

MAY THE 4TH BE WITH YOU

• Baby Yoda Pancake Breakfast

Movie Pairing: *The Mandalorian*

Grab these items:

2 person box / 4 person box

1 Egg / 2 Eggs

1 Pint / 2 Pints Baby Yoda Buttermilk

1 Package / 2 Packages Baby Yoda Pancake Mix

1 Handful / 2 Handfuls Jumbo Chocolate Chips

2 Tablespoons / 4 Tablespoons Butter (not included in kit)

D E W S N

1. Take half of your butter and melt it in a small pan set over medium heat or in the microwave. Allow to cool. Set the other half aside.
2. Crack your egg(s) into into a mixing bowl. Whisk until smooth.
3. Add buttermilk to the bowl with the eggs in it. Whisk until the mixture is smooth.
4. Sift pancake mix into the wet ingredients. Whisk just until large lumps disappear. Don't worry about getting all the small lumps to disappear.
5. Allow batter to rest for at least 10 minutes. For easy pouring, transfer to a plastic container (there are plenty in your box) or a spouted measuring cup. You can even leave the batter in the fridge overnight.
6. Heat a large skillet or griddle to low-medium heat, or bring an electric griddle to 375 degrees. Place the reserved butter on pan. The butter should sizzle and subside, but not burn. Have an extra spoon ready.
7. Pour batter, about 2 tablespoons per pancake, onto the skillet. With a spoon, pull batter outwards to make the ears. Add a chocolate chip for each eye. Cook pancakes over medium-low heat, until the bottoms are golden and you see tiny bubbles forming on the top.
8. Flip and cook until the other side is golden. If the bottom is golden before you see bubbles, turn the heat down. Make a few pancakes at a time.

Pancake Breakfast Accompaniments:

Maple Syrup: run warm water over the top if lid is hard to open

Tempeh: fry on griddle in butter or oil until crisp, about 5 minutes

Corn Fritters: remove lid and warm in a 350 degree oven for 5 minutes

Blue Milk Smoothie: stir until well-combined, enjoy cold from the fridge



Pour pancakes



Pull ears out with a spoon



Add chocolate chips

• Boba Fett Pudding

Refrigerate until ready to enjoy, then dig in.

D E

• Yoda Soda

Chill soda bottles. Stir Yoda Soda Syrup. Add ice to glasses. Top with syrup

• Bantha Meat Gyros & Egg Drop Soup

Movie Pairing: *Episode IV*

D E W S N

Grab these items:

Pita bread, Oil (neutral or olive, not included in kit), Beet Tzatziki Sauce

Bantha Meat Seitan, Backyard Farms Cocktail Tomatoes (Sliced)

Lettuce, Turmeric Onions, Egg Drop Soup

1. Preheat oven to 350 degrees. Set a frying pan over medium heat. Add a drizzle of oil. Allow oil to heat up for a few moments. Add Bantha Meat-Seitan. Cook for 2-3 minutes, or until warm and lightly caramelized.
2. Place pita bread on a sheet tray and place in the preheated oven. Bake for 3 minutes, or until pita is soft and puffy, but not brown or toasty. Remove sheet tray from oven. Using a serrated knife, slice pita bread open, twisting at the bottom so it opens like a clamshell.
3. Hold the pita in your non-dominant ("Dark Side") hand, while you use your dominant ("Good Side") hand to spread the bottom with beet tzatziki. Use a spoon or a spatula for this step.
4. Add a layer of sliced tomatoes. Add a leaf of lettuce, folding it at the bottom to make it fit if needed. Add seitan next. Sprinkle onions on top.
5. To complete the meal, pour soup into a saucepan and warm over medium heat. Aim your camera at the QR code for a musical interlude.

• Pita Pizza Planet Builder

D E W S N

Movie Pairing: *Episode VI*

Preheat oven to 350 degrees. Using a serrated knife, split pita bread completely in half. Spread halves on a sheet tray. Decorate planets:

Yavin Prime: Slice **chickpea andouille** into 1/4 inch disks. Place a pan over medium heat with enough oil to coat. Brown the andouille for 3-5 minutes. Spread **house marinara** over pita. Sprinkle andouille disks over pita. Tear **provolone** into half-inch pieces, and layer over the top.

Endor: Spread pesto on pita, add **cauliflower** and **pecorino**.

Tatooine: Tear **Rhode Island Mushrooms** into 1/4 inch pieces. Add oil (not included in kit) to a pan set over medium heat. Cook mushrooms for 1-2 minutes until softened. Season them to taste with salt and pepper. Spread **walnut sauce** on pita. Top with cooked mushrooms.

Bake pizzas for 3-6 minutes. Enjoy with **lentils** (warm in a saucepan over-medium heat) and **kale salad & walnut salad** (dress with **lemon pecorino dressing**).

• Millenium Fal"corn"

1. This makes 2 batches of popcorn. Add 1-2 teaspoons of neutral oil to a heavy bottomed pot. Drop 5-6 kernels in the pot. Put lid on. Turn on heat. Heat until you hear kernels pop.
2. Turn off heat. Add **3 tablespoons popcorn**. Shake the pot. Count to 60.
3. Turn heat back on. Wait a minute or until the sound dies away.
4. Turn the heat off. Popcorn should be fully popped. Remove popcorn and top with salt and Fal"corn" topping.

For a video of Ayr making this, aim your camera here.

