

# EXPERIENCE THE ADVENTURE OF WALKING WITH DINOSAURS

Whether it's family movie night or a screening party for a passel of little paleontologists, here are some ideas that will take everyone on a thrilling prehistoric journey!

## DECORATIONS:

- ✎ Think green, browns, and animal prints for table decorations.
- ✎ Fabrics like netting, burlap, and canvas look fantastic laid over a tablecloth.
- ✎ Make vines by twisting craft paper or doubling up streamers and stapling leaf cut-outs to them, then hang them from ceilings and along table edges.
- ✎ Display treats like malted milk balls or gummy worms in large glass bowls, vases, apothecary jars, or mason jars.
- ✎ Use veggies - like celery stalks with leaves left intact, romaine lettuce, and kale - as décor.

## MENU:

Eat like a dinosaur with these paleo-inspired recipes!

### Veggie Platter

Here's how to make a dino-shaped platter for your favorite veggies and dip:

1. Hollow out 1 acorn squash.
2. Cut 2 zucchinis or large cucumbers in half, leaving the rind on. Use toothpicks to attach the 4 halves to the bottom of the hollowed-out squash.
3. For the dinosaur's neck and head, cut another zucchini in half and attach the pieces to the front of the squash.

### 7-Layer Dip

Layer ground beef, beans, guacamole, cheese, salsa, tomatoes and sour cream in the shape of a volcano.

(See Photo.)



**WALKING WITH  
DINOSAURS**  
THE MOVIE

LOOK FOR IT ON BLU-RAY, DVD & DIGITAL HD™



WALKING WITH DINOSAURS™ & © 2013 Twentieth Century Fox Film Corporation. All rights reserved.





# MACAROON DINO HORNS

## What you'll need:

- 4 1/2 cups (8 1/2 ounces) shredded unsweetened coconut
- 1 1/2 cups sugar
- Pinch salt
- 1 1/2 tablespoons unsalted butter
- 2 tablespoons honey
- 1 1/2 tablespoons apricot jelly or jam (without any fruit pieces)
- 1/2 cup (about 4 large) egg whites

## Directions:

1. Preheat the oven to 350°F.
2. Line a cookie sheet with parchment paper or a silicone baking sheet.
3. Combine the coconut, sugar, and salt in a mixing bowl.
4. Place the butter in a small saucepan over low heat and warm until just melted. Immediately remove from the heat and stir in the honey and jelly. Let rest for 1 minute.
5. Make a well in the center of the coconut. Pour in the egg whites, followed by the butter mixture. Blend with a wooden spoon.
6. Using about 2 tablespoons at a time, form the mixture into dinosaur horn shaped mounds on the prepared baking sheet.
7. Place in the preheated oven and bake for about 18 minutes or just until the cookies are beginning to turn golden brown. Remove from the oven and transfer to a wire cookie rack to cool.



# VOLCANO LAVA CAKES

## What you'll need:

6-ounce custard dishes or large muffin/cupcake pan  
6 (1-ounce) squares bittersweet chocolate  
2 (1-ounce) squares semisweet chocolate  
10 tablespoons (1 1/4 stick) butter  
1/2 cup all-purpose flour  
1 1/2 cups confectioners' sugar  
3 large eggs  
3 egg yolks  
1 teaspoon vanilla extract  
Strawberry or raspberry sauce/syrup  
8-12 strawberries or raspberries

## Directions:

1. Preheat oven to 425 degrees F.
2. Grease 6 (6-ounce) custard cups.
3. Melt the chocolates and butter in the microwave, or in a double boiler.
4. Add the flour and sugar to chocolate mixture.
5. Stir in the eggs and yolks until smooth.
6. Stir in the vanilla.
7. Divide the batter in custard cups or large muffin pans.
8. Place in the oven and bake for 14 minutes.
9. The edges should be firm but the center will be runny.
10. Run a knife around the edges to loosen and flip upside down onto plates.
11. Crumble a side of the 'volcano' and pour raspberry or strawberry sauce from the center to create the lava flowing.
12. Crumble up some strawberry or raspberry bits for the lava rocks and add optional dinosaur toys to complete the theme.





# MEAT-EORS

## What you'll need:

- 1 lb. lean ground beef
- 1 egg
- 2 Tbsp. water
- 1/2 cup bread crumbs
- 1/4 cup minced onion
- 1/2 tsp. salt
- 1/8 tsp. pepper

## Directions:

1. Preheat oven to 350 degrees.
2. In large bowl combine egg, water, bread crumbs, onion, salt and pepper.
3. Add ground beef, broken into chunks, and mash with your hands to combine.
4. Form into meatballs about 1" in diameter and place on a broiler pan.
5. Bake at 350 degrees for 25-30 minutes until meatballs are no longer pink in center.
6. Place pesto on a plate as the "earth."
7. Add spaghetti sauce if desired.
8. Place the meatballs onto the plate.
9. You can scatter toy dinosaurs around the table settings to set the scene.







# DINOSAUR EGGS

## What you'll need:

Eggs (at least 1 for every young party-goer)  
Food coloring  
Paper towels  
Newspaper or plastic tablecloth (food coloring will stain some surfaces)  
Baker's rack or egg carton

## Directions:

1. Boil eggs in their shells. Once cooked and cooled, set aside.
2. Fill small bowls or cups 2/3 full with cold water.
3. Drop a few drops of food coloring into the water. Keep colors separated in their own bowls.
4. Cool tip: you can create different colors by mixing a few drops of one color and a few of another (example: 2 drops of blue and 2 drops of red will produce purple).
5. Gently roll the eggs along a countertop so that visible cracks appear in the shells.
6. Dip the egg into your favorite bowl of water coloring, making sure the color is even all around the egg.
7. Set the egg on a baker's rack or in an egg carton until color has dried.
8. Hide the colored eggs throughout the house and in the backyard, and send your little paleontologists on a DINO EGG HUNT!
9. Gather the eggs, peel the shells and refrigerate until ready to be eaten.

