

Mardi Gras Family Night

Dinner Shopping List:

jambalaya or gumbo mix
Shrimp, Chicken or sausage
Instant grits
Canned biscuits
Frozen bread dough or crescent rolls
Pie filling, cream cheese or both

Dessert: beignets

If you don't have beignet mix in your cabinet, easy homemade beignets are as close as a pot of oil and a can of biscuits. Flatten biscuits on counter and divide into halves or quarters. Shape into a square with your hands. Drop in 1-2 inches of oil heated over medium high. They will begin to puff and turn golden. Continue to baste with oil on top until puffed then flip and cook on other side. It will be approx. 30 seconds to 1 minute on each side. Remove onto a cookie cooling rack and dust with powder sugar. Enjoy with a cup of chocolate milk, hot chocolate or coffee.

Craft Supply List: masks

Purchase mask forms from your neighborhood store, cut out mask shape or use template from http://www.firstpalette.com/tool_box/printables/masquerademask.html. Decorate with glitter, sequins, feathers, markers, etc.

Activity List: make a King Cake

King Cakes are a sweet roll dough filled with cream cheese, fruit filling and shaped in a circle. Icing is sprinkled on top in the colors of gold, purple and green to represent the 3 gifts that the wise men brought Jesus; gold, frankincense, myrrh. Several quick recipes can be found using store bought ingredients. We used a sweet roll bread recipe found here, but want to try this crescent roll recipe found here. I must say I've tried (and failed) twice to actually 'make' the dough so for a stress-free family night I recommend the above methods. A fun addition is to add a small plastic toy or baby in the dough roll. Tradition says whoever finds the baby has to bring the King Cake the next year. For family night, you can make it fun and have the finder get a special prize, such as an extra book at bedtime, late bedtime, movie pick, etc. Use premade icing or make your own icing with powder sugar and milk stirred in until a thin consistency. Color icing gold, purple and green in 3 separate bowls. Once cake is baked and cooled, drizzle icing on top. Slice, eat and enjoy.