



JULY

Monthly Moments

REMEMBER • CREATE • PRESERVE • SHARE

FAMILY LEGO NIGHT

When it's just too hot to be outside, a great way to spend some time together as a family is to have a night building Lego together. Here are some ideas to make it a night to remember:

- **Scavenger Hunt** – Hide bags of Lego around the house and give clues until all the Lego have been found. Free build or suggest a build goal.
- **Tallest Tower** – Build the tallest tower possible as a family or individually.
- **Lego Bowling** – Build a “ball” and bowling pins and play a game of slide-bowling, sliding the created brick or ball across the floor to knock over the pins.
- **Mimic Me** – Mom or Dad builds a simple creation and the kids try to replicate it. Time them for an extra challenge.
- **Build Your Own** – Everyone gets the same exact set Lego bricks in separate bowls and are to build whatever they choose.
- **Find and Build** – Put a basket of Legos on the table and call out different numbers and sizes/shapes of Legos for them to find and build with (“Find 3 blue bricks”) adding to their creations until the challenge is over. Talk about what they chose to build.

Don't forget to take pictures of all the great creations and the fun had while building them!

Big Mac Smash Burger Tacos

from ohclary.com

Ingredients:

- 12 small flour tortillas
- 1 pound ground beef – use 80/20 ground beef for juicy burgers.
- salt & black pepper – to season the ground beef.
- 1 tbsp vegetable oil
- 12 slices of American cheese
- 1/2 white onion – diced into small pieces.
- 24 slices of pickles
- iceberg lettuce – shredded finely.

For the Big Mac sauce:

Use a store-bought special sauce or make your own by mixing the following ingredients:

1/4 cup mayo, 3 tbsp ketchup, 1 tbsp sweet relish (or diced pickles), 1 tsp yellow mustard, 1/2 tsp white vinegar, 1/2 tsp sugar, 1/4 tsp paprika, 1/4 tsp garlic powder, 1/4 tsp onion powder

Instructions:

Step 1: Make the sauce by mixing together all of the ingredients in a small bowl.
Step 2: Portion the ground meat into 12 equal portions (about one small handful each) and roll them into a ball.

Step 3: Take the small flour tortilla, press a ball of ground beef on top of it and press flat until it covers the edge of the tortilla in a thin layer. Season with a pinch of salt and pepper.

Step 4: Heat up a pan over medium-high heat. Add 1/2 tsp vegetable oil and place the tortilla, meat side down onto the pan. Press down with the back of a spatula or a burger press to mimic smash burgers. Cook for 3-4 minutes until the ground beef is browned.

Step 5: Flip the taco over so that it is tortilla side down, place a slice of cheese on top and let it melt for a minute or so.

Step 6: Remove from heat, top with diced onion, shredded lettuce, pickles, and the big mac sauce. Enjoy warm!