting to brown. Stir in paprika and cayenne pepper and cook 1 minute.
- 9.** Pour in corn kernel juice and lime juice, stirring to combine. Cook 5 minutes until mixture comes to a simmer.

10. Reduce heat to low. Whisk in cornstarch and let simmer 5 minutes, stirring occasionally.
11. Stir in salt and citric acid and remove pan from heat. Allow sauce to cool 30 minutes in refrigerator.
12. Once sauce has cooled, stir in mayonnaise until well combined.
13. Layer buns with burgers, romaine lettuce, and Burger Sauce and serve.



HANDS OFF



Avoid pressing the burgers while cooking to keep the moisture in and keep them juicy.



CHAPTER 3

SNACKS & APPETIZERS

No need to whip out a battle plan when guests descend! Just browse through this chapter of tried-and-tested recipes that require minimal work in advance. Your guests may recognize some classics, like Marv's Munches (aka Nuts and Bolts) and Ruffled Feathers Dip (the crowd-favorite French onion dip to go with your favorite chips), that will have everyone reaching for another handful. And if it's cold outside, warm up with Gus's Garlic Bread for a no-fuss snack. Serve up some Squealers in Blankets (aka pigs in a blanket), or, for an extra dose of heat, the Hot-to-Handle Jalapeño Poppers. They can all be prepped and ready in your freezer to enjoy a tasty, toasty snack anytime.

For something a bit more substantial, pile up a platter of Kenosha Chicken Kickers and team them with the South Bend Shovel Slayer's Salted Pretzel Sticks. Or zip around the room with a tray of Slip 'n' Sliders. Perfect for skating your way around a party room, they combine sweet and savory flavors that will make your guests want to grab for more!





South Bend Shovel Slayer's Salted Pretzel Sticks

Buzz may think that he's scaring his little brother with wild stories of their mysteriously silent next-door neighbor, but really, there's nothing sinister going on there. Perhaps your guests might also be silently asking themselves where you've been hiding this delicious pretzel recipe? They'll soon drop all the questions once they catch the fresh, warm aroma and start shoveling in these tasty morsels.

SERVES 5

FOR DOUGH

1 ½ cups warm water

2 tablespoons gently packed light brown sugar

1 packet active dry yeast (2 ¼ teaspoons)

1 ½ teaspoons salt

1 cup bread flour

3 cups all-purpose flour

FOR BAKING SODA BATH

6 cups warm water

6 tablespoons baking soda

FOR TOPPING

½ cup unsalted butter, melted

4 teaspoons coarse sea salt



1. To make Dough: In a large bowl, stir together warm water and brown sugar. Sprinkle yeast over water and brown sugar and stir to dissolve. Let mixture sit 10 minutes, until it becomes foamy.
2. Stir in salt to dissolve. Add bread flour and all-purpose flour to the large bowl of a stand mixer and pour in yeast mixture. Stir until ingredients are just combined, then use a dough hook to knead dough 8 minutes, until it becomes smooth and elastic.
3. Stop the mixer occasionally to pull dough off the hook and put back into the bowl.
4. Oil a separate large bowl and form dough into a smooth ball. Place dough in oiled bowl and cover with plastic wrap. Set aside to rise 30 minutes.
5. Preheat oven to 450°F and place oven rack in the middle.
6. To make Baking Soda Bath: In a large pot, stir together warm water and baking soda. Heat mixture slightly over medium heat and stir until baking soda is dissolved, about 1 minute.
7. Tear off tennis ball-sized chunks of dough. Gently roll dough back and forth between your palms or on a floured kitchen counter. If dough becomes too elastic and springs back too much, let rest 5 minutes before continuing.
8. Cut dough into 5"-long pieces. Drop pieces into baking soda water and remove when they float to the surface.
9. Place pieces onto a large baking tray lined with baking paper to rest 5 minutes before baking 10 minutes.
10. For Topping: Remove pretzels from the oven, brush them with melted butter, and sprinkle with coarse sea salt.
11. If you're not serving the pretzels straight from the oven, reheat them in the microwave 30 seconds to soften before serving.



CHEESY GOODNESS



With a side of mouthwatering cheese dip, pretzels straight from the oven just got better! Don't be afraid to play around with the type of cheese to make this dip your own, using Gouda, Swiss, or pepper jack for example.

*1 cup 2% milk
2 tablespoons cornstarch
2 cups shredded Cheddar cheese
½ teaspoon garlic powder
¼ teaspoon onion powder
¼ teaspoon smoked paprika
½ teaspoon salt
½ teaspoon ground black pepper*

- 1. Whisk together milk and cornstarch in a medium saucepan over medium heat until cornstarch is fully dissolved, about 1 minute.*
- 2. Continue to whisk mixture until it thickens and bubbles about 2 minutes, then reduce heat to low.*
- 3. Stir in Cheddar cheese, garlic powder, onion powder, paprika, salt, and pepper.*
- 4. Stir mixture until cheese is fully melted and dip is smooth and creamy about 1 minute.*
- 5. Serve cheese dip warm with pretzels for dipping.*

Ruffled Feathers Dip

Kevin sure knows how to ruffle Harry's feathers! But the only Ruffles around here are the ones you'll serve with this creamy and flavorful side of French onion dip made from caramelized onions and sour cream. And there's no need to get your feathers in a fluster when guests are just around the corner! If you don't have time to sauté up onions, use a prepackaged jar from the cupboard.

SERVES 8

2 tablespoons unsalted butter
2 cups peeled and minced white onion
2 cloves garlic, peeled and minced
1 tablespoon beef stock powder
½ teaspoon celery salt
2 tablespoons gently packed light brown sugar
2 tablespoons balsamic vinegar
4 ounces cream cheese, softened
½ cup sour cream
⅛ teaspoon Tabasco sauce



- 1.** In a large frying pan, melt butter over medium heat. Add onions and garlic and stir to coat in butter.
- 2.** Reduce heat to low and cook 20 minutes, occasionally stirring to prevent burning.
- 3.** Once onions are softened and golden brown, sprinkle in beef stock powder, celery salt, and brown sugar. Stir in

balsamic vinegar. Let cook another 5 minutes, then remove from heat and cool 10 minutes.

4. Stir in cream cheese, sour cream, and Tabasco sauce until well combined.
5. Transfer to a medium airtight container and refrigerate 1 hour to allow flavors to infuse before serving.



Marv's Munches

Marv may think every “great” robber just needs some snacks for the road and a calling card...but his plan to flood every house he and Harry rob lands him in a lot of trouble. While he may be misinformed, every good host *does* need to make their mark—with a delicious recipe, that is! Whip up a roasting pan of this 1990s classic for every holiday party (if you or someone you know has a nut allergy, just skip the peanuts). You'll only find yourself in hot water if you forget to share!

SERVES 10

1 cup unsalted butter
2 cups Cheerios
2 cups Wheat Chex
2 cups Life cereal
2 cups Bugles
2 cups mini pretzel twists
1 cup peanuts, roasted and unsalted
2 tablespoons Worcestershire sauce
1 tablespoon garlic powder
1 ½ teaspoons onion salt
1 ½ teaspoons celery salt



- 1.** Heat oven to 250°F.
- 2.** Place butter in a large glass measuring cup in the oven to melt 7 minutes.
- 3.** Mix cereals, pretzels, and peanuts in a large roasting tray.

4. Once butter has melted, remove from oven and stir in Worcestershire sauce. Drizzle over cereal mix and stir to coat.
5. Sprinkle garlic powder, onion salt, and celery salt over cereal mix then stir to coat.
6. Place in oven and bake 1 ½ hours, stirring every 30 minutes. Let cool 5 minutes before pouring into a large bowl and serving.

Kenosha Chicken Kickers

Even the Polka King knows that in the middle of a crisis, manners aren't off the table. There will be no need to do any polka-ing around for something substantial to serve up when you're prepared with this hit. Toss these chicken wings in the oven as your friends do their introductions and your crisis will be over in 30 minutes. Fire up the quick dipping sauce to take center stage on the plate alongside sliced celery sticks, and these chicken wings will soon become an easy ride.

SERVES 5

FOR DIPPING SAUCE

- ½ cup mayonnaise**
- 3 tablespoons yellow mustard**
- ½ cup Cheese Whiz cheese spread**
- 2 ½ tablespoons Frank's RedHot sauce**
- 1 tablespoon onion powder**
- 1 teaspoon garlic powder**

FOR CHICKEN

- ½ cup all-purpose flour**
- ¼ teaspoon baking powder**
- 1 teaspoon onion powder**
- 1 teaspoon garlic powder**
- 1 teaspoon salt**
- 1 teaspoon ground black pepper**
- 2 ½ pounds chicken wings**

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1. To make Dipping Sauce: Stir together all ingredients in a medium bowl. Chill in refrigerator at least 2 hours to allow flavors to infuse, preferably overnight.
 2. To make Chicken: Line a large baking sheet with baking paper and place wire rack on top.
 3. Sift together flour, baking powder, onion powder, garlic powder, salt, and pepper in a large bowl. Toss chicken wings in flour mixture until coated and place on rack.
 4. Place in refrigerator uncovered 1 hour to chill and dry out the skin further for better crispiness.
 5. Preheat oven to 425°F degrees.
 6. Spray chicken wings with olive or vegetable oil before placing in oven. Bake 30 minutes. Serve alongside Dipping Sauce.

Fiery Furnace Noodles

Kevin soon comes to realize the fear of the furnace was unfounded. Similarly, if you're a little hesitant of some heat, why not give these crunchy noodles a go? With Frank's RedHot sauce, there's enough heat to satisfy the cravings without being too hot for anyone. If you do prefer things very mild, you can always start with 1 tablespoon and add more to taste. And if you love living on the edge, add an optional pinch of cayenne pepper for a delicious, yet devilishly hot, kick! Stocking these spicy noodles will help extinguish any anxieties about running out of tasty snacks.

SERVES 4

2 (3.7-ounce) packets instant ramen noodles

4 teaspoons beef stock

1 teaspoon smoked paprika

1 teaspoon garlic powder

½ teaspoon onion powder

1 teaspoon gently packed light brown sugar

1 teaspoon ground black pepper

4 tablespoons Frank's RedHot sauce

¼ cup unsalted butter

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- 1.** Preheat oven to 340°F.
- 2.** Cook noodles according to packet instructions, then drain.
- 3.** In a medium bowl, stir together beef stock, paprika, garlic powder, onion powder, brown sugar, and pepper, then stir in noodles along with Frank's RedHot sauce.

4. Heat butter by placing onto a large, unlined baking tray in the oven for a few minutes until butter has coated the surface.
5. Spread noodles out on the buttered baking tray so there is minimal overlap.
6. Cook 30 minutes, turning noodles every 10 minutes so they become crispy.
7. Crush noodles into small, bite-sized pieces. Serve hot, or let cool. Recipe will keep in refrigerator for up to 1 week in an airtight container.



Uncle Frank's Cheap Cheese Ball

Uncle Frank will wiggle his way out of paying if he can...but maybe he's onto something. Instead of going shopping for ready-made food platters, you can always check out what's in your own home and pull together easy appetizers in no time. If you're in a bit of a pinch, a cheese ball is a quick and easy recipe requiring just a few sauces and fresh herbs. Serve up with that box of Ritz crackers or Wheat Thins you keep on hand and guests will end up scarfing down this recipe.

SERVES 4

FOR CHEESE BALL

8 ounces cream cheese, softened
4 teaspoons Worcestershire sauce
2 tablespoons Frank's RedHot sauce
2 tablespoons Dijon mustard
1 teaspoon garlic powder

FOR CRUMBED TOPPING

1 cup walnuts
¼ cup grated Parmesan cheese
¼ cup panko breadcrumbs, toasted
2 tablespoons mixed dried herbs



- 1.** To make Cheese Ball: Place cream cheese in a medium bowl and mix in Worcestershire sauce, Frank's RedHot sauce, mustard, and garlic powder until completely combined.

2. Scoop onto baking paper and shape into a ball. Refrigerate 30 minutes.
3. To make Crumbed Topping: Preheat oven to 350°F.
4. Spread walnuts in a single layer on a large baking sheet lined with baking paper and roast 10 minutes, until lightly golden. Check frequently while cooking to ensure they don't burn.
5. Remove from oven and let walnuts cool 30 minutes.
6. Crush walnuts with a rolling pin, then scoop them into a medium bowl and mix with Parmesan cheese, breadcrumbs, and mixed herbs.
7. Remove the cream cheese ball from the refrigerator and place in the bowl of Crumbed Topping. Sprinkle some of the topping over the ball using a spoon, and then use your hands to gently turn and press the cream cheese ball into the Crumbed Topping to completely coat.
8. Rewrap and chill in the refrigerator at least 1 hour before serving. Store leftovers in the refrigerator for up to 5 days.



Squealers in Blankets

Shoot! If only Harry had looked down at the doggy door to see what was aimed at him. For the days you don't see your guests coming, make this recipe even easier by skipping the dough-making steps and using a refrigerated tube of crescent rolls instead. This will ensure you are armed and ready to create this delicious appetizer at a moment's notice. These treats are sure to have your guests squealing with delight.

SERVES 8

1 tablespoon granulated sugar

$\frac{3}{4}$ cup warm water

1 packet active dry yeast (2 $\frac{1}{4}$ teaspoons)

2 $\frac{1}{2}$ cups all-purpose flour

$\frac{1}{2}$ teaspoon baking powder

1 cup unsalted butter, room temperature, divided

2 (14-ounce) packages mini 3" cocktail sausages

1 tablespoon coarse sea salt

1 cup ketchup



- 1.** In a small bowl, mix sugar into warm water, then stir in yeast. Set aside 10 minutes.
- 2.** In a large bowl, sift together flour and baking powder.
- 3.** In the large bowl of a stand mixer, cream $\frac{2}{3}$ cup butter at medium speed. Reduce speed to low, then add $\frac{1}{2}$ the flour and baking powder mixture and mix a few seconds before adding yeast mixture. Finish adding the rest of the flour and

baking powder mixture and mix until combined. The dough will be very soft but not sticky.

4. Cover bowl with plastic wrap, then let sit 30 minutes.
5. Preheat oven to 375°F.
6. Roll out a silicone baking mat or dust counter with extra flour.
7. Split dough into 4 balls.
8. Roll out 1 ball to 7" × 13" and use a pizza cutter to slice into 8 triangles.
9. Place 1 cocktail sausage on the thick side of 1 triangle and roll dough toward the smallest point. Repeat with 7 more cocktail sausages.
10. Repeat with remaining dough and cocktail sausages. Place rolled sausages onto a large baking sheet lined with baking paper.
11. In a small bowl, microwave the remaining $\frac{1}{3}$ cup butter on high 20–30 seconds until melted. Brush each roll with butter and sprinkle with salt.
12. Bake 12 minutes and serve with ketchup on the side for dipping.



Mes Petits Enfants Shrimp Cocktail

Uncle Frank might not be the best role model, but when you come parading out with this scrumptious platter of seafood, you'll have everyone's attention! Choose precooked shrimp to cut down on the prep time. You can also make the sauce the day before to allow the flavors to infuse overnight. Whip up a round of [Filthy Animal](#) cocktails (see recipe in Chapter 6) to complement this platter perfectly!

SERVES 4

¾ cup ketchup

3 tablespoons lemon juice

3 tablespoons prepared horseradish

2 teaspoons Worcestershire sauce

¼ teaspoon Tabasco sauce

1 cup whole fresh parsley leaves

1 (12-ounce) bag frozen, cooked, medium-sized, peeled, and deveined shrimp with tails on

1 lemon, sliced into wedges



- 1.** Mix ketchup, lemon juice, horseradish, Worcestershire sauce, and Tabasco sauce in a small bowl.
- 2.** Let sauce chill in refrigerator 1 hour to allow the flavor to infuse.
- 3.** Place sauce in the middle of a large tray. Lay out parsley around the bowl and arrange shrimp on the tray. Garnish

with lemon wedges. Serve.



CHILLED SHRIMP HACK



While this delicious appetizer might not last long, to keep the shrimp cold when it's out of the refrigerator, use a deep serving tray and layer with ice before laying out the shrimp.



Slip 'n' Sliders

Harry and Marv's attempts to slide into the house are far from subtle, and Kevin's one step ahead of them with his icy antics! While their efforts keep falling flat, the only thing getting flattened in this recipe are the savory patties to make sliders. You want to press out some of the fat, then slip all your ingredients into the pan to cook. Patty, toppings, and bun—it all goes in!

SERVES 6

2.2 pounds (20% fat) ground beef
5 teaspoons ground black pepper
7 teaspoons unsalted butter, divided
2 large white onions, peeled and thinly sliced
8 dill pickles, thinly sliced
12 slider buns
½ cup ketchup
½ cup mayonnaise
2 teaspoons Frank's RedHot sauce
12 slices American cheese



- 1.** In a large bowl, mix ground beef and pepper together. Divide and shape into 12 patties 2 ½" in diameter and 1" thick.
- 2.** Melt 1 teaspoon butter in a large frying pan over medium heat. Add patties and cook 2 minutes on each side, pressing down with a spatula to release some of the fat.
- 3.** Move patties to the side of the frying pan and add onions to the beef fat. Cook 5 minutes until transparent. Add pickles

to steam, flipping after 1 minute. Add tops of the buns to soak up excess oils for another 1 minute.

4. While patties and toppings cook, smear remaining butter on the bottom buns and whisk ketchup, mayonnaise, and Frank's RedHot sauce together in a small bowl.
5. Layer 2 pickle slices on each bun, then add patties, onions, ketchup mixture, cheese slices, and top buns. Serve immediately.



SLIDE AND SHAKE



Pair your sliders with the Salty Sidewalks milkshake in Chapter 6. The sweetness of a milkshake both complements and balances the salty condiments in sliders, creating the perfect, nostalgic combo.

Parent-Free Popcorn

He's free! Upon realizing that he has the house to himself, Kevin does what any kid would do: Jump for joy! You'll be flying high too with this tasty popcorn recipe. Once the kernels have popped, shift the lid so it's slightly ajar, allowing the steam to release, but only enough so the popcorn doesn't escape. Otherwise keep that lid on until you know the popcorn has stopped exploding to prevent a mess in the kitchen!

SERVES 4

2 tablespoons ghee

2 tablespoons coconut oil

2 teaspoons salt

½ cup popcorn kernels



1. In a large (5 ½-quart) pot, melt ghee and coconut oil over medium heat.
2. Stir in salt and let heat 1 minute.
3. Place 1 popcorn kernel in the pot and wait for little bubbles to form around kernel. Add 1 more kernel and if bubbles automatically form, oil is ready.
4. Once oil is ready, pour in remaining popcorn kernels and stir to coat kernels in oil.
5. Place the lid on the pot and wait for kernels to start popping.
6. Once popping starts, set a timer for 30 seconds.

7. At the 30 second mark, give the pot a quick shake and place it back over heat.
8. Let cook another 30 seconds, then remove from heat and place pot on a trivet. Move the lid so it's slightly ajar, but not enough for popcorn to escape.
9. Let popcorn sit another 30 seconds, then pour into a large bowl to serve.



GEE, WHY GHEE?



Ghee, also known as clarified butter, is butter which has been slowly cooked to remove the water and milk solids, keeping your popcorn crispy instead of turning it soggy.

Gus's Garlic Bread

Kate may be ready to sell her soul to get home to Kevin, but Gus takes a far less dramatic approach to dilemmas. Bit of a crisis over what to serve as an appetizer? No problem; there's no need to have a meltdown. Just break out some bread, butter, and garlic! The herbs and cheese bring an even better flavor to the garlic bread in little time at all. Follow Gus's lead and take the easy road—it's far more delicious!

SERVES 6

¾ cup unsalted butter, softened
2 teaspoons chopped fresh parsley
¼ teaspoon dried oregano
2 cloves garlic, peeled and minced
⅛ teaspoon salt
2 tablespoons grated Parmesan cheese
1 (20") baguette



- 1.** Mix butter, parsley, oregano, garlic, salt, and Parmesan cheese in a medium bowl.
- 2.** Slice baguette into ½"-thick slices but avoid cutting through, so baguette still holds together.
- 3.** Spread 1 teaspoon butter mixture onto both sides of each bread slice. Press baguette back together and wrap in aluminum foil. Garlic bread can be prepared the day prior and kept in the refrigerator overnight before baking. Alternatively, freeze unbaked garlic bread for 2–3 months.

4. When ready to serve, preheat oven to 350°F.
5. Bake 10 minutes (20 minutes from frozen), then open foil 5 minutes to cool a bit before serving.



ULTIMATE SIDEKICK



Garlic bread is the sturdy sidekick to many meals. It's ready to reliably accompany whatever you throw at it, from a "Lovely" Cheese Pizza (see recipe in Chapter 4), to Johnny-O's Spaghetti-Uh-Oh's (see recipe in Chapter 2), to Ground-Crunching Caesar Salad (see recipe in Chapter 2)!



Hot-to-Handle Jalapeño Poppers

Harry obviously couldn't wait to get his hands on all the loaded goods but as it turns out he reached for more than he could handle! He certainly learned his lesson quickly...or did he? It's best to take your own precautions when it comes to the heat. Jalapeño seeds can burn your fingers, so slide on some gloves to avoid the burn as you scoop those seeds out.

SERVES 6

10 jalapeño peppers, seeded and halved

6 ounces cream cheese, softened

$\frac{3}{4}$ cup shredded Cheddar cheese

5 tablespoons bacon bits

$\frac{3}{4}$ cup all-purpose flour

1 cup 2% milk

2 cups panko breadcrumbs, toasted

5 cups vegetable oil



- 1.** Place pepper halves onto a large baking sheet lined with baking paper.
- 2.** In a small bowl, combine cream cheese, Cheddar cheese, and bacon bits. Spoon 1 teaspoon cheese mixture into each jalapeño half and refrigerate 10 minutes.
- 3.** In three separate small bowls, place flour, milk, and breadcrumbs. Set bowl with breadcrumbs aside. Dip each stuffed jalapeño first into milk, then flour. Place jalapeños back in refrigerator to chill 10 minutes.

4. Dip each jalapeño into milk and breadcrumbs. Use your hands to gently press breadcrumbs onto the jalapeños, then place back on sheet in refrigerator 20 minutes to firm up.
5. Pour oil into a medium, heavy-bottomed saucepan and heat to 300°F–320°F. If the temperature rises above 320°F during cooking, reduce heat and wait for the temperature to lower back within the recommended range. If you don't have a thermometer, test the oil by dropping a small cube of bread in. The oil will begin bubbling around the bread immediately when it's ready.
6. Cook 3 jalapeño halves at a time in oil 2 minutes until golden brown.
7. Remove them with a slotted wooden spoon and place on a wire rack over paper towels to drain as you continue to cook the remaining jalapeños. Once the last jalapeño has drained 2 minutes, transfer to a large platter and serve.



CHAPTER 4

DINNER

Add a little movie magic to the classic family dinner! In this chapter, you can re-create iconic food moments for a truly show-stopping meal, starting with everyone's favorite, Kevin's "Lovely" Cheese Pizza—the ultimate comfort food. You can also make a homemade stovetop "Highly Nutritious" Mac and Cheese Dinner, which adds melty cheesy goodness that is sure to have everyone coming back for seconds. And if you're feeling a bit more daring, why not give a turkey dinner a whirl? If your guests are expected and you want to make a lasting impression, there's no need to panic: Have some Chicken Kiev-in! prepped, or start dinner in advance, since your friends won't want to wait to get stuck into the Sticky-Step Spare Ribs.

The quick and easy one-pan meals in this chapter are just as memorable and will bring your family back for more. Why not whip up a mouthwatering and comforting Mom's Meatloaf that is sure to draw everyone home? When you're in a pinch, there's no need to get tripped up for ideas with some Trip Line Tuna Casserole using ingredients likely in your kitchen cupboard. Make enough and no one will be left behind!





“Lovely” Cheese Pizza

The first chance he’s got, Kevin’s spinning his wheels to finally order a slice of gooey, cheesy deliciousness all to himself. Instead of waiting around for someone else to provide the goods, get off your keister and make your own “Lovely” Cheese Pizza! The dough can be made well in advance and frozen for up to 3 months, so there’ll be no fiddlin’ around when the cheesy cravings hit!

SERVES 6

FOR PIZZA DOUGH

1 ¼ cups warm water, divided
1 tablespoon granulated sugar
2 packets active dry yeast (4 ½ teaspoons)
3 cups bread flour
1 teaspoon salt
8 tablespoons extra-virgin olive oil, divided

FOR PIZZA SAUCE

3 tablespoons olive oil
1 teaspoon garlic powder
1 ½ teaspoons onion powder
1 teaspoon ground black pepper
1 tablespoon dried thyme
3 teaspoons balsamic vinegar
1 (4.5-ounce) can tomato paste
½ teaspoon granulated sugar
¼ teaspoon salt

FOR PIZZA TOPPINGS

2 cups grated mozzarella cheese

2 cups grated provolone cheese



1. To make Pizza Dough: Mix $\frac{1}{4}$ cup warm water, sugar, and yeast in a medium measuring cup. Let mixture sit 10 minutes, until it becomes foamy.
2. In the large bowl of a stand mixer, combine bread flour and salt. Make a well in the center of the flour mixture and stir in remaining 1 cup warm water and 4 tablespoons olive oil, then add yeast mixture. Using dough hook attachment, knead dough 10 minutes until smooth and elastic.
3. Remove dough from mixing bowl and shape into a ball. Lightly oil bottom of the mixing bowl and surface of dough, then place dough back in bowl and cover with plastic wrap. Allow dough to rise in a warm place 1 $\frac{1}{2}$ hours until it has doubled in size.
4. Punch dough down in the bowl and reshape it into a ball. Cover with plastic wrap and refrigerate overnight.
5. To make Pizza Sauce: In a small saucepan, heat olive oil over medium heat.
6. Add garlic powder, onion powder, pepper, and thyme. Stir until well combined and let the mixture warm 1 minute.
7. Stir in balsamic vinegar, tomato paste, sugar, and salt.
8. Remove saucepan from heat and let sauce cool 10 minutes before transferring to an airtight container and refrigerate overnight.
9. To assemble: Remove dough from refrigerator 1 hour before making pizzas to bring it to room temperature.

10. Preheat oven to 475°F. Place two pizza pans inside oven to heat.
11. Dust counter and hands with flour and split dough into 2 balls. Place 1 ball back into bowl and 1 on counter. Use your hands to press down in the center of dough and splay your fingers out to gently stretch dough outward. Work your way around dough, stretching it outward. Rotate dough a quarter turn and repeat stretching process. Continue rotating and stretching until pizza crust measures 12" in diameter. If the dough tears, use your fingers to gently press edges of the tear together to form a seam. Repeat with second ball of dough.
12. Roll out one sheet of baking paper and heavily dust with flour to keep pizza from sticking to the paper. Place 1 crust on paper and spoon on ½ of the pizza sauce, spreading it evenly with the back of a spoon. Repeat with second crust on a second sheet of baking paper. Sprinkle ½ of the cheese mixture on each pizza.
13. Carefully remove one heated pizza pan from oven and place it on a trivet or tea towel to protect the counter. Slide 1 pizza off baking paper onto hot pan. Brush pizza edges with olive oil and place it in oven. Repeat with second pizza.
14. Bake 12 minutes, rotating pizzas halfway through.
15. Remove pizzas and brush the edges with olive oil. Use a pizza cutter to slice pizza into wedges, then serve.



PIZZA PERFECTION



Is it possible for pizza to taste even better? When you team the familiar sweet and fizzy blend of vanilla ice cream and cola from [Fuller's Pepsi Floats](#) (see recipe in Chapter 6)

*with the savory cheesiness of a “Lovely” Cheese Pizza,
you’ll be thrown back to the days of pizza parties.*

Whirl-a-Bird Turkey Dinner

Would *your* family believe that you took on a pair of burglars as an eight-year-old? *I don't think so.* But the only thing your guests will believe is that a lot of effort went into preparing this meal. With all the delicious flavors of a Christmas dinner (you can even make it with your holiday leftovers!), everyone will be sure to gobble it up quickly. If you happen to also have leftover stuffing from Christmas, you can switch it out for the bread and poultry seasoning.

SERVES 4

6 tablespoons unsalted butter, divided
1 cup chopped celery
1 cup peeled and chopped white onion
1 cup cranberries, chopped
2 cups (1"-torn) pieces day-old white sandwich bread
1 tablespoon poultry seasoning
2 teaspoons salt, divided
2 teaspoons ground black pepper, divided
1 (10-ounce) can cream of celery soup
3 cups chopped cooked turkey
¼ cup grated Cheddar cheese
¼ cup grated Parmesan cheese
2 cups mashed potatoes
2 cups frozen green peas



- 1.** Preheat oven to 350°F.

2. In a large saucepan, melt 2 tablespoons butter over medium heat. Once melted, add celery and onion, and sauté 5 minutes.
3. Add cranberries and bread to pan and stir to combine. Sprinkle with poultry seasoning, 1 teaspoon salt, and 1 teaspoon pepper, and continue cooking 5 minutes, stirring occasionally.
4. Add celery soup and cooked turkey to saucepan and stir everything together until well combined. Use a spoon to transfer the mixture to an 8" × 8" casserole dish, spreading it out evenly across the bottom of the dish.
5. In a separate medium bowl, mix cheeses and potatoes until well combined. Spread cheese and potato mixture evenly over turkey mixture in the casserole dish.
6. Bake 30 minutes.
7. About 10 minutes before casserole is finished, melt 2 tablespoons butter in a medium saucepan over medium heat.
8. Add peas to saucepan and stir to coat in butter. Cover saucepan and cook 7 minutes, stirring halfway through cooking.
9. Empty into a large serving dish and sprinkle with 1 teaspoon salt, 1 teaspoon pepper, and 2 tablespoons butter. Cover to allow butter to melt.
10. Remove casserole dish from the oven and let cool for a few minutes before serving alongside peas.



“Highly Nutritious” Mac and Cheese Dinner

Kevin knows to count your blessings, and being able to quickly cook up a pot of mac and cheese is certainly one of them. Whether you had plans for a quiet evening in or were expecting guests, the ease of making this creamy deliciousness is a miracle if there ever was one. Add your favorite toppings from childhood like bacon bits and chopped parsley!

SERVES 4

2 cups uncooked elbow macaroni pasta

1 teaspoon cornstarch

$\frac{3}{4}$ teaspoon garlic powder

$\frac{1}{4}$ teaspoon onion powder

$\frac{1}{2}$ teaspoon mustard powder

$\frac{1}{4}$ teaspoon ground turmeric

$\frac{1}{2}$ teaspoon ground black pepper

1 teaspoon chicken stock

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon granulated sugar

2 tablespoons unsalted butter

$\frac{3}{4}$ cup evaporated milk

1 $\frac{1}{2}$ cups grated sharp Cheddar cheese

$\frac{3}{4}$ cup grated Gouda cheese

-
1. Bring a large pot of water to a boil. Add pasta and cook according to the package instructions.
 2. Drain pasta, cover, and set aside.
 3. In a small bowl, stir together cornstarch, garlic powder, onion powder, mustard powder, turmeric, pepper, chicken stock, salt, and sugar.
 4. In a medium saucepan over medium heat, melt butter. Add spice mixture to the saucepan and stir.
 5. Pour in evaporated milk and cook 1 minute.
 6. Add Cheddar and Gouda to the saucepan and stir 3 minutes until cheese has melted.
 7. Stir in cooked pasta to evenly coat with the cheese sauce before serving.



MAC AND CHEESE REVIVAL



1. *To reheat, preheat the oven to 350°F.*
2. *Remove frozen mac and cheese from its container, place in an ovenproof dish, and pour in 4 tablespoons of water.*
3. *Bake 20 minutes.*
4. *Use a mixing spoon to gently loosen the pasta, then pour in 2 tablespoons of milk.*
5. *Stir, and return dish to oven for an additional 10 minutes. Serve immediately.*



Sticky-Step Spare Ribs

Marv finds himself in a bit of a sticky situation....But the only thing you'll want to get stuck in are these really tasty ribs. Just don't miss the step of removing the membrane, so there's no barrier between that perfect, saucy goodness and the ribs, completely infusing the flavors. Once these ribs hit the dinner table, your guests will be glued to their plates as they devour this juicy, succulent pile of deliciousness.

SERVES 4

½ cup apple cider vinegar
½ cup gently packed light brown sugar
1 cup water
1 cup ketchup
¼ cup molasses
1 ½ tablespoons Worcestershire sauce
½ cup chopped white onion
2 pounds beef short ribs



- 1.** Preheat oven to 350°F.
- 2.** In a medium bowl, combine vinegar, brown sugar, water, ketchup, molasses, Worcestershire sauce, and onions.
- 3.** Turn over ribs so the underside is exposed to locate the membrane, which will look like a silvery white skin. Use a butter knife or your fingers to lift and grab hold of the corner of the membrane. Gently pull it away from ribs. Using a paper towel may help you with gripping the membrane as you remove it.

4. Place ribs in a large, unlined baking dish. Pour marinade over the ribs and tightly cover dish with aluminum foil.
5. Place in oven and cook 4 hours.
6. Remove foil and cook another 30 minutes. The ribs are ready when the meat is tender and easily pulls away from the bone.
7. Allow to rest 15 minutes before serving.



CRISP AND CREAMY COLESLAW



Once your ribs are in the oven, prepare this vibrant, crunchy coleslaw dressed in a smooth, tangy dressing. While your dinner cooks, the flavors in the coleslaw will meld together in the refrigerator, creating an effortless side dish that's sure to stick to your ribs!

*3 cups green cabbage, finely shredded
1 cup peeled and grated carrots
1 large celery stalk, grated
2 tablespoons granulated sugar
6 tablespoons extra-virgin olive oil
1 clove garlic, peeled and minced
3 tablespoons white wine vinegar
2 tablespoons maple syrup
2 tablespoons Dijon mustard
1 teaspoon salt
1 teaspoon ground black pepper*

1. In a large bowl, combine cabbage, carrots, and celery.

2. In a separate medium bowl, stir together sugar, olive oil, garlic, vinegar, maple syrup, mustard, salt, and pepper.
3. Pour dressing over cabbage, carrots, and celery, and toss until well combined.
4. Cover and refrigerate 30 minutes to chill and for the flavors to develop before serving.

Rope Chop Pork Chop

Kevin has Harry and Marv up against the wall after he gives them the chop. He certainly knows how to line up his traps! As a host, the thing you're going to rig up for your guests in this recipe is a line of grated onion and apples that complement the juicy pork. If you've never cooked pork before, don't be afraid. You'll both surprise your guests with your culinary chops and have everyone squealing to the dinner table!

SERVES 4

1 large onion, peeled and sliced
1 large green apple, peeled and grated
1 ½ teaspoons salt, divided
½ cup panko breadcrumbs
1 tablespoon ground sage
½ teaspoon ground black pepper
¼ teaspoon ground allspice
¼ teaspoon ground nutmeg
½ cup 2% milk
4 (4-ounce) pork chops



- 1.** Preheat oven to 350°F.
- 2.** In a large roasting pan, spread onion and apple around edges and sprinkle with ½ teaspoon salt.
- 3.** In a medium bowl, mix breadcrumbs, sage, remaining 1 teaspoon salt, pepper, allspice, and nutmeg. In another medium bowl, pour in milk. Dip each pork chop into milk,

then dip into breadcrumb mixture to fully coat. Lay each piece into center of roasting pan.

4. Cook 45 minutes, then serve immediately.



Chicken Kiev-in!

Kate finds out the hard way what happens when you panic and rush. It's highly recommended that you do not follow the same path when you're planning to serve up this dish! If you panic, you might slice through the chicken too early, and the buttery goodness may be lost before dinner lands on the table. Add a steaming serving of mashed potatoes alongside the buttery green beans and everyone will be soaring with delight!

SERVES 4

FOR CHICKEN

½ cup unsalted butter, room temperature, plus 4 tablespoons

2 cloves garlic, peeled and minced

2 tablespoons finely chopped parsley

¾ teaspoon salt, divided

2 cups panko breadcrumbs

½ cup all-purpose flour

2 large eggs

1 tablespoon 2% milk

4 (6-ounce) boneless, skinless chicken breasts

FOR GREEN BEANS

1 pound fresh green beans, trimmed

½ teaspoon salt

1 teaspoon ground black pepper

2 tablespoons unsalted butter



1. To make Chicken: Mix butter, garlic, parsley, and ¼ teaspoon salt in a small bowl.
2. Divide mixture into four small freezer bags and press and flatten into ½" × 1 ½" wide rectangle. Press out air in the bags, seal, and place in the freezer 1 hour to firm.
3. Preheat oven to 300°F.
4. Spread breadcrumbs onto a large, unlined baking sheet and bake 12 minutes, shaking the sheet halfway through. Remove from oven when breadcrumbs are golden brown. Transfer to a shallow bowl.
5. Place flour in another shallow bowl. In a third shallow bowl, whisk together eggs and milk.
6. Carefully create a slit in the thickest part of each chicken breast, and push the knife in, being careful not to cut all the way through. Insert 1 rectangle butter mixture into each slit. Press chicken back together, so butter mixture isn't visible.
7. Dip each chicken breast in flour, egg mixture, then breadcrumbs. Place onto a large baking sheet lined with baking paper and refrigerate 1 hour to chill and firm up.
8. Preheat oven to 355°F. Line another large baking sheet with aluminum foil.
9. Melt 4 tablespoons butter in a wide frying pan over medium heat.
10. Add chicken breasts to the pan and fry 2 minutes on each side until a crispy exterior forms. If your pan is small, cook 1 breast at a time.
11. Transfer chicken breasts to foil-covered baking sheet and bake 20 minutes.
12. To make Green Beans: Add 1" water to a large saucepan and place a steamer basket on top. Over medium heat, bring water to a boil.

- 13.** Add green beans to steamer basket, cover, and steam 5 minutes until they are bright green and tender, but still retain some of their crispness.
- 14.** Place green beans immediately into a medium serving dish.
- 15.** Sprinkle green beans with salt and pepper, and dollop butter on top. Cover serving dish with a lid to allow the heat of the beans to melt the butter before serving alongside chicken.

Flame-Grilled Meatballs

Someone really needs to give Harry the heads-up of what to expect when you cross an eight-year-old kid, because he certainly can't seem to handle the heat! Just remember that this recipe doesn't require you to get fired up since this mouthwatering dish is done without any open flames—just the oven! The only explosion will be from the flavor as your guests dip into something both sweet and spicy, keeping you out of the line of fire when they get hungry.

SERVES 5

FOR MEATBALLS

1 pound (20% fat) ground beef
½ cup panko breadcrumbs
1 tablespoon onion powder
¼ teaspoon garlic powder
½ teaspoon ground black pepper
1 teaspoon salt
1 large egg
¼ cup 2% milk

FOR DIPPING SAUCE

½ cup maple syrup
2 tablespoons white wine vinegar
½ teaspoon onion powder
½ teaspoon mustard powder
½ teaspoon garlic powder
½ teaspoon chili powder
1/16 teaspoon cayenne pepper

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1. To make Meatballs: Preheat oven to 375°F. Generously oil a large baking tray with vegetable oil.
 2. In a large bowl, combine ground beef, breadcrumbs, onion powder, garlic powder, black pepper, salt, egg, and milk. Using your hands, shape meat into 25 meatballs and place on prepared baking tray.
 3. Bake 20 minutes. To test for doneness, remove one meatball from the oven and slice it open. If the meatball has no pink meat showing, meatballs are ready to serve.
 4. To make Dipping Sauce: In a small saucepan, combine maple syrup, vinegar, onion powder, mustard powder, garlic powder, chili powder, and cayenne pepper. Cook over medium heat 2 minutes. Turn heat to low and simmer 8 minutes to allow the sauce to reduce, stirring frequently.
 5. Let cool 10 minutes to bring to room temperature before serving alongside meatballs.
 6. Store any unused sauce and leftover meatballs in an airtight container in refrigerator for up to 3 days.



READY TO FIRE

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Make the dip and prepare the meatballs the night before a party and keep them in the refrigerator. Cook the meatballs when your first guests start to arrive.



Heather's Hawaiian Stuffed-Crust Pizza

In the eyes of Kevin's family, he's really stuffed it up this time. But the only thing stuffed in this recipe is the perfectly cheesy crust—with mozzarella sticks. It caused quite the commotion when it debuted in the 1990s, with its gooey yet airy crunch. It's so delicious, nothing will be tossed out. Make enough to go around to avoid getting the silent treatment and your family's disapproving faces!

SERVES 4

FOR DOUGH

1 ¼ cups warm water, divided
1 tablespoon granulated sugar
½ packet active dry yeast (½ tablespoon)
2 cups bread flour
1 teaspoon salt
6 tablespoons extra-virgin olive oil, divided

FOR ASSEMBLY

10 mozzarella sticks, sliced into 3" × ½" pieces
3 tablespoons barbecue sauce
½ cup cooked ham, cut into 1" pieces
½ cup canned pineapple pieces, drained
1 cup grated mozzarella cheese
1 cup grated Provolone cheese



1. To make Dough: Mix $\frac{1}{4}$ cup warm water, sugar, and yeast in a large measuring cup. Let mixture sit 10 minutes, until it becomes foamy.
2. In the large bowl of a stand mixer, combine flour and salt. Make a well in the center of the flour mixture and stir in remaining 1 cup warm water and 4 tablespoons olive oil, then add in yeast mixture. Using the dough hook attachment, knead dough 10 minutes until it is smooth and elastic.
3. Remove dough from mixing bowl and shape into a ball. Lightly oil bottom of mixing bowl and the surface of dough, then place dough back in bowl and cover with plastic wrap. Allow dough to rise in a warm place 1 $\frac{1}{2}$ hours until it has doubled in size.
4. Punch dough down in the bowl and reshape it into a ball. Cover with plastic wrap and refrigerate overnight.
5. To assemble: Take dough out of refrigerator 1 hour before you plan to make pizzas, so it can reach room temperature.
6. Preheat oven to 475°F and slide a large pizza pan inside to heat up.
7. Dust counter and hands with flour.
8. Carefully stretch dough to 12" across, being careful not to tear it. If dough tears, gently press edges together to form a seam.
9. Roll out a sheet of baking paper on a separate pizza pan and heavily dust with flour to prevent sticking. Place the stretched dough on top.
10. To create the stuffed crust, place pieces of mozzarella sticks in a circle around the edge of the pizza dough, leaving about 1" of dough around the edges. Fold the edges of the

dough over the cheese, pressing the dough edges together to seal in the cheese.

11. Spoon on barbecue sauce, spreading it evenly with the back of a spoon. Add ham and pineapple on top, then sprinkle with grated cheeses.
12. When oven is preheated, carefully remove heated pizza pan and place it on a trivet or tea towel to protect the counter. Slide pizza off baking paper onto the hot pan.
13. Brush edges of the pizza with olive oil, then place the tray back in the oven. Bake 12 minutes, rotating pizza halfway through cooking.
14. Brush edges with olive oil once pizza is removed from oven. Use a pizza cutter to slice pizza into wedges and serve hot.



MAKE IT YOUR OWN



Customize this recipe with different toppings to create the perfect pizza for you. While Hawaiian was a popular topping in the 1990s, you can also use classics like sausage, olives, and onions; just like the ones served up in the movie.

Trip Line Tuna Casserole

It looks like Harry and Marv hit a snag racing to get to Kevin. Don't get tripped up here: Keep a can of tuna in the cupboard! Tuna casseroles are an easy way to whip up a midweek meal without the hassle of having to make a grocery run. No alarms going off here...just open the pantry, grab tuna, pasta, and some other bits in the refrigerator and before you know it, dinner is served. It'll be the ultimate weapon in your culinary arsenal!

SERVES 4

½ cup uncooked elbow macaroni pasta
¼ cup unsalted butter
1 cup peeled and minced white onion
¾ cup thinly sliced celery
1 tablespoon minced anchovies
2 teaspoons mustard powder
2 tablespoons all-purpose flour
1 ½ cups 2% milk, divided
2 ½ cups grated sharp Cheddar cheese, divided
1 tablespoon lemon juice
1 teaspoon salt
1 teaspoon ground black pepper
3 (5-ounce) cans tuna in spring water, lightly drained
1 cup lightly crushed potato chips



- 1.** Cook pasta according to package instructions and drain.

2. Preheat oven to 355°F.
3. Melt butter in a medium frying pan over medium heat. Add onions and sauté 3 minutes, then add celery and cook another 2 minutes.
4. Stir in anchovies and mustard powder, then sprinkle in flour. Pour in ½ cup milk and stir 1 minute until combined and the mixture begins to thicken.
5. Stir in remaining 1 cup milk and cook 5 minutes to thicken sauce. Stir in 1 ¼ cups Cheddar cheese, lemon juice, salt, and pepper.
6. Add tuna and cooked pasta to sauce and stir to combine, then scoop into a 9" × 9" casserole dish.
7. Mix potato chips and remaining 1 ¼ cups grated cheese together in a medium bowl and sprinkle over casserole dish.
8. Bake 25 minutes, let sit 5 minutes, then serve.



Mom's Meatloaf

Where is your mom when you need her?! A home-cooked meal creates a warm, comforting feeling when you just want to hide under the blankets. But even if your mom isn't around to make her famous meatloaf, don't worry: This recipe has got you covered when it's ap-parent you need dinner. Don't forget the family secret ingredient either: a healthy deluge of ketchup spread on top before serving for a tangy taste! Shh, mum's the word. Serve this dish with creamy mashed potatoes for a hearty meal.

SERVES 4

1 ½ pounds lean (7% fat) ground beef
3 large eggs, beaten
1 large white onion, peeled and finely chopped
1 tablespoon Worcestershire sauce
2 cloves garlic, peeled and minced
½ cup finely chopped celery
2 tablespoons chopped fresh parsley
½ teaspoon salt
½ teaspoon ground black pepper
1 tablespoon gently packed light brown sugar
1 ½ cups ketchup, divided
1 ¼ cups soda cracker crumbs



- 1.** Preheat oven to 350°F.
- 2.** In a medium bowl, combine ground beef, eggs, onion, Worcestershire sauce, garlic, celery, parsley, salt, pepper,

brown sugar, and ½ cup ketchup. Add soda cracker crumbs until just combined.

3. Line a 9" × 5" loaf pan with baking paper. Press meat mixture into the pan, filling the corners. Press down to level the surface.
4. Bake 1 hour. Remove from oven and let stand 10 minutes.
5. Turn the loaf out onto a large plate and coat with remaining 1 cup ketchup. Cut loaf into 2" slices before serving.



Chillin' Out Chili

If only Harry knew to keep his cool, maybe he wouldn't have to keep diving for the snowbank to chill out. One way to keep a cool head when you know guests are coming over is to start a big pot of chili on the stove. Whether on its own or spooned over rice, it's an easy, filling one-pot dish that you can put on well in advance.

SERVES 6

- 1 (15-ounce) can kidney beans, drained**
- 1 tablespoon olive oil**
- 1 tablespoon minced garlic**
- 1 ½ cups peeled and chopped white onion**
- 1 pound (20% fat) ground beef**
- ½ cup chopped celery**
- 1 cup chopped green peppers**
- 2 tablespoons dried oregano**
- ¼ teaspoon ground cumin**
- 1 teaspoon smoked paprika**
- 1 teaspoon salt**
- 1 (4.5-ounce) can tomato paste**
- 2 (14.5-ounce) cans diced tomatoes, including juice**
- 1 (24-ounce) jar tomato sauce**
- 2 teaspoons mild chili powder**
- ¼ teaspoon cayenne pepper**

-
1. Pour kidney beans into a small bowl. Rinse, then cover with fresh water and let sit.
 2. In a large (5 ½-quart) heavy-bottomed saucepan, heat olive oil over medium heat, then stir in garlic 1 minute. Add onions and stir 5 minutes until semitransparent.
 3. Add ground beef and stir 10 minutes until meat is completely browned.
 4. Add celery and green peppers and stir 2 minutes. Add oregano, cumin, paprika, and salt. Stir, then add tomato paste, diced tomatoes, and tomato sauce. Sprinkle in chili powder and cayenne pepper and stir to combine.
 5. Drain kidney beans and stir into tomato and meat mixture. Cover and let simmer 45 minutes over medium heat. Serve hot.



MIX AND MATCH



Provide a combination of flavors and textures to make each bowl of chili unique! Popular toppings for chili include shredded cheese, sour cream, chopped onions, diced tomatoes, sliced jalapeños, and chopped cilantro. Provide extra bowls filled with these additions to allow people to build extra layers of flavor themselves.

“Keep the Change” Potato Coins

Johnny sure knows how to make a lasting impression with one of the best quotes in movie history. You can make just as much of an impression when entertaining your friends and family when you dish up these golden coins of starchy goodness. These potatoes will fill up your hungry guests without emptying your wallet. The only thing you'll want to keep is this dish in the oven so it's still warm for second helpings. Pump your friends full of it and let them keep coming back for more!

SERVES 4

1 tablespoon unsalted butter
2 cloves garlic, peeled and minced
1 tablespoon all-purpose flour
¼ teaspoon salt
½ teaspoon ground black pepper
1 tablespoon dried thyme
¼ teaspoon ground allspice
1 cup 2% milk
3 large Yukon Gold potatoes, peeled and sliced into 3-millimeter coins
1 cup grated Cheddar cheese
2 tablespoons finely grated Parmesan cheese
¼ cup chopped fresh parsley



1. Preheat oven to 350°F.

2. In a small saucepan, melt butter over medium heat and sauté garlic 2 minutes until both garlic and butter start to brown.
3. Add flour, salt, pepper, thyme, and allspice to pan and whisk until there are no lumps. Gradually add milk while continuously whisking until mixture becomes smooth.
4. Bring mixture to a boil over medium-high heat then remove from heat. Stir in Cheddar cheese until melted.
5. Fan out potatoes in a 9" baking dish. Pour sauce over potatoes and generously sprinkle Parmesan cheese on top.
6. Bake 1 hour until the top turns golden brown and a fork easily slides into potatoes without resistance.
7. Garnish with parsley and serve immediately.



PICKY POTATOES



Choose waxy potatoes such as Yukon Gold or red potatoes, as they hold their shape well during cooking and have a creamy texture. Avoid russet potatoes, which are starchier and tend to break down during cooking.



CHAPTER 5

DESSERTS

Kevin has plenty of surprises in store for Marv and Harry when they decide to stop by. And with a delicious arsenal of sweet treats, this chapter will ensure you are ready for your own guests! Crowbar Crunch will hit the sweet spot as it captures the essence of your favorite breakfast memories—Cocoa Krispies immersed in caramel goodness. It is a hit you won't mind taking! And you won't need firecrackers to get a blast from the past with an easy tray of Pan-Popping Rice Krispie Squares. These classic gooey childhood treats have an unexpected surprise that will leave friends and family grinning.

In the following pages, delicious crunchy cookies are Dunk 'n' Munched in velvety vanilla frosting like you enjoyed after school, with plenty to go around. And if you need to whip up a quick treat, just roll up 10% of the (Cookie) Dough, which is fully loaded with sweet and salty flavors. With your dessert bar fully armed, you'll pull off your best-laid hosting plans seamlessly.





Junk 'n' Rubbish Sundae

When it comes to eating junk and watching rubbish, there's no stopping Kevin's enthusiasm. And there's no permission needed to settle in and indulge in a movie night. When you're looking to chill out, pile up this sundae of epic proportions. It might seem like overkill but really it's 4 servings in one mammoth bowl you can share (or not). Itching to dig in right this minute? Swap the homemade sauce for your favorite premade version so you can chow down sooner.

SERVES 4

FOR SUNDAE FUDGE SAUCE

- ¼ cup unsalted butter**
- 2 tablespoons gently packed light brown sugar**
- 2 tablespoons granulated sugar**
- 1 tablespoon molasses**
- 1 tablespoon cocoa powder**
- ½ cup heavy cream**
- ½ teaspoon vanilla extract**

FOR SUNDAE

- 2 cups Neapolitan ice cream**
- 12 large marshmallows**
- 1 cup Sundae Fudge Sauce**
- 2 cups canned whipped cream**
- 12 maraschino cherries**



1. To make Sundae Fudge Sauce: Melt butter in a medium saucepan over low heat.
2. Add brown sugar, granulated sugar, and molasses and stir until dissolved, about 1 minute. Sift in cocoa powder and stir until combined.
3. Pour in cream and bring the mixture to a simmer, stirring occasionally, 5 minutes.
4. Remove pan from heat and stir in vanilla. Let mixture cool 10 minutes before transferring to a medium glass measuring cup and chill in the refrigerator another 30 minutes before serving.
5. To make Sundaes: Scoop ice cream into a large bowl, or divide into four individual serving bowls. Toss in marshmallows, whole or chopped into smaller bite-sized pieces.
6. Drizzle Sundae Fudge Sauce over ice cream and marshmallows. Top with whipped cream and maraschino cherries, and serve.

Crowbar Crunch

Marv's so fixated on taking out the tarantula, he isn't aware of the hit Harry is about to take. We don't always see the big picture, especially when we are under the crunch. So a lineup of Cocoa Krispies, honeycomb chocolate bars, and sweetened condensed milk doesn't always register as one step away from a crunchy, nostalgic trip of smashingly good caramel. Now crawl off to the kitchen for a sweet taste of childhood memories. Allow the breakfast cereal caramel to cool before adding the wafers on top so they remain crunchy.

MAKES 20 PIECES

½ cup unsalted butter

¾ cup gently packed light brown sugar

½ cup sweetened condensed milk

1 cup Cocoa Krispies

1 (1.5-ounce) honeycomb chocolate bar, crushed

1 (4.4-ounce) packet vanilla wafers



1. In a medium saucepan, melt butter over medium heat then stir in brown sugar until dissolved, about 1 minute.
2. Pour in condensed milk, then stir in Cocoa Krispies and crushed honeycomb chocolate.
3. Cook 6 minutes until a candy thermometer reaches 240°F, consistently stirring bottom of pan to keep sugar from burning.
4. Line a 14" × 4" rectangle tart pan with baking paper and pour in caramel.

5. Allow caramel to cool 5 minutes before splitting wafers in half and placing them on top in a row. Then, let caramel and wafers cool an additional 20 minutes before slicing into wafer-thin pieces with a knife. Store in an airtight container in the refrigerator for up to 2 weeks.

Christmas Orna-mints

Kevin spent time laying out his traps with painstaking precision, but Marv kept ignoring where he stepped. Fortunately, there's little that can go wrong for you with this easy recipe. The only misstep you can make is not adding the peppermint oil to the cream cheese mixture before adding in the Oreos.

MAKES 20 ORNA-MINTS

2 ounces cream cheese, softened

1 ½ tablespoons gently packed light brown sugar

1 tablespoon unsalted butter, room temperature

1 teaspoon peppermint oil

⅓ cup confectioners' sugar

28 Oreos

1 (10-ounce) bag 60% cacao baking chips



- 1.** In the large bowl of a stand mixer, blend cream cheese, brown sugar, butter, and peppermint oil. Sift in confectioners' sugar and mix until combined.
- 2.** Place Oreos in a sandwich bag and use a rolling pin to crush into fine crumbs. Add to cream cheese mixture and mix until combined. Use a spatula to scrape the bottom and sides of the bowl.
- 3.** Use a tablespoon to scoop even amounts of mixture, roll into a ball, and place onto a lined baking tray. Chill in freezer 10 minutes.

4. Place baking chips in a heatproof bowl over a medium saucepan filled with water to create a double boiler. Heat water over medium heat, stirring chocolate 5 minutes until it melts completely.
5. Remove bowl from the heat and let it cool 2 minutes.
6. Insert a skewer into each Oreo ball and dip into melted chocolate, swirling to coat. Hold skewered Oreo ball over bowl to allow any excess chocolate to drip off.
7. Place Oreo balls onto a large baking sheet lined with baking paper and let set 5 minutes. If you're in a warm climate, place the baking sheet in refrigerator 15 minutes until hardened. Store in refrigerator for up to 2 weeks.



Christmas Eve Cookies

With Kevin's troubles now out of sight, all is calm on Christmas Eve. And with the hope that all will be together come Christmas morning, this platter of cookies helps bring warmth to your heart and your home. Topped with M&M's, all merry and bright, the buttery-rich flavor will light up your face and melt in your mouth as soon as you take a bite. Just remember: It's not Christmas Eve unless you team the plate of cookies with a glass of cold milk for Santa!

MAKES 22 COOKIES

½ cup unsalted butter, room temperature

½ cup shortening

½ cup gently packed light brown sugar

¼ cup granulated sugar

1 teaspoon vanilla extract

1 large egg

1 ½ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

½ cup M&M's



- 1.** Preheat oven to 375°F.
- 2.** Add butter, shortening, brown sugar, granulated sugar, vanilla, and egg to a large bowl. Cream together.
- 3.** Sift flour, baking soda, and salt into a separate large bowl. Mix, then add to wet mixture and mix well.

4. Using a tablespoon, scoop dough onto a large baking sheet lined with baking paper, leaving 2" between each scoop.
5. Use a floured fork to gently press down each scoop and top with 3 or 4 M&M's.
6. Bake 10–12 minutes until golden brown.
7. Remove from oven and let cool 10 minutes. Use a spatula to transfer cookies to a baking rack to finish cooling another 15 minutes before serving. Let cool 1 hour before storing in an airtight container at room temperature for up to 1 week.



Dunk 'n' Munch

Harry's sure his plans will be a total slam dunk—just looking at the house and he can taste the sweet success! But he and Marv are in for a surprise. However, the only dipping you'll be doing is into memories of graham-flavored cookies with a sidekick of vanilla frosting. With a batch of homemade frosting swirled with sprinkles, it's okay to double-dunk around here!

MAKES 90 COOKIES

FOR COOKIES

½ cup unsalted butter, room temperature

½ cup gently packed light brown sugar

1 teaspoon vanilla extract

1 large egg

1 cup all-purpose flour

1 teaspoon baking soda

2 teaspoons ground cinnamon

¼ teaspoon salt

¼ cup wheat germ

FOR FROSTING

¼ cup salted butter, room temperature

2 cups confectioners' sugar

1 tablespoon 2% milk

½ teaspoon vanilla extract

½ cup colorful sprinkles



1. To make Cookies: Cream butter and brown sugar in the large bowl of a stand mixer 3 minutes, then add vanilla and egg. Mix until well combined.
2. Sift flour, baking soda, cinnamon, and salt into a separate large bowl, then stir in wheat germ.
3. Add dry mixture to wet mixture and mix well.
4. Shape dough into a ball and wrap in plastic wrap. Chill in refrigerator 1 hour.
5. Preheat oven to 350°F.
6. Roll out dough to $\frac{1}{8}$ " thickness on a silicone baking mat or sheet of baking paper and use a pizza cutter to cut $1\frac{1}{2}$ " \times $2\frac{1}{2}$ " cookies, or use similarly-sized cookie cutters in fun shapes to personalize your cookies. Minimize rerolling to keep the cookies from becoming tough and dense.
7. Slide the mat or baking paper onto a baking tray and bake 10 minutes until golden brown.
8. To make Frosting: In the clean large bowl of a stand mixer, beat together butter and confectioners' sugar. Add milk and vanilla and mix until well combined.
9. Stir in sprinkles and serve alongside Cookies. Frosting will keep in refrigerator for up to 1 week in an airtight container.



Pan-Popping Rice Krispie Squares

Kevin knows a thing or two about making a big impression by using what he has on hand. Marv snaps to attention when he hears unexpected voices, believing somebody's being blown away. But you won't need firecrackers to get a blast from the past in this unsuspecting twist on a childhood classic. Your friends will be cackling at the crackle of the topping of Pop Rocks.

SERVES 16

3 tablespoons unsalted butter

1 (10-ounce) bag regular marshmallows

6 cups Rice Krispies cereal

2 tablespoons confectioners' sugar

5 (0.33-ounce) packets Pop Rocks candy



1. In a medium saucepan over low heat, melt butter. Add marshmallows and constantly stir 5 minutes until they are fully melted and combined with butter.
2. In a large bowl, add Rice Krispies. Pour melted marshmallow mixture over cereal and stir until cereal is well coated.
3. Line a 9" square baking pan with parchment paper. Scoop cereal mixture into pan, and press it down evenly using another piece of parchment paper or a flat-bottomed glass.
4. Refrigerate 20 minutes or until cooled and set.

5. Remove cereal mixture from pan by lifting the parchment paper out of the pan. Cut cereal mixture into 2" squares.
6. Mix confectioners' sugar and Pop Rocks in a small bowl. Sprinkle over cereal squares. Serve immediately.



STORAGE STEPS



If you're wanting to serve these later in the day or the next day, stop at step 5 to keep the Pop Rocks from losing their popping action and store the cereal squares in an airtight container. Complete step 6 before serving. Cereal squares will stay fresh up to 3 days when stored in an airtight container.

Tic Tac Toffee

As Kevin refreshes his thoughts on how he feels about what is truly important at Christmas, Santa is left needing to improvise when he's run out of candy canes. As an alternative, this Tic Tac topping on toffee may be just the ticket if you're in a hurry. It will definitely bring the family back for more. It's extremely important you take time to temper the chocolate properly for a good snap.

MAKES 25 (2") PIECES

¾ cup unsalted butter

1 cup granulated sugar

½ teaspoon sea salt

1 teaspoon vanilla extract

1 (10-ounce) bag 60% cacao baking chips, divided

2 tablespoons original Tic Tacs



1. In a medium saucepan over medium heat, stir together butter, sugar, salt, and vanilla until dissolved. Cook 7–8 minutes until mixture comes to a gentle boil.
2. Reduce heat to low-medium and stir 10 minutes until toffee is a light shade of caramel.
3. Pour mixture onto a large baking tray lined with a baking mat and spread with the back of a mixing spoon. Let cool 10 minutes.
4. To make clean up easier, boil 4 cups water in a tea kettle and pour into saucepan to dissolve any leftover toffee that may have hardened.

5. Place $\frac{2}{3}$ of the baking chips into a medium heatproof bowl over a pot of simmering water over medium heat. Stir with a rubber spatula 5 minutes until chocolate is completely melted, and heat another 1 minute before removing from heat. Make sure water or steam doesn't reach any chocolate.
6. Add remaining $\frac{1}{3}$ of baking chips to melted chocolate and stir 10 minutes to blend and cool.
7. Place bowl of chocolate back on pot of water and stir 2–3 minutes until chocolate is completely melted.
8. Pour and spread melted chocolate over toffee.
9. Use a rolling pin or mortar and pestle to crush Tic Tacs before sprinkling them on top of chocolate.
10. Set aside 1 hour for chocolate to set. In warm climates, place sheet in refrigerator to harden.
11. Break toffee into bite-sized pieces and serve. Store in an airtight container at room temperature for up to 2 weeks.

Filthy Angel Ice Cream Cake

There's something angelic—and something not so angelic—about the tantalizing blend of dirty chai in a creamy ice cream. One bite is sure to leave you feeling sinfully satisfied, as every heavenly mouthful melts in your mouth. But there's no need to sell your soul for this divine ice cream cake. Just a few spices and a tub of ice cream pressed onto a freshly baked graham cracker crust, and you'll be replaying this new classic again and again.

SERVES 6

1 ½ cups crushed graham crackers
¼ cup unsalted butter, melted
¼ cup gently packed light brown sugar
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cardamom
1 teaspoon ground nutmeg
1 quart vanilla ice cream
½ cup strong brewed coffee, cooled

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- 1.** Preheat oven to 350°F. Grease a 14" × 4" rectangle tart pan with nonstick cooking spray.
 - 2.** In a medium bowl, mix graham cracker crumbs, butter, and brown sugar until well combined.
 - 3.** In a small bowl, mix cinnamon, ginger, cardamom, and nutmeg to make chai spice blend.

4. Press crumb mixture into the bottom of greased tart pan and bake 8–10 minutes until golden brown. Let cool 20 minutes.
5. In the large bowl of a stand mixer, blend together ice cream, chai spice blend, and coffee until smooth.
6. Scoop ice cream mixture over cooled graham cracker crust and spread out evenly.
7. Cover pan with plastic wrap and freeze 6 hours to firm.
8. To serve, let cake sit at room temperature 5 minutes to make removing cake easier. Remove from pan, slice into 6 pieces, and serve immediately.



Apple Crisp Comforter

Some things in life are scary, and for Kevin a dive under his parents' comforter is the only solution. But he soon realizes that at some point everyone needs to face up to their fears. If your fear happens to be baking, take a deep breath and make this easy, comforting bowl of apple crisp. Suddenly your fear will melt away and you'll find you're not afraid anymore.

SERVES 6

6 cups peeled and chopped Granny Smith apples
1 cup plus 3 tablespoons gently packed light brown sugar, divided
4 teaspoons ground cinnamon, divided
2 teaspoons lemon juice
½ cup old-fashioned oats
1 cup all-purpose flour
1 teaspoon sea salt
½ cup cold unsalted butter, diced into small cubes
2 cups vanilla ice cream



- 1.** Preheat oven to 350°F.
- 2.** In a large bowl, add apples, 3 tablespoons brown sugar, 2 teaspoons cinnamon, and lemon juice. Stir to combine, then scoop into a buttered 9" baking dish.
- 3.** In another large bowl, add remaining 1 cup brown sugar, oats, flour, remaining 2 teaspoons cinnamon, salt, and cold

butter. Use either two forks or your fingers to rub butter into dry mixture until it forms wet, coarse crumbs.

4. Spread topping over apples in baking dish, and gently pat to even it out. Bake 45 minutes, until golden brown and bubbly.
5. Divide into six bowls and top each serving with 1 scoop of vanilla ice cream.



Gingerbread Holiday House

Not only is Kevin forgotten, but the Paris-bound family also leaves behind all the Christmas trimmings—including the gingerbread house. A gingerbread home is synonymous with the holiday; crisp on the outside but soft in the center, it's made with warm spices that stir the senses. Capture your loved ones' hearts any time of year by making this gingerbread home with the family. Rewatch *Home Alone* for inspiration when you're ready to decorate the house, or experiment with what you have on hand!

MAKES 1 GINGERBREAD HOUSE

FOR HOUSE

- ½ cup unsalted butter**
- ¼ cup boiling water**
- ½ cup gently packed light brown sugar**
- 1 large egg, room temperature**
- ½ cup molasses**
- 3 cups all-purpose flour**
- 1 teaspoon baking soda**
- ½ teaspoon salt**
- 1 teaspoon ground cinnamon**
- 3 teaspoons ground ginger**
- 1 teaspoon ground cloves**
- 1 teaspoon ground black pepper**

FOR ROYAL ICING

- 2 large egg whites, room temperature**

½ teaspoon cream of tartar
3 cups confectioners' sugar

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- 1.** To make House: In a medium saucepan over medium heat, melt butter in boiling water. Remove from heat.
- 2.** Stir in brown sugar, egg, and molasses. Set aside.
- 3.** In the large bowl of a stand mixer, combine flour, baking soda, salt, cinnamon, ginger, cloves, and pepper.
- 4.** Add wet mixture from saucepan into dry mixture and combine.
- 5.** Wrap dough tightly in baking paper and refrigerate 2 hours.
- 6.** Preheat oven to 350°F.
- 7.** Roll the chilled dough out to ¼" thickness and use a pizza cutter to cut the following shapes: two rectangles measuring 4.75" × 6.5" (for the roof); two rectangles measuring 5.5" × 4" (for the sides of the house); two rectangles, each measuring 6" × 7" (for the front and back of house).
- 8.** To create the roof line in the front and back of the house, measure 4.25" up from the bottom edge of each dough piece on both sides and make a mark. On the top edge of the dough, measure 3" across and make a mark in the center. Use a pizza cutter or sharp knife to cut a triangle shape from each side point to the center mark on the top edge.
- 9.** Slide cookie shapes onto a large baking sheet lined with baking paper and bake 12 minutes.
- 10.** Set aside the gingerbread to cool 1 hour before assembling.
- 11.** To make Royal Icing: Whisk egg whites in the clean large bowl of a stand mixer on high speed until foamy, then

sprinkle in cream of tartar and mix 30 seconds.

12. Gradually add confectioners' sugar and continue mixing on high until icing becomes thick and holds its shape.
13. Scoop icing into a ziplock bag and cut a small hole in the corner to create a piping bag. Apply icing glue to the edges of each gingerbread piece as you assemble the House, starting with a front and side piece. Hold pieces together for a few seconds to allow icing glue to set, and use glasses or bottles with straight, upright edges to hold pieces in place as you work.
14. Set your gingerbread house aside at least 6 hours to let the icing dry completely before decorating. Ideally allow the house to dry overnight to make sure it can support the weight of additional candy decorations.

Snakes's Surprise

Snakes thought he was getting the goods, but instead his plan backfired when he got served a handful of bullets. But fear not, this pudding only surprises with tasty licorice bullets hidden under the surface. If you're a licorice lover, this pudding is sure to hit the spot. While instant pudding might seem like an easier option, you'll be staggered by how simple it is to make from scratch. Give it a shot, and you'll be blown away by the flavor!

SERVES 4

½ cup gently packed light brown sugar

¾ cup confectioners' sugar

¼ cup cornstarch

¼ teaspoon salt

2 cups 2% milk

2 tablespoons unsalted butter

¾ cup 60% cacao baking chips

2 teaspoons vanilla extract

1 cup Good & Plenty licorice candy

½ cup canned whipped cream

2 tablespoons milk chocolate shavings



- 1.** In a medium saucepan, combine brown sugar, confectioners' sugar, cornstarch, and salt.
- 2.** Over medium heat, pour milk into pan slowly while whisking until smooth and lump-free.

3. Whisk mixture constantly 10 minutes until it begins to thicken.
4. Stir in butter and baking chips a few at a time until melted.
5. Stir in vanilla and cook 2 additional minutes over low heat until mixture thickens.
6. Remove from heat and allow to cool 20 minutes.
7. Scoop pudding into four individual bowls, filling each $\frac{2}{3}$ full. Sprinkle each bowl with $\frac{1}{4}$ cup Good & Plenty candy, then cover with remaining pudding. Refrigerate 2 hours until set.
8. Add a dollop of whipped cream on top of each chocolate pudding dish and sprinkle with curls of chocolate shavings to garnish.



“Hyper on 2” Chocolate-Glazed Donuts

When Kate calls the local police department to have someone check in on Kevin, she’s annoyed by their lack of responsiveness...and they’re annoyed that her wild energy has disrupted their snack! The pinch of sugar gives your yeast that same over-the-top energy. If your yeast is still active, the mixture should bubble and increase to about 1 cup after just 15 minutes. If not, purchase new yeast and start again. You’ll achieve the perfect soft fluffy donut—which might not be enough to calm a panicked parent, but definitely makes a great dessert!

MAKES 30 DONUTS

FOR DONUTS

1 ½ cups 2% milk

½ cup plus 1 teaspoon granulated sugar, divided

1 tablespoon active dry yeast

8 tablespoons unsalted butter, room temperature

1 large egg, room temperature

1 teaspoon vanilla extract

4 ¾ cups all-purpose flour, divided

1 teaspoon salt

6 ⅓ cups vegetable oil, for frying

FOR CHOCOLATE GLAZE

¼ cup 2% milk

2 cups confectioners’ sugar

4 tablespoons cocoa powder

1 teaspoon vanilla extract

1. To make Donuts: In a small saucepan over low heat, warm milk 3 minutes, then turn off heat. Make sure milk is only warm enough to touch with your finger. If it's too hot, let it cool slightly to avoid killing the yeast.
2. In a large measuring cup, pour in $\frac{1}{4}$ cup of the warm milk and stir in 1 teaspoon sugar to dissolve. Stir in yeast and set aside in a warm spot 15 minutes. The foaming yeast mixture will expand to about 1 cup.
3. In the large bowl of a stand mixer with a paddle attachment, cream together butter and remaining $\frac{1}{2}$ cup granulated sugar, before beating in egg and vanilla.
4. Sift in $\frac{3}{4}$ cup flour, before pouring in milk and yeast mixture. Mix.
5. Sift in 2 more cups flour, remaining warm milk, salt, and then remaining 2 cups flour, continuing to mix.
6. Once dough forms together as a soft, tacky mixture, switch to a dough hook and continue mixing another 5 minutes. Dough should be smooth and form into a soft but not sticky ball. If dough still sticks to the side of the bowl, add an additional tablespoon flour until dough holds together.
7. Cover bowl with plastic wrap to keep the moisture in and keep a crust from forming on the top of the dough. Set aside in a warm spot 1 hour.
8. Dust countertop with flour and roll dough to $\frac{1}{2}$ " thickness.
9. Use a 2.5" cookie cutter to cut out donuts and an apple corer to cut out a hole in center of each donut.
10. In a cool oven, place donuts onto a large baking sheet lined with baking paper on one oven rack. On a rack below the

donuts, put a roasting pan filled with 2 cups boiling water. Close oven door and let donuts sit 1 hour to rise.

11. In a large heavy-bottomed saucepan, add vegetable oil and heat to 340°F–350°F. (A candy thermometer is required to confirm that your oil is just the right temperature.)
12. Drop 2–3 donuts into oil and cook 2 minutes until golden on bottom. Flip and cook 1 minute until golden brown except for a white ring of dough around the middle.
13. Remove each donut from the pot with a slotted spoon and drain on a cooling rack with paper towels or an old kitchen tea towel underneath.
14. To make Chocolate Glaze: In a small saucepan, warm milk 2 minutes over medium heat.
15. In a medium bowl, sift together confectioners' sugar and cocoa powder. Pour in warm milk and vanilla and whisk to combine.
16. Once donuts have cooled enough to pick up by hand, dip the top of each donut into glaze.
17. Set aside on a cooling rack 15–30 minutes to set before serving. Store in an airtight container at room temperature for up to 2 days. Microwave 15 seconds to soften before eating.



RISE TO THE OCCASION



A warm kitchen is essential when the dough is set aside to rise. If your kitchen feels cool, turn the oven to the keep-warm setting (200°F) while mixing your dough. Turn the oven off, and place the dough in the oven to rise, leaving the oven door slightly open.

10% of the (Cookie) Dough

Just like Johnny, this dessert is fully loaded. Pumped full of your favorite sweet and salty flavors, there's enough of this mouthwatering treat to go around—no need to hog the dough! And if you run out, it's so easy to roll some more; you won't even need to count to ten. If peanut butter pieces aren't your cup of tea, just switch them out for your favorite chocolate bar pieces.

MAKES 12 COOKIE DOUGH BALLS

½ cup all-purpose flour

3 tablespoons unsalted butter, room temperature

3 tablespoons gently packed light brown sugar

2 tablespoons granulated sugar

½ teaspoon vanilla extract

1 ½ tablespoons 2% milk

¼ teaspoon salt

2 Reese's Peanut Butter Cups, roughly chopped

⅛ cup crushed pretzels

⅛ cup crushed Corn Flakes cereal



- 1.** In a small bowl, microwave flour on medium power 1 minute, stirring halfway through.
- 2.** In the large bowl of a stand mixer, cream butter, brown sugar, and granulated sugar before adding vanilla and milk.
- 3.** Mix in salt and flour until blended.
- 4.** Fold in Reese's Peanut Butter Cups, pretzels, and Corn Flakes until combined.

5. Use a tablespoon to scoop and roll mixture into 12 balls.
6. Chill on a large baking sheet lined with baking paper in the refrigerator 20 minutes, then serve. Store in an airtight container in the refrigerator for up to 1 week.



Sweet Tooth Slice

Harry sure left a lasting impression...as well as a little sparkly souvenir. After everyone sinks their teeth into this indulgent caramel slice dessert, the only thing your guests will leave behind are the crumbs on the plate. Just one bite will have your family experiencing a crispy crunch of a base, a creamy caramel center, and a chocolate topping. Ramp up the decadence by pairing with a velvety cup of [Old Man Marley](#) hot chocolate (see recipe in Chapter 6).

SERVES 8

1 ½ cups all-purpose flour
½ cup gently packed light brown sugar
¼ cup granulated sugar
¼ cup sweetened coconut flakes
1 teaspoon salt
1 cup unsalted butter, divided
2 (14-ounce) cans sweetened condensed milk
¼ cup light corn syrup
1 (10-ounce) bag 60% cacao baking chips



- 1.** Preheat oven to 350°F. Line an 8" baking pan with baking paper.
- 2.** Mix flour, brown sugar, granulated sugar, coconut, and salt in the large bowl of a stand mixer. In a small bowl, microwave ½ cup butter on high 20–30 seconds until melted, then mix into dry mixture until combined.

3. Press mixture firmly into baking pan and bake 20 minutes until lightly browned. Remove from oven and cool 30 minutes. Leave oven preheated.
4. In a medium saucepan, melt remaining $\frac{1}{2}$ cup butter over medium heat. Stir in condensed milk and corn syrup and reduce heat to low. Stir until combined, about 2 minutes, then pour over cookie base in baking pan.
5. Bake 25 minutes until golden in color and bubbling across the entire surface. Let cook another 5 minutes if surface isn't completely bubbling. Refrigerate 1 hour.
6. To melt chocolate, place $\frac{2}{3}$ of baking chips in a microwave-safe bowl. Microwave on medium power 2 minutes, stirring every 30 seconds, until fully melted.
7. Stir in remaining chips until combined.
8. Pour chocolate over baking pan and use a rubber spatula to spread evenly. Cool 30 minutes.
9. Warm a sharp knife before slicing into 2" squares and serving. Store in an airtight container in the refrigerator for up to 1 week.



CHAPTER 6

DRINKS

Get ready to wet your palate with a series of zesty and delightfully vibrant drinks! To *not* serve up the Filthy Animal when friends and family arrive would be criminal, so use this chapter to create an iconic get-together.

Whether you're a kid or an adult, a drinker or a nondrinker, you'll find a colorful cocktail or mocktail recipe to capture your imagination. The Wet Bandits mocktail tantalizes the taste buds with a mix of bubblegum flavors that burst through its bubbling surface. If you're looking for something to really wake up the senses, try a Tarantula Tango. And don't forget the Rusty Nail (or the special mocktail version), sure to make you move (with delight!). When you're ready to wrap up the night, warm everyone's souls with an Old Man Marley (a twist on hot chocolate), or reach for a true holiday classic, Flying Toboggan Egg Nog'n, to make your gatherings truly memorable.





Wet Bandits

Making a splash before leaving a house they've robbed seems to have Marv overflowing with glee. But the only thing that needs to start flowing here are the conversations when your guests arrive. And this showy mocktail will do just that! While a pipette is suggested to create the layered effect, a straw can be used in its place. Place the straw into the blue sugar syrup before you hold your thumb over the top of the straw to create a suction. Put the straw in the drink, so it touches the bottom of the glass, then release your thumb.

SERVES 4

3 tablespoons lemon juice

3 ½ tablespoons granulated sugar, divided

3 tablespoons water

1 (1.58-ounce) packet bubble gum

2 teaspoons citric acid

⅛ teaspoon blue food dye

1 ½ cups lemon-flavored soda such as Sprite or 7 Up

5 large egg whites, room temperature



- 1.** Place four cocktail glasses in the freezer 2 hours before making drinks.
- 2.** In a small saucepan over low heat, stir lemon juice, 2 tablespoons sugar, and water until sugar has dissolved. Add bubble gum and heat 1 minute. Turn off heat and set aside 20 minutes to infuse.
- 3.** Remove bubble gum, then pour sugar syrup into a medium measuring cup. Stir in citric acid and blue food dye until

citric acid is fully dissolved. Freeze 15 minutes to chill.

4. Evenly distribute soda across the chilled cocktail glasses. Use a pipette to add 2 tablespoons sugar syrup to each glass's bottom.
5. Add egg whites and remaining 1 ½ tablespoons sugar to the large bowl of a stand mixer and whisk until egg whites turn into soft peaks. Scoop egg white foam onto the top of each glass and serve.



Filthy Animal

Snakes obviously asked for more of a payout than Johnny was willing to give, but is it too much to ask of your cocktail to punch above its weight? This cocktail takes aim at your taste buds with a blend of beef stock, beer, vodka, Tabasco sauce, Worcestershire sauce, and spices. The ingredients might raise a few eyebrows, but your friends will be disarmed once they have their first sip. The only filthy thing about it is the name!

SERVES 2

3 large bay leaves, divided
1 heaped teaspoon beef stock powder
½ cup boiling water
1 ½ teaspoons Worcestershire sauce
¼ teaspoon Tabasco sauce
3 teaspoons lemon juice
2 ounces vodka, chilled
1 cup amber ale, chilled
2 pieces soft beef jerky



- 1.** Place 1 bay leaf and beef stock powder in a medium measuring cup and pour in boiling water. Stir to combine, then let infuse 20 minutes.
- 2.** Pour mixture into a cocktail shaker filled with ice and shake 1 minute to rapidly chill.
- 3.** Strain back into measuring cup and add Worcestershire sauce, Tabasco sauce, lemon juice, and vodka. Stir to

combine.

4. Pour into two highball glasses filled with ice and top each glass with ½ cup ale.
5. Pierce a cocktail skewer through a bay leaf before threading on a folded piece of soft beef jerky to garnish each drink.



KEEP IT CLEAN



If served as a mocktail, this drink is just as delicious when you omit the vodka and amber ale. Increase the quantity by making 1 cup beef stock and increasing the amounts to 3 teaspoons Worcestershire sauce, ½ teaspoon Tabasco sauce, and 6 teaspoons lemon juice.

Crowbars Up

The twinkle of the Christmas lights reflects in Harry and Marv's eyes as they admire their choices on the street. Filled to the brim with anticipation of all the loaded options, they only have their eye on one proverbial silver tuna. Meanwhile, you'll know you've hit the jackpot when you take your first sip of this perfect holiday drink.

SERVES 10

3 cups 2% milk, divided

1 (14-ounce) can sweetened condensed milk

¼ cup 60% cacao baking chips

2 teaspoons vanilla extract

2 teaspoons almond extract

1 teaspoon instant coffee granules

10 ounces whiskey

-
1. In a medium saucepan over medium heat, whisk together ½ cup milk, condensed milk, baking chips, vanilla extract, almond extract, and instant coffee.
 2. Continue to whisk until chocolate has fully melted.
 3. To serve hot: Add remaining 2 ½ cups milk to saucepan and stir 1 minute to warm. Pour into Irish Coffee glasses and stir 1 ounce whiskey into each glass. Serve.
 4. To serve cold: Pour mixture into a large glass measuring cup and place in refrigerator to cool 10 minutes. When ready to serve, scoop ¼ cup of mixture into each of ten Irish Coffee

glasses. Stir $\frac{1}{4}$ cup milk and 1 ounce whiskey into each glass and serve.

Thirsty for More

Kevin dishes up serving after serving of surprises for Marv and Harry. And they keep coming back for more! This tantalizing sangria will have your guests doing the same while quenching their thirst. Serve up the mocktail version so everyone can join in and keep the night flowing.

SERVES 8

1 cup orange juice with pulp

½ cup lemon juice

1 (750-milliliter) bottle red wine (cabernet sauvignon, merlot, or Shiraz)

¼ cup brandy

¼ cup granulated sugar

1 large Granny Smith apple, cored and diced

1 teaspoon ground cinnamon

5 cups lemon-flavored soda such as Sprite or 7 Up

.....

- 1.** Add orange juice, lemon juice, wine, brandy, and sugar to a large pitcher or bowl. Stir until sugar has dissolved.
- 2.** Add apple and cinnamon and stir to combine.
- 3.** Chill in refrigerator for at least 2 hours or up to overnight.
- 4.** Just before serving, pour in soda and stir gently to combine.



MOREISH MOCKTAIL



.....

1 ¼ cups orange juice with pulp
½ cup lemon juice
2 cups grape juice
2 cups cranberry juice
⅛ cup apple cider vinegar
1 tablespoon citric acid
1 large Granny Smith apple, cored and diced
1 teaspoon ground cinnamon
¼ cup gently packed light brown sugar
5 cups lemon-flavored soda such as Sprite or 7 Up

Combine all ingredients except soda in a large pitcher. Chill in refrigerator for at least 2 hours or up to overnight. Add soda before serving.



Fuller's Pepsi Floats

Wide eyes, sugar-crazed smile...someone's been hitting the Pepsi a little too hard! You will definitely want to go easy on the ratio of ice cream to Pepsi for that perfect consistency, keeping the ice cream floating and melding into the fizz and flavor. With each slurp of this delightful treat, not only will your tastebuds thank you, but those happy childhood memories will suddenly come flooding back in.

SERVES 2

4 scoops vanilla ice cream

1 (12-ounce) can Pepsi



- 1.** Scoop two generous spoonfuls of ice cream into each of two tall drinking glasses.
- 2.** Pour $\frac{1}{2}$ can of Pepsi into each glass over ice cream. Allow ice cream to begin melting into Pepsi, using a spoon to give it a quick stir.
- 3.** Serve each glass with a straw.



Paint Can Punch

Marv and Harry have no idea what ingenious makeshift booby traps are about to hit them! This punch may not give you the same wallop that the paint cans gave them, but it will hit you with childhood memories of a specific fruity, powdered drink mix. While it's optional, the red food coloring helps the magic of nostalgia take over, whisking you back to the days of stained lips and sugar highs. This colorful drink can be thrown together with minimal effort while having maximum impact.

SERVES 4

1 ½ cups red grape juice
1 ½ cups 25% orange juice drink
5 teaspoons lemon juice
½ cup apricot nectar
½ cup canned cherry syrup, strained
2 teaspoons citric acid
¼ teaspoon red food coloring (optional)
2 lemon wheels, halved



- 1.** Mix grape juice, orange juice, lemon juice, and apricot nectar in a large pitcher. Add cherry syrup.
- 2.** Finish by stirring in citric acid followed by red food coloring.
- 3.** Pour into four drinking glasses and garnish each with a half lemon wheel.



Rusty Nail

Marv needs to learn to step up his game if he's going to outwit Kevin, otherwise he's in for a rough landing! This cocktail packs a sharp surprise and might make your toes curl if you aren't used to Scotch whisky. Don't be afraid: A nonalcoholic variation is also provided. Try this recipe once, and you'll find yourself taking the same steps back to get another sip!

SERVES 2

4 ounces Scotch whisky
2 ounces Drambuie liqueur
2 twists lemon peel

-
1. Place a large ice cube in each of two rocks glasses.
 2. Add 2 ounces Scotch and 1 ounce Drambuie to each glass. Stir mixture well to combine.
 3. Garnish each cocktail with a lemon twist and serve.



RUSTY REFRESHER



Serves 2

1 cup water
5 juniper berries
3 star anise
2 whole cloves
1 teaspoon rosemary leaves

3 tablespoons honey
½ cup gently packed light brown sugar
1 tablespoon lemon peel
½ tablespoon fennel seed
¼ teaspoon salt
1 ½ cups ginger ale

1. In a small saucepan, combine all ingredients except ginger ale and simmer over medium heat 5 minutes.
2. Reduce heat to low and let liquid cook 20 minutes. You should continue to see steam rising from the pot.
3. Strain and chill 30 minutes.
4. Divide into two glasses with a few ice cubes and top each with ¾ cup ginger ale.

Tarantula Tango

A spider would make most people dance a jig: Marv's screams of terror are completely justified. The only thing needed to get you moving first thing in the morning is this unique pairing of energizing black coffee and refreshing orange juice. Your taste buds will tingle with anticipation, so good that you may just find yourself scuttling up for another cup. Just be careful; drinking too much caffeine may have you climbing the walls!

SERVES 4

¼ cup lime juice

¼ cup ginger syrup

1 ½ cups orange juice with pulp

2 cups black coffee, chilled



- 1.** In a large pitcher, combine lime juice and ginger syrup. Add orange juice and coffee and stir until well combined.
- 2.** Chill in refrigerator at least 30 minutes before serving, or for up to 48 hours.

First-Class Champagne

Kate may feel like a heel as she flies high during the holidays, but all you need to do is wing this cocktail to include everyone in the celebrations. With some gin, lemon juice, and simple syrup, this drink is easy enough that there's really no need to be coached through the steps. Just pour in the ingredients and fasten the lid of the shaker, so the contents don't go soaring!

SERVES 2

½ cup water

½ cup granulated sugar

4 ounces gin

1 ounce fresh lemon juice

2 cups prosecco

2 lemon twists



- 1.** To make simple syrup, combine water and sugar in a small saucepan and heat over medium heat 5 minutes until sugar has completely dissolved.
- 2.** Remove from heat and let cool in refrigerator 45 minutes before mixing the cocktail.
- 3.** Fill a cocktail shaker with ice, then add gin, lemon juice, and 1 ounce simple syrup. Shake until combined and chilled.
- 4.** Strain into two chilled champagne flutes.
- 5.** Top each glass with 1 cup prosecco and 1 lemon twist.

Aftershave Aperitif

Morphing from under-the-bed wimp into defender of the house, Kevin slides into screaming cool action. If you're as methodical as Kevin, you'll be wanting to know exactly what to serve your guests. A splash of this minty fresh aperitif to stimulate their appetite before dinner is the right move to prepare your guests for their next taste sensation.

SERVES 2

½ cup granulated sugar

½ cup water

½ cup mint leaves

2 ounces absinthe

1 ounce fresh lime juice

4 ounces soda water, chilled



1. In a small saucepan over medium heat, stir sugar in water until dissolved. Add mint leaves and let warm 2 minutes, then turn off heat. Let sit 30 minutes to infuse and cool before straining.
2. In a cocktail shaker filled with ice, add absinthe, lime juice, and 4 ounces mint syrup. Shake well until chilled.
3. Strain into two cocktail glasses filled with ice and top each glass with 2 ounces soda water.



MINTY MOCKTAIL



To convert this into a nonalcoholic mint sipper, add 1 ounce lime juice, 4 ounces mint syrup, and 1 ½ cups soda water to two cocktail glasses filled with ice.



Old Man Marley

The kids have been buzzing about mysterious Old Man Marley, but it's always important to remember that not everything you hear is gospel; take rumors with a grain of salt. There's usually more than meets the eye, just like this spin on the classic hot chocolate. Liquid smoke, molasses, and nutmeg form an earthy blend that brings complexity to the sweet chocolate base. Never judge a book by its cover, as it may be a real slayer!

SERVES 2

2 cups 2% milk

1 teaspoon ground nutmeg, divided

8 tablespoons hot chocolate mix

½ teaspoon mesquite liquid smoke

4 teaspoons molasses

4 tablespoons canned whipped cream



- 1.** In a small saucepan, heat milk over medium heat until it is hot but not boiling, stirring to avoid scorching. The milk is hot enough when steam rises from the surface, and tiny bubbles form around the edges.
- 2.** Stir $\frac{3}{4}$ teaspoon nutmeg and hot chocolate mix into milk until fully dissolved.
- 3.** Add liquid smoke and molasses and stir to incorporate.
- 4.** Pour hot chocolate into two mugs and add a swirl of whipped cream. Sprinkle with remaining $\frac{1}{4}$ teaspoon nutmeg, then serve.



Snow Sliding Shakes

Kevin's on the run, yet he manages to keep his cool as he slides out of a tight spot. The experience leaves him shaken, but this soft and creamy indulgence is the only thing that will be shaken up here. It takes only a few simple moves, but the vanilla, almond, and coconut flavors will leave others thinking you've done this all before! If you need to avoid using almond extract for those with allergies, try vanilla extract.

SERVES 2

2 cups vanilla ice cream

½ teaspoon almond extract

½ cup coconut milk

½ teaspoon salt

2 heaped tablespoons sweetened coconut flakes



- 1.** Add ice cream, almond extract, coconut milk, and salt to a blender. Blend 30 seconds.
- 2.** Pour into two tall glasses. Top each glass with coconut flakes and serve with straws.



Salty Sidewalks

You can be too old for many things, but you're never too old for a delicious caramel milkshake. Don't be scared off by the amount of salt on the rim; instead of mummifying you, the salt reveals the layers of flavor buried within the caramel. Use sea salt instead of table salt for the larger granules and more intense flavor. Serve with a spoon or colorful straw.

SERVES 2

FOR SALTED CHRISTMAS CARAMEL SAUCE

- 2 ½ tablespoons unsalted butter**
- 1 ½ cups granulated sugar**
- 1 ¼ cups heavy cream, divided**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground ginger**
- ½ teaspoon ground nutmeg**
- ¼ teaspoon ground cloves**
- ½ teaspoon ground black pepper**
- ½ teaspoon salt**
- ⅓ cup gently packed light brown sugar**
- 1 teaspoon vanilla extract**

FOR MILKSHAKES

- 2 cups vanilla ice cream**
- ½ cup 2% milk**
- ½ cup Salted Christmas Caramel Sauce**
- ⅛ cup maple syrup**

¼ cup sea salt

.....

1. To make Salted Christmas Caramel Sauce: In a small saucepan, melt butter over medium heat and stir in granulated sugar.
2. Add ½ cup cream, bring to a boil, and let simmer 10 minutes until temperature reaches 225°F.
3. Lower heat to medium-low and add cinnamon, ginger, nutmeg, cloves, pepper, salt, another ½ cup cream, and brown sugar.
4. Stir until brown sugar has dissolved, then add remaining ¼ cup cream and vanilla. Bring temperature back up to 225°F.
5. Remove from heat and set aside to cool 20 minutes before pouring into a glass jar.
6. To make Milkshakes: Add ice cream, milk, and ½ cup Salted Christmas Caramel Sauce to a blender. Blend 30 seconds until smooth.
7. Pour maple syrup on one small plate and sprinkle sea salt on another. Dip rim of each of two tall glasses into maple syrup and twist until rim is coated, then dip into sea salt.
8. Divide milkshakes between glasses and serve.



CHRISTMAS IN A JAR

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Only ½ cup of the sauce is needed for this milkshake, but the rest will keep for 2 weeks in the refrigerator. You can use it to drizzle the flavor of Christmas on other favorite recipes.



Flying Toboggan Egg Nog'n

Kevin is fully leaning into his moment of freedom, and his day is off to a flying start. To join in on his fun, why not slide into the kitchen for some holiday cheer? After all, nothing quite says Christmas like a warm, frothy mug of eggnog. Just watch your noggin as you speed through the door to whip up a batch! Sprinkle with extra nutmeg for a classy look. Add a teaspoon of vanilla extract in place of the rum if serving up a family-friendly version.

SERVES 2

¾ cup 2% milk

¾ cup heavy cream

3 large egg yolks

¼ cup granulated sugar

1/16 teaspoon ground nutmeg

1 ounce dark rum



- 1.** Heat milk and cream in a small saucepan over low heat until warm but not hot.
- 2.** Whisk together egg yolks, sugar, and nutmeg in a large measuring cup.
- 3.** Gradually add ¼ cup warmed milk mixture to egg yolk mixture, constantly whisking to temper eggs.
- 4.** Pour egg yolk mixture back into saucepan with remaining milk mixture. Cook over low heat, constantly whisking, 7–8 minutes until mixture is steaming but not boiling. If mixture begins to overheat, remove it from heat and whisk in cold milk until it cools slightly.

5. Stir in rum.
6. Pour eggnog into Irish coffee mugs and serve.



FESTIVE FUSION



When you're cutting out your Gingerbread Holiday House in Chapter 5, be sure to use any leftover dough to bake some gingerbread cookies. The warm and spicy flavors of gingerbread are a perfect, traditional pairing for the sweet and spiced flavors of eggnog—a cozy and comforting holiday treat!

STANDARD US/METRIC MEASUREMENT CONVERSIONS

VOLUME CONVERSIONS

US Volume Measure	Metric Equivalent
$\frac{1}{8}$ teaspoon	0.5 milliliter
$\frac{1}{4}$ teaspoon	1 milliliter
$\frac{1}{2}$ teaspoon	2 milliliters
1 teaspoon	5 milliliters
$\frac{1}{2}$ tablespoon	7 milliliters
1 tablespoon (3 teaspoons)	15 milliliters
2 tablespoons (1 fluid ounce)	30 milliliters
$\frac{1}{4}$ cup (4 tablespoons)	60 milliliters
$\frac{1}{3}$ cup	90 milliliters
$\frac{1}{2}$ cup (4 fluid ounces)	125 milliliters
$\frac{2}{3}$ cup	160 milliliters
$\frac{3}{4}$ cup (6 fluid ounces)	180 milliliters
1 cup (16 tablespoons)	250 milliliters
1 pint (2 cups)	500 milliliters
1 quart (4 cups)	1 liter (about)

BAKING PAN SIZES

American	Metric
8 × 1 $\frac{1}{2}$ inch round baking pan	20 × 4 cm cake tin
9 × 1 $\frac{1}{2}$ inch round baking pan	23 × 3.5 cm cake tin
11 × 7 × 1 $\frac{1}{2}$ inch baking pan	28 × 18 × 4 cm baking tin
13 × 9 × 2 inch baking pan	30 × 20 × 5 cm baking tin
2 quart rectangular baking dish	30 × 20 × 3 cm baking tin

15 × 10 × 2 inch baking pan	30 × 25 × 2 cm baking tin (Swiss roll tin)
9 inch pie plate	22 × 4 or 23 × 4 cm pie plate
7 or 8 inch springform pan	18 or 20 cm springform or loose bottom cake tin
9 × 5 × 3 inch loaf pan	23 × 13 × 7 cm or 2 lb narrow loaf or pate tin
1 ½ quart casserole	1.5 liter casserole
2 quart casserole	2 liter casserole

WEIGHT CONVERSIONS

US Weight Measure	Metric Equivalent
½ ounce	15 grams
1 ounce	30 grams
2 ounces	60 grams
3 ounces	85 grams
¼ pound (4 ounces)	115 grams
½ pound (8 ounces)	225 grams
¾ pound (12 ounces)	340 grams
1 pound (16 ounces)	454 grams

OVEN TEMPERATURE CONVERSIONS

Degrees Fahrenheit	Degrees Celsius
200 degrees F	95 degrees C
250 degrees F	120 degrees C
275 degrees F	135 degrees C
300 degrees F	150 degrees C
325 degrees F	160 degrees C
350 degrees F	180 degrees C
375 degrees F	190 degrees C
400 degrees F	205 degrees C
425 degrees F	220 degrees C
450 degrees F	230 degrees C

ACKNOWLEDGMENTS



Writing a book is a humbling experience, as you recognize the number of individuals involved.

I'm deeply grateful to the Adams Media team for their vision and for trusting me to capture our collective memories of this iconic movie. Special thanks to Julia for her guidance throughout the process; Sarah, whose editing skills have smoothed words and thoughts into cohesive sentences; and Casey and Anna for the clarity and consistency they provided.

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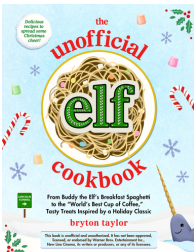
To those who have shared my love for food and books through *In Literature*, I'm grateful for our connection.

Thank you to those who made sure no creative endeavor went to waste. Memories are captured in these pages—Jaunty, Toby, James, Katrina, Margaret, Isabel, Rory, Liesl, Carol, Jason, Zen, Judy, Dan, Neil, Kim, Kylie, Karen, Sophie, Denam, Ben, Brendan, Teresa, Fran, Brooke, Rebekah, Sharon, Steph, Dannielle, Lucy, Jan, Vesna, Jacqui, and Julie.

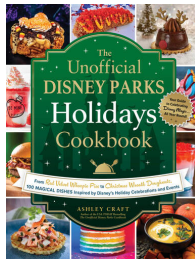
And because last is not least, but a way of guiding others forward: Mom and Dad, your supportive hands behind me meant I could be brave to take each next step.



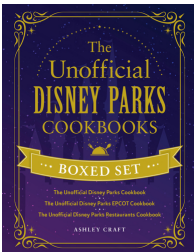
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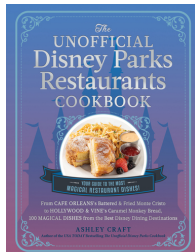
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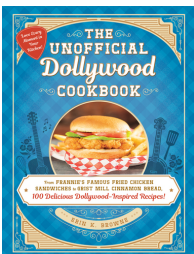
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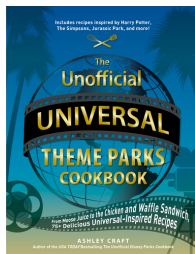
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About the Author



Bryton Taylor is the creator of InLiterature.net and PopcornPairings.com, food blogs where she creates authentic recipes inspired by your favorite novels and movies. Best known for her *You Tube* videos, Bryt can be found whipping up exquisite sweet treats like Turkish Delight inspired by *The Lion, the Witch and the Wardrobe* or concocting delicious magical potions that transport you to Alice's Wonderland. Whether you're inviting friends over for a movie night or planning your next book club get-together, Bryt helps you re-create food items just as they'd appear in your favorite books and movies to make an unforgettable experience for lasting memories.



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