

PIRATE GAME RECIPES - TEENAGE MENU  
ADULT MENU TO FOLLOW



BURIED TREASURE PIZZA

DOWN WITH THE SHIP HOTDOGS

GROG AND SNACKS

WATERMELON SHIP

## BURIED TREASURE PIZZA



### **What you'll need:**

Store bought pre-cooked pizza base with sauce.

Black pitted olive

Shredded mozzarella cheese

Green, red, and yellow peppers

Pretzels



Top the pizza with the cheese and heat in the oven until the cheese has melted and the pizza is hot.

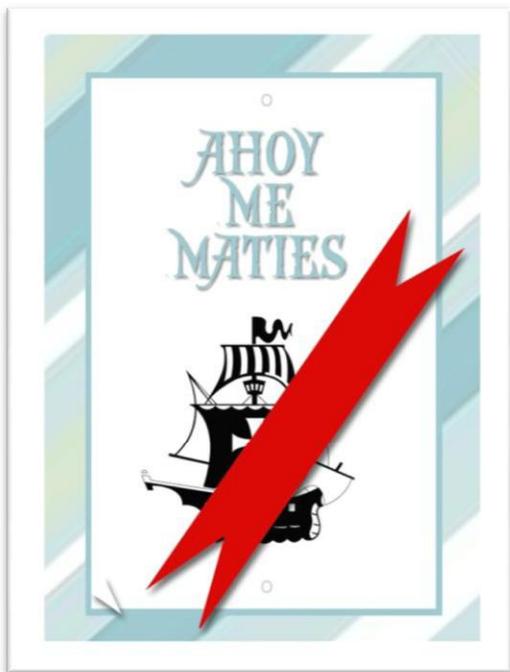
The key to putting this Buried Treasure Pizza together, is to have all of the toppings cut and ready to put on the pizza the moment it comes out of the oven. Do not cook the pizza with the toppings.





Make sure you buy pitted olives. Cut them in quarters length wise and use on the pizza as the pirate ships route. Cut shapes from the green pepper for the palm tree leaves, and use the pretzels as the tree base. Create a small boat from the red pepper and an X shape from the yellow one. You can do the X shape from the red pepper as well. (saving the purchase of the yellow one)

Again make sure you have all the shapes ready to go so that it does not take more than 5 minutes to decorate the pizza, or the pizza may get cold.



## DOWN WITH THE SHIP HOTDOGS

Use the sail and flag labels to create fun Hot Dog Pirate Ships.

You will need long wooden brochette sticks (skewers) found at the grocery store (at least 6 - 8 inches long).

Cut out the individual labels to create the sails and red flags. Use a glue stick to glue and fold over the red flags tips over the top of the brochette stick. Pierce and slide the sails onto the stick. Again, create these in advance so that it only takes seconds to add to the hot dog tray when everything is ready, cooked and hot.

# WATERMELON SHIP



## What you'll need:

One reasonably large seedless watermelon

One honeydew melon

One cantaloupe melon



Melon baller  
utensil.



Draw a circle  
around the  
watermelon  
coming up a little  
on the sides like a  
canoe. Use this as  
a guide line and  
cut the  
watermelon.

Using the melon baller scoop out the interior creating about 40 small melon balls. Put balls aside. Create more melon balls with the cantaloupe and the honeydew melons as well.



Cut three indents along the side of the watermelon.

Fill melon shell with the combination of red green and orange melon balls.



Print the sails and flag labels for decoration. Use long wooden brochette sticks (skewers). Add three or four small black port holes with a little glue stick (*see large photo*).

## PIRATE GROG AND SNACKS



Combine Goldfish crackers and chips in a gold fish type bowl to create a fun look.



Pirate cannon balls can be any circular chocolate candy or round cheese puff balls.

PIRATE GAME RECIPES  
A LITTLE MORE GROWN UP



## PREPARING THE MEAL FOR THE PIRATE MURDER MYSTERY GAME



**What do pirates eat?** As it turns out, a few weeks at sea and the meat was frequently rotten and full of maggots. The bread had weevils in it, and even the sea biscuits which usually lasted for up to 12 months would mold. When pirates did feast on fresh food it was good and simple, meat, cheese, vegetables and lots of rum! The following menu of turkey legs, ribs, boiled potatoes and corn on the cob was the perfect pirate dinner for us. I've included a few fun recipes like **Chilled Melon Soup**, **Bamboo Salad** and a delicious meringue desert I call **Treasure Island Delight**.

With all my murder mystery games you can always choose and serve recipes you are familiar with and hopefully still use the same printable menu that comes with the game, or create your own. It is always important that you test any new recipe in advance and make notes on any changes you would like to do as well as verifying the quantity. Ten dinner guests is a large group to cook for, and it is always better to have prepared a little more than a little less. This adult menu can be used for a younger group as well (minus the Rum punch of course).



## ISLAND RUM PUNCH



### *Ingredients:*

3 C spiced rum      3 C Pineapple Juice

3 C Orange Juice    3 C ginger ale

1/4 C grenadine      Juice of 1 lime

Limes and pineapples for garnish.

Mix all ingredients in a large pitcher and add ice.

## CHILLED COCONUT - MELON SOUP



Serves 10 1/2 cup servings

### *Ingredients:*

2 cups light coconut milk

4 cups ripe melons - cantaloupe or honey dew, chopped

Sugar or honey to taste

3 teaspoons fresh lime juice.

4 tablespoon fresh (or frozen) grated coconut

Fresh herbs like mint/lemon thyme (optional)

2 teaspoon fresh ginger juice (grated ginger, squeeze the juice)

1 cup ice cubes

Slices of melon to garnish

*Instructions:*

In a blender add the coconut milk, chopped melons, ice, grated coconut, sweetener, ginger juice, lemon juice, fresh herbs if you are using them and blend until smooth.

If needed, chill the soup. When ready to serve, divide in serving bowls, and garnish with thin melon slices.



Try serving the soup in halved coconuts. 5 coconuts makes 10 bowls. But you'll need some rocks to balance them on.

## BAMBOO SALAD Serves 10

(Strawberry, and Hearts of Palm Salad)



### *Ingredients:*

1/3 cup cider vinegar

3/4 cup sugar

2 tbsp fresh lemon juice

1 tsp salt

1 cup vegetable oil

1/2 small red onion, grated

1 1/2 tbsp poppy seeds

1 tsp dry mustard

1/2 tsp paprika

1 1/2 lb fresh spinach, or spring lettuce, washed and torn.

1 can hearts of palm, drained and chopped

2 cup strawberries, stemmed and sliced

1 cup walnuts, chopped



*Instructions:*

For the dressing, combine the vinegar, sugar, lemon juice, and salt in a small non-reactive saucepan and heat over medium heat until the sugar dissolves, stirring frequently.

Remove pan from heat and let cool to room temperature. When cooled, whisk in the oil, onion, poppy seeds, dry mustard and paprika until thoroughly combined. Set dressing aside. In a salad bowl, combine the spinach or spring lettuce, hearts of palm, strawberries, and walnuts.

When ready to serve, add some of the dressing, and toss gently.

Serve the remaining dressing alongside the salad so guests may add more, if desired.

## PLATTERS OF ROASTED TURKEY LEGS



My concept here was simply to fill my pirate table with platters of meat; ribs and turkey legs. There are many recipes for turkey legs and you may have one that is your families

favorite. Here is a simple home cooked version.

Brush each turkey leg with melted butter and sprinkle with both salt and pepper and dried powdered sage.

Bake at 375°F in a shallow oven proof baking dish with 1/2 cup water and covered with foil for 45 minutes. Uncover and continue baking until the internal temperature of the turkey reaches 165 °F, another 15 - 30 minutes. Serve on a platter lined with kale leaves.



## PLATTERS OF PIRATE RIBS



My all time favorite rib recipe is simple and uses a crock pot.

Add a 1/2 cup beef broth to a large oval crock pot. Prepare enough ribs for 10 people by cutting them into pieces 5 to 6 inches long. Salt and pepper both sides and place into the crock pot. Cook on low for 8 hours. Once the time is up place the ribs onto a baking sheet meat side up and brush with your favorite BBQ sauce. Place the tray about 4 to 6 inches away from the element and broil for 6 to 10 minutes. Carefully monitor the meat so it does not burn under the broiler but does get some nice dark color. And that's it. Place the pieces on platters lined with Kale leaves and watch your guests gasp as the platters are placed on the table. These ribs are fall off the bone delicious.

Some great side dish ideas include bowls of boiled small potatoes (both white and red skinned) strained and buttered, and then seasoned with salt, pepper and a sprinkling of parsley. Steaming bowls of hot corn on the cob and large loafs of bakery fresh bread completed the meal. I decanted all the wine into crystal decanters for an added effect.



## TREASURE ISLAND DELIGHT



A Pavlova island resting in a blue coconut cream ocean with a chocolate treasure chest filled with gold painted mini Oreo cookies.

Ok, yes this desert is a little over the top. But it is a great finale to a wonderful meal.



Basically I took a traditional Pavlova meringue recipe floated it on coconut cream and added a chocolate treasure chest to the island! You can make the islands and blue coconut ocean cream a day in advance, and the chocolate treasure chests a week in advance (I made two chests a day, for 5 days using a candy mold I bought

on Ebay and froze them). **Pavlova meringue islands should be done in 2 batches.**

This recipe creates 5, 4-inch Pavlovas.

*Ingredients:* (batch 1)

4 large egg whites

1 cup caster sugar, or fine white sugar

2 teaspoons cornstarch

1 teaspoon white wine vinegar

½ teaspoon vanilla

pinch of salt

*Instructions:*

Preheat the oven to 180°C

Whisk the egg whites with the salt until they're holding firm peaks but are not stiff. Gently add in the sugar, spoonful after spoonful, still beating, until you've got a bowl full of gleaming, satiny, snowy meringue. Sprinkle the cornstarch, a few drops of vanilla and the vinegar on top and fold in to combine.

Draw 5 circles of approximately 10cm / 4 inch on a parchment-lined sheet.



Turn parchment over so ink is on underside.

Spoon the meringue onto the baking parchment into the

delineated circles, and spread and smooth to fill. If you are adding a palm tree then make the shapes into little mountains that peak in the center. This way the wafer cookie will have more support.

Put into the oven, turn it down to 150°C and bake for 30 minutes. Turn the oven off and leave them in for another 30 minutes, then take out of the oven to cool. Transfer to a wire rack to cool (can be made a day in advance).

### ***Ingredients for the "Blue Coconut Cream Ocean"***

Enough for 10 plates.

Solids from 4 cans full fat coconut milk, refrigerated overnight

$\frac{2}{3}$  cup sifted powdered sugar

A few drops ( 6 - 8 ) vanilla extract

A few drops lemon oil ( 6 - 8 )

1 cup mixed berries &  
mint for garnish

#### ***Instructions:***

Remove the cans of coconut milk from the fridge and carefully scoop the thick solid part off the top. Save the watery part if the cream becomes too thick. Use an electric mixer to whip the coconut cream until



fluffy. Add powdered sugar, vanilla and lemon and mix again. Add a few drops of blue food colouring until the coconut cream is the color you would like, refrigerate until needed.



Fill treasure chest molds with melted dark chocolate (treasure chest chocolate mold found on Ebay).

Freeze over night and unmold. I cut out thin yellow stripes for the chests from edible sugar paper, and attached them with decorating gel. Refrigerate until needed.



Using edible gold paint, paint 100 mini Oreos, one side only. (10 per treasure chest) and set aside for assembly.

***Order of assembly, just prior to serving.***

Place 4 or 5 tablespoons of blue coconut cream on each plate and spread with the back of a spoon.

Lay meringue island on top.

Push wafer tube cookie down the center of the highest peak.

Attach two kiwi slices to the top of the wafer cookie. Add two tablespoons of Crème anglaise (vanilla pudding) at the base of the tree to secure the berries. Place a few berries and mint leaves at the base of the palm tree. Add chocolate treasure chests filled with gold painted Oreos onto the island and serve.





## TABLE CENTER PIECE.

Create an easy centerpiece for your murder mystery dinner using pineapples, pears, oranges and tropical flowers such as bird of paradise, hydrangea and even roses add a special touch.



<http://www.printablemysterygames.com>

## MY SCHEDULE

I tested all of the recipes (adult menu) 2 to 3 weeks in advance, including making the meringue islands for the Treasure Island Delight.

I printed and prepared all of the game materials one week in advance and decorated the dining room a few days before the party.

I began making the chocolate treasure chests 1 week in advance as I could only make two a day with two molds.

The night before, I set my table, and put out the game booklets and clues next to the player's dinner plates, preparing the game.

I made the Pavlova meringue islands the day before and left them on the counter under plastic wrap and made the blue coconut cream as well and refrigerated it. I painted the 100 mini Oreos and stored them in an air tight container.

The morning of the party, I prepared the salad dressing for the bamboo salad and sliced the strawberries and palm hearts, refrigerating them in a plastic container. At 10AM I prepared the ribs and put them in the crock pot and set it to low (8 hours) . The soup was made early afternoon, as it is fairly easy to make, and then chilled in the refrigerator.

Each course was assembled while the game was being played. While they were enjoying the soup, the salads were put together. While they were on the salad, the turkey legs were removed from the oven and the ribs were finished up under the broiler. While they were enjoying the main course the desert was being assembled. ***We all had a wonderful time, and both the dinner and game was a great success!***