

In the Kitchen – Family Fun – by Marcy Lytle

It's August and it's a great month to have family dinners that are put together by everyone, are fun and inviting, and so tasty and pretty on the table.

Breakfast scones and Fishing – I had a couple friends and their little ones over for a breakfast play date, and the food was yummy. She brought chocolate chip muffins, and I provided scones and a “fishing” snack for the kids:

Scones

- 2 c flour
- $\frac{1}{4}$ c plus 1 T sugar, divided
- 3 t baking powder
- $\frac{3}{4}$ t salt
- $\frac{1}{4}$ cup cold butter
- 1 egg
- $\frac{1}{2}$ c milk
- 1 $\frac{1}{2}$ t vanilla extract
- 1 cup fresh blueberries
- $\frac{1}{3}$ c chopped pecans, toasted
- 2 t grated lemon peel
- 1 egg white lightly beaten

In a large bowl combine flour, $\frac{1}{4}$ c sugar, baking powder and salt. Cut in butter until mix resembles coarse crumbs.

In a small bowl, whisk the egg, milk and vanilla, add to crumb mix. Stir in the blueberries, pecans and lemon peel just til moistened.

Turn onto a floured surface and knead 6-8 times. Pat into an 8in circle, cut into eight wedges. Separate the wedges and place 2 inches apart on a greased baking sheet.

Brush with egg white and sprinkle remaining sugar. Bake at 375 for 18-22 minutes til lightly browned. Serve warm.

Fishing

Pretzel stick

Peanut or almond butter

Goldfish

Provide each child a tray or plate. Place the Goldfish in a small bowl (pool), lay the sticks on the plate (the poles), and small container of the (bait) – the peanut butter or almond butter.

Mini Hot Dog Dinner – We had this recently and I had a helper making it – and it turned out so yummy, pretty and fun! It would be a great back-to-school dinner for sure!

- Large tray or board
- Hawaiian rolls
- Little smokies
- Condiments
- Watermelon and star cookie cutter
- Chips of your choice
- Small bowls
- Cute plates and napkins

Just grill or cook the smokies as you like, and make a cut down the middle of each roll, where you will then place the smokies and arrange the little dogs on your tray.

Take all of your small bowls and fill them with the condiments: mustard, ketchup, pickle relish, avocado, grated cheese and salsa...and then a big bowl with chips of your choice. Carrot sticks are good to have alongside too. Fill up the tray!

Finally, take star cookie cutters and shape the watermelon, then place each on a Popsicle stick. Remind the kids that they are stars – created to shine!

Walking Tacos Bar – This is great for the family, and you don't even need a "sit down" dinner for it. Each person can create their taco bag and just find a spot on the floor or in a chair, as you all enjoy and chat and taste and laugh together.

- A variety of chip bags
- Chili
- Grated cheese
- Salsa
- Bacon
- Corn
- Taco meat
- Black beans
- Sliced franks
- Guacamole
- Red onion
- Any other toppings you like!
- Large paper plates

You can search on line for taco ideas for chips in a bag, and there are so many options from simple chili and cheese over Fritos...to prosciutto and hot honey over potato chips...and they're all good. It's fun to make a chart of options for those that like to be adventurous. But many will just want to experiment themselves with all the toppings you lay out.

I found the cutest charcuterie board with clips from Amazon, for hanging the options. But it's also for hanging food!

Provide large paper plates for each person to slit open their bag and fill. And provide a pair of scissors on the table!

