

Disney Staycation Menu and Recipes

Day 1
Fried Pickles with Dill Dip
Corn Dogs
Caramel Apple Smoothie
Churros
Popcorn
Bacon Mac 'n Cheese Cones

Day 2
Mickey Pancakes
Malted Milkshake
Tomato Soup with Grilled Cheese
Caramel Apples
Pineapple Dole Whip

Day 1:

Batter for Fried Pickles: 1 egg, 1/2 cup cornstarch, pinch of pepper and a splash of water to make a thick gluey batter. Dredge sliced pickles in flour, then batter, then fry in a bit of oil. Once browned, flip and continue cooking until done. Remove to paper towels to drain. Continue until batter is done. Serve with Dill Dip.

Dill Dip: 1/2 cup yogurt of choice, 1 tbsp mayo, juice of 1/2 lemon, 1/2 tsp dried dill, 1 tbsp fresh roughly chopped dill. Mix altogether and serve with fried pickles. This is also great on salad.

Caramel Apple Smoothie: 1 granny smith apple both peeled and rough chopped, 1-1/2 cups vanilla almond-coconut milk, 1 cup apple juice, 1/2 cup applesauce, 3 tbsp caramel sauce and 1-1/2 cups ice. Combine everything in a blender and blend until smooth. Pour into a glass and top with extra caramel sauce.

Churros: 1 cup water, 1/2 cup butter, 1/4 tsp salt, 1/2 tsp cinnamon, 1-1/4 cups flour, 3 eggs. Add water and butter to saucepan and bring to a boil. Add salt, cinnamon, and flour. Mix until it forms a ball. Add eggs, one at a time, beating well in between until mixture is smooth. Spoon into a piping bag with a large star tip. Heat some oil in a skillet. Carefully pipe churros into hot oil, whatever size you like, cutting churro from piping bag with a sharp knife or kitchen scissors. Brown on each side before removing from pan. Drain on paper towel before dipping warm churros into cinnamon sugar (1/2 cup sugar mixed with 1/2 tsp cinnamon). Place churros in a bowl/plate to serve. Continue until batter is gone. These are best eaten the same day and taste great with caramel and chocolate sauces.

Bacon Mac 'n Cheese Cones: Prepare dough cones, bake until golden and set aside. Cook 1-1/2 cups pasta of choice (macaroni), drain and rinse under cold water to prevent pasta from clumping together. Set aside. For the cheese sauce, add 2 tbsp butter to a saucepan, add 1 diced onion, sprinkle of salt and pepper and 2/3 cup precooked bacon (like Kirkland Bacon Crumbles). Once onion is tender, add 3 tbsp flour. Stir until flour lightly browns. Add 1 cup

milk of choice and 1/2 cup cream while whisking to avoid lumps. Stir until sauce thickens. If sauce is too thick, add more milk. Add 1 cup shredded cheese. Stir. Add cooked pasta. Stir well. Spoon into dough cones. This pasta is amazingly delicious and is great without the dough cone too! Serve with a tossed salad or vegetables of choice.

Day 2:

Mickey Pancakes: 1-1/2 cups flour, 1/2 cup cornstarch, 1/2 tsp salt, 1 tsp baking powder, 1/2 tsp baking soda, 1/4 cup malted milk powder (we used chocolate), 1/2 cup oil, 1-1/2 cups buttermilk, 1/2 cup milk, 2 eggs separated, 1 tsp vanilla, 2 tbsp sugar. Combine first 6 ingredients together and stir. Add oil, buttermilk and milk, egg yolks, vanilla, and sugar together. Stir well. Set aside. Beat egg whites until stiff. Fold egg whites into batter. Once incorporated, spoon into hot skillet in Mickey shapes or as regular pancakes. Once bubbles pop on surface and pancake looks opaque and is browned, flip. Continue until batter is gone or spoon into a waffle iron. Enjoy with syrup, whipped cream, or cinnamon sugar.

Malted Milkshake: 2 cups frozen yogurt, 1/4 cup malted milk powder, 1 cup ice, 1 tsp vanilla, 3 cups milk of choice. Blend until well blended. Pour into glasses.

Tomato Soup: Saute 1 diced onion, 1 minced garlic clove and 3 chopped sundried tomatoes. Once onions are tender, add 4 cups vegetable broth, 1 - 28oz/796ml can diced tomatoes, 1 - 28oz/796ml can crushed tomatoes, 1 cup water, 1 tbsp sugar, sprinkle salt and pepper, and 1 tbsp vinegar. Cook 45 minutes. Cool slightly. Puree soup and add back to the pot with 3/4 cup cream and 4oz cream cheese. Simmer for 10 minutes but do not boil or soup may look curdled.

Grilled Cheese: We used fresh homemade bread, but you can use any bread you like. Butter each side of bread with butter or mayo. For cheese, we used provolone slices along with regular cheese slices and some shredded marble cheese. Place lid on skillet for a few minutes to help cheese melt. Cook until browned, remove lid and flip sandwich. Cook on other side until brown, without the lid. Remove from pan and let sit a few minutes before cutting.

Caramel Apples: Place sticks in apples of choice and set aside. Unwrap 1 small bag of caramels and place in a saucepan with 3 tbsp cream. Stir often. Once creamy, dip apples quickly because caramel sets rather quickly. You can add marshmallows for Mickey ears. Dip in melted chocolate or drizzle with melted chocolate if you like. Dip caramel apples in sliced almonds or sprinkles or leave as is. Place dipped apples on parchment paper. Once caramel is set, enjoy.

Pineapple Dole Whip: 2 cups frozen pineapple, 2 cups frozen yogurt or ice cream, 1 cup pineapple juice, 1 tsp vanilla, 1 tbsp sugar. Blend until smooth. If too thick, add more pineapple juice. Serve quickly as it melts fast!