



Disney Dinner & a Movie

# CINDERELLA

RECIPES FOR A MAGICAL NIGHT





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### APPETIZER

Pumpkin Soup

### DRINK

Glass Slipper  
Mocktail or Cocktail

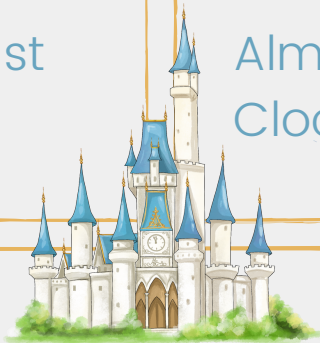
### MAIN DISH

Bibbidi Bobbidi Roast  
Beef & Blue Salad

### DESSERT

Almost Midnight  
Clock Cookies

### MOVIE FUN FACTS:



- The scene where Cinderella's Fairy Godmother transforms her torn dress into a beautiful ballgown is said to be Walt Disney's favorite piece of animation ever.
- Cinderella saved the Walt Disney Company, which was in 4 million in debt, when it hit the theaters.
- The glass slipper is a size 4 1/2 shoe.
- The name Cinderella comes from the French word cendrillon, which translates to "little ash girl" in English.





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## PUMPKIN SOUP

### INGREDIENTS

- 2 15 Ounce Cans of Pumpkin Puree
- 2 Tablespoons Butter
- 2 Large Yellow Onions
- 2 Cloves Garlic Minced
- 1 Teaspoon Salt
- 1 Teaspoon Cinnamon
- ½ Teaspoon Nutmeg
- ½ Teaspoon Ground Ginger
- 2 Cups Chicken Stock
- 2 Cups Water
- ½ Cup Heavy Cream
- Pepitas

### DIRECTIONS

1. Melt the butter on medium heat in a large pot.
2. Slice the onions and add them to the pan and cook, stirring occasionally until caramelized- about 15 minutes.
3. Add the cinnamon, garlic, ginger, nutmeg & salt to the cooked onions and stirring constantly for one minute.
4. Add ¼ cup of the chicken stock to the mixture
5. Using a wooden spoon, scrape any browned bits from the bottom of the pan.
6. Add the remaining chicken broth, water, and pumpkin puree.
7. Stir to combine.
8. Turn the heat down to low and simmer the soup for 20 minutes.
9. Turn the stove off and carefully use a handheld immersion blender or blender to puree the soup.
10. Stir the heavy cream into the soup.
11. Dish into bowls, add a sprinkle of pepitas, and serve immediately.





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### BIBBIDI BOBBIDI ROAST BEEF & BLUE SALAD

#### INGREDIENTS

- 1/3 cup Italian Dressing
- 1 teaspoon Worcestershire Sauce
- 6 cups Mixed salad greens
- 8 ounces Cooked roast beef, cubed
- 1 cup cherry tomatoes, cut in half
- 1/2 cup crumbled blue cheese
- 4 medium green onions, sliced (1/4 cup)

#### DIRECTIONS

1. In tightly covered container, shake dressing and Worcestershire sauce.
2. Divide salad greens among the plates.
3. Slice the cherry tomatoes in half.
4. Cut the roast beef into thin slices.
5. Top the salad mix with remaining ingredients.
6. Drizzle the dressing on top of the salad, or serve it on the side.





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## GLASS SLIPPER MARTINI & MOCKTAIL

### INGREDIENTS

- 2 oz. Vodka
- 2 oz. Blue curacao
- 1 oz. Coconut nectar
- 3 oz. Grapefruit juice
- 3 oz. Pineapple juice
- 2 oz. Cream
- Sanding sugar for the glass rim

### DIRECTIONS

1. Add ice to a cocktail shaker.
2. Pour the ingredients over the ice.
3. Shake well for about 15 seconds to combine.
4. Dip two martini glasses in pineapple juice.
5. Then dip the rims in the sanding sugar.
6. Strain into two martini glasses and enjoy.

To make a mocktail, use the juices and cream, then add a few drops of blue food coloring to make the drink blue.





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### ALMOST MIDNIGHT CLOCK COOKIES

#### INGREDIENTS

- 1 1/2 cups Butter, room temperature
- 2 cups Granulated Sugar
- 4 Whole Eggs
- Black icing with thin writing tip
- 1 teaspoon Vanilla Extract
- 5 cups All Purpose Flour
- 1 teaspoon Salt

#### DIRECTIONS

1. Heat oven to 350°F.
2. In a large bowl, cream together the butter and the sugar with an electric mixer on medium speed making sure not to over mix.
3. Add the eggs one at a time, scraping the bowl.
4. Stir in the vanilla, salt and flour.
5. Cover the dough and refrigerate at least 2 hours.
6. Divide dough in half.
7. On lightly floured surface, roll each half 1/4-1/2 inch thick.
8. Cut into desired shapes and place about 2 inches apart on cookie sheet.
9. Bake 7-10 minutes or until edges just start to turn light brown.
10. Remove from cookie sheet onto wire cooling rack.
11. Cool completely before decorating.
12. Add the numbers on the face of your clock.
13. Make the hands of the clock point to 11:55pm

