



Pirate Party Recipe Ideas

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Desert Island Fruit Galleon

Cut a small watermelon in half and reserve for half the boat. Trim a little from the base of this reserved half so that it will sit flat. For the fruit sticks, cut the fruits of your choice into small pieces. You can use a melon baller, small biscuit cutters or simply cube the fruit. Thread 2 or 4 fruit pieces onto fancy toothpicks, then push the toothpicks into the cut side of the watermelon boat. Fruit stick can be made several hours ahead. Store, covered, in a fridge.

Cannon ball grapes and Red Rubies

This is simply some seedless grapes and strawberries placed in a bowl for the kids to enjoy. Provide toothpicks for ease of serving.

Pirate rollup sandwiches-

Ingredients: 10 slices of bread, some soft butter, vegemite, 10 cheese slices. Directions: Using a sharp knife, carefully cut the crusts off the bread and spread each slice with a thin layer of butter and vegemite. Now cut two long strips of cheese and put them on the edge of each slice of bread. Roll them up and affix with a toothpick.

Potato Wedges

You could go to the trouble of peeling and cutting a kilo of potatoes but I would suggest that you purchase some potato wedges from the shops and place in the oven to cook.

Pirate Pies:

This young pirate favourite is simply slices of your favourite pizza.

Sail the seven seas jelly cups

Make blue jelly according to directions on the box. Pour into clear plastic cups. Let them cool in the fridge until partially set- about an hour. When they are partially set place a few chocolate frogs or sea snakes lollies in each cup. Put in the fridge until completely set.

Parties Kids Remember

Pots of Gold

A simple cheese sauce that is great as a dip for bread chunks, tortilla chips or raw vegetable pieces. Ingredients; 2 tablespoons of butter, 2 tablespoons of plain four, ¼ teaspoon salt, 1 cup milk, 1 cup cheddar cheese shredded.

Directions: Melt butter in a saucepan over low heat. Stir in slowly four and salt. Cook over medium heat constantly stirring until smooth and bubbling. Remove pan from stove and while mixture is still hot, stir in the milk. Reheat, stirring all the time until it boils. Stir in cheese. Stir in individual plastic cups for your pirates to dip into.

Hidden Treasure Birthday Cupcakes

This is a great idea for the birthday cake. Drape a piece of red material over an empty shoe box and place the iced pirate face cup cakes into the box to create a pirate treasure chest. You could place the birthday candles in the cup cakes and place some cheap jewels and chocolate wrapped coins around the base of the treasure chest. Remember to inform the young pirates to take small bites until they find their hidden cup cake treasure.

Ingredients: 2 cups of self raising flour, ¾ cup sugar, 125 g soft butter, 3 eggs, ½ cup milk, ½ teaspoon vanilla essence.

Directions: Turn oven to 180 degrees. Set out 30 paper patty cases. Sift flour, sugar into mixing bowl. Add butter, eggs, milk and vanilla. Beat until quite smooth. Fill patty cases until ¾ full with mixture. Bake for 15 minutes until golden. Cool on wire rack. Insert a large foil wrapped chocolate coin with white icing and decorate to look like a pirate face. (Firstly dip the top 1/5th of the cupcake into hundreds and thousands to form the pirate bandanna. Place 2 smarties as eyes. Using some black cake mate glossy decorating gel, draw the pirate eye patch and string over one of the smartie eyes. Finally place a strip of red liquorice as the pirate mouth.

Remember the secret to party food is keeping it simple!

