

Shipwreck Survivor Party Recipes

Stuck for party food ideas?

The following survivor party menu should make the job of cooking for the tribes a lot easier.

Veggie Nachos

Wedges with sour cream and tomato sauce

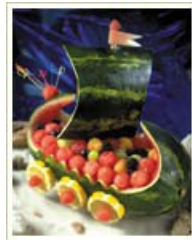
Survivor Dogs

Desert Island Fruit Galleon

Chocolate Fudge sundaes

Veggie Nachos: Ingredients: 1 tablespoon olive oil, 1 medium brown onion, 1 clove garlic, 425g can crushed tomatoes, 420 g can mexican beans, 240g packet corn chips, 1 cup grated cheddar cheese, 1 large avocado, ½ cup sour cream, 1 tablespoon of lemon juice. Directions: Heat oil in medium saucepan. Cook onion and garlic, stirring until onion is soft. Add undrained tomatoes and beans, simmer uncovered about 15 minutes or until mixture thickens slightly. Just before serving, place corn chips on a large ovenproof plate, pour over bean mixture. Sprinkle with cheese, bake uncovered in moderately hot oven about 10 minutes or until cheese is melted. Meanwhile mash avocado with fork in medium bowl. Add half the sour cream and the juice. Mix well. To serve, put spoonfuls of avocado mixture and remaining sour cream over the nachos.

Wedges with sour cream and tomato sauce: Why wash, peel and cut a kilo of potatoes? Buy a packet of oven wedges, add the sour cream and tomato sauce for dipping.



Parties Kids Remember

Survivor Dogs: Ingredients: 10 frankfurts, 1 tablespoon vegetable oil, 3 medium brown onions sliced thinly, 10 hot dog rolls, 1 ½ cups grated cheddar cheese.

Special Sauce Ingredients: ½ cup tomato sauce, 2 teaspoons of worchester sauce, 1 tablespoon brown sugar, 1 teaspoon seeded mustard, 1 teaspoon malt vinegar, 1 clove garlic crushed. Directions: Place frankfurts in large saucepan and cover with cold water. Bring to boil uncovered, then drain. Heat oil in large frying pan and cook onion, stirring for about 10 minutes or until soft. Split rolls in half and place frankfurts in rolls. Top with special sauce, onion and cheese. (Special Sauce: Combine ingredients in small bowl)

Desert Island Fruit Galleon: - Cut a small watermelon in half and reserve for half of 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 3 fruit pieces onto fancy toothpicks, then push the toothpicks into the cut side of the watermelon boat. Fruit sticks can be made several hours ahead. Store, covered, in a fridge.

Chocolate Fudge Sauce Ice-cream sundaes : Ingredients: Birthday child's favorite ice-cream, musk sticks, smarties and anything else chocolate you can think of dipping with. Chocolate Fudge Sauce Ingredients: 125g dark chocolate (finely chopped), 400g can sweetened condensed milk, 100g white marshmallows.

Directions: The night before party, scoop ice cream with ice-cream scoop onto a baking paper lined tray and return to the freezer.

Chocolate Fudge Sauce Directions: Put chocolate and condensed milk in a medium bowl. Cook on medium (50%) for 1 minute and stir. Cut marshmallows into small pieces. Stir into chocolate. Cook on medium (50%) for 1 minute. Beat until almost smooth. Cook on medium (50%) for 1 minute. Stir. You can serve this hot or cold. Display the assortment of candy etc in small bowls and provide each child with their own plastic disposable cup. Place an ice-cream ball in each cup and pour some fudge sauce over it. Let them create their own ice-cream sundae!

