

Overview:

What is a better way to watch a movie, than eating things that come straight from the screen? Although the cloud drink or tater tots are not shown in the movie, parents and kids alike will enjoy them both! Each recipe is simple enough for the little ones to help out. My family enjoyed the meatball subs the most!

Foods without recipes are meant to spark your family's creativity.

Cloud Drink

Ingredients:

- 2 tablespoons of marshmallow fluff or whipped cream per cup
- 1 ½ cups of frozen blueberries
- 2 frozen bananas
- ½ cup of frozen blackberries
- ½ cup of vanilla greek yogurt
- 1 cup of milk of choice

Instructions:

- 1) In random places, plop whipped cream or marshmallow fluff in cloud like shapes inside of a clear glass. If whipped cream is used, place glasses in the freezer for a few minutes.
- 2) Blend berries with yogurt and milk of choice.
- 3) Pour the smoothie mixture into each glass, careful to not disturb the clouds.

Tips

To make the smoothie appear bluer, add blue Spirulina powder or blue food color.



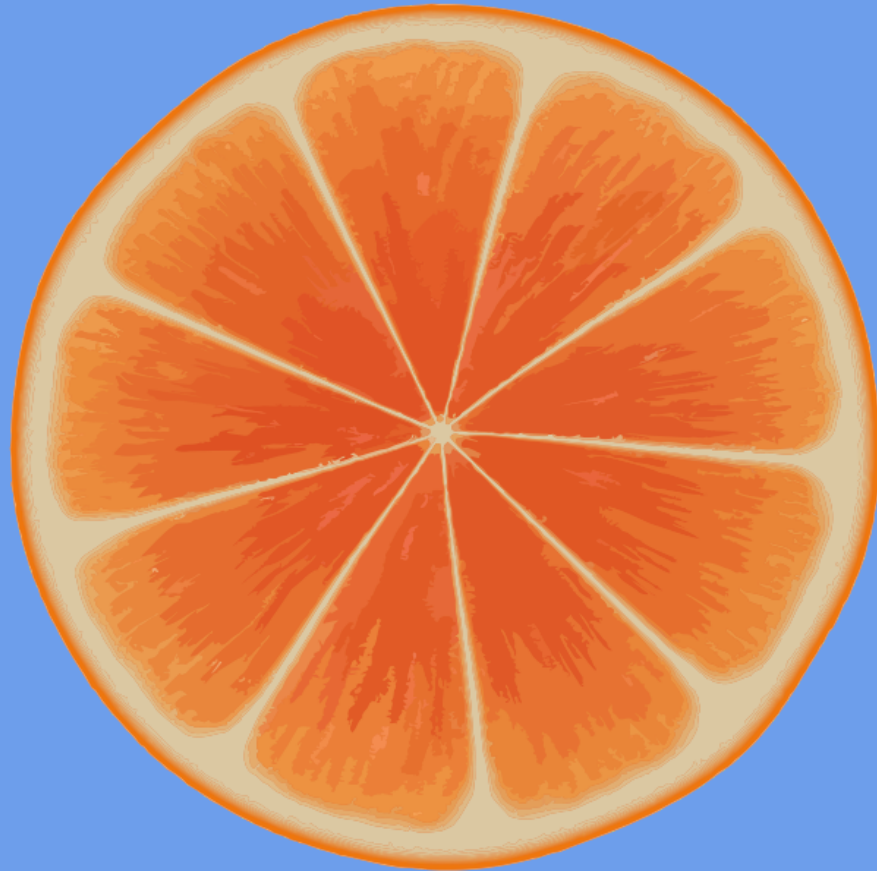
Sam's Jello

Ingredients:

6 oz box of orange jello
Orange juice

Instructions:

- 1) Follow the instructions on the back of the jello box, but replace the water with orange juice.



Flint's Meatball Sub

Serves: 6

Ingredients:

1 tablespoon of cooking oil
1 green bell pepper
1 onion
3 cloves of garlic
1.5 lbs of ground beef
1.5 lbs of Italian sausage
1.5 tablespoons of garlic powder
1.5 tablespoons of onion powder
2 teaspoons of pepper
2 teaspoons of crushed red pepper flakes
¼ cup of parmesan cheese
1 tablespoon of basil
6 hoagie rolls
6 slices of mozzarella
32 oz of your preferred marinara sauce

Instructions:

- 1) Dice up bell peppers, onions, and garlic.
- 2) Combine the produce with the meat, seasonings, and parmesan cheese.
- 3) Form meat mixture into meatballs. There should be about 3 meatballs per sub.
- 4) Refrigerate meatballs for about 15 minutes.
- 5) Heat up the cooking oil over medium heat and sear each side of the meatballs.
- 6) Pour sauce over meatballs and cover with a lid to simmer for 25 minutes, or until the meatballs are done.
- 7) Toast the rolls.
- 8) Assemble each sub by placing 3 meatballs on a roll and placing a slice of mozzarella on top.

Tips

To add extra flavor, toast the hoagie rolls with garlic butter.

